



1873 - 2026

The building in which you sit was designed by prominent architects Crouch & Wilson for the colonial magistrate William Welshman in 1873.

Over the decades the building has housed numerous businesses, from print shops, to leather factories, even wine & spirit merchants.

In 2002 it was created to what you know today as Saint & Rogue.

Toasted focaccia , confit garlic & herb butter <i>v</i>	12	Sri Lankan sweet potato & cauliflower curry	32
Grilled chorizo , romesco, pickled chilli <i>ced, nf</i>	19	Coconut, cumin rice pilaf <i>vgn, ced</i>	
Guacamole , blue corn tortilla crisps <i>vgn, ced</i>	19	‘Bannockburn’ schnitzel	32
Red lentil & coconut dhal , grilled naan <i>vgn, cedo</i>	21	Free range chicken breast, panko & parmesan crumb, slaw, fries, chicken gravy	
Korean chicken bites , Gochujang, sticky plum, sesame <i>gf</i>	21	Wagyu brisket beef burger	29
Salt & vinegar calamari , tartare sauce, lemon <i>(A), df, gfo</i>	26	Brioche bun, American cheese, cos lettuce, bois boudran, pickles, mustard, shoestring fries <i>gfo</i>	
Roast carrot hummus , Aleppo chilli, flat bread <i>vgn, cedo</i>	16	add bacon +3	
Fries , roasted garlic aioli <i>v, vgn</i>	14	Ale battered rockling <i>(A)</i>	32
		Thick cut chips, smashed peas, tartar sauce <i>dfo</i>	
		300g ‘Great Southern Pinnacle’ sirloin MB2+	54
		Fries, dressed mixed leaves, pepper sauce or Café de Paris butter <i>gf, cedo</i>	
		Spring salad	28
		Poached chicken breast, ancient grains, new season greens, black lentils, seeds, currants, green goddess dressing <i>gf, vgn</i>	
		Nasu katsu eggplant schnitzel	28
		Miso sesame dressing, cucumber salad <i>vgn, gf, cedo</i>	

Monday Steak \$30

250g Butchers cut, fries, salad,
Café de Paris butter or Pepper sauce

Tuesday Schnitzel \$28

Chicken | Milk fed veal | Eggplant
Spring slaw, fries

Sip & Dip | \$30

During Happy Hour, 3-6pm daily
3 house-made dips, SA olives, flat bread, corn chips

Dietary Key: nf - nut free | v - vegetarian | gf - gluten free | vgn - vegan | o - optional | ced - coeliac | df - dairy free

Seafood Origin: Australian - A

www.saintandrogue.com.au

Tap Beers

Pot/Schn/Pint

Saint & Rogue Lager	8 / 12 / 15
Moo Brew Ale	8 / 12 / 15
Kirin Lager	9 / 13 / 17
Pirate Life South Coast Pale Ale	9 / 13 / 17
Balter XPA	9.5 / 13.5 / 17.5
Melbourne Bitter	8 / 12 / 15
Bodriggy Hazy IPA	8.5 / 12.5 / 16
Saint & Rogue 3.5% Lager	8 / 12 / 15
Guinness	9 / 13 / 17
Napoleone Apple Cider	8 / 12 / 15

Bottles & Cans

Bridge Road 0% Pale Ale	VIC / 11
Heineken Zero	AMS / 11
Corona	MEX / 13
Asahi	JAP / 13
Stone & Wood Pacific Ale	NSW / 13
Brick Lane Zero Carb Pale Ale	VIC / 12
Two Bays Gluten Free Draught	VIC / 12
Kaiju Metamorphosis WCIPA	VIC / 16
Moon Dog Fizzer	VIC / 12
Brookvale Union Ginger Beer	NSW / 14

Sparkling

NV | Alpha Box & Dice Prosecco | SA 15

White

Std | Lrg

25 Ghost Rock Riesling TAS	15 24
25 Little Goat Creek Sauvignon Blanc NZ	15 24
25 Starborough Pinot Gris NZ	15 24
25 Zonzo Estate Chardonnay VIC	15 24

Rose

24 | Arc du Soleil Rosé | FRA 15 | 24

Red

25 Marnong Estate Pinot Noir VIC	15 24
24 Alpha Box & Dice Barbera SA	17 28
23 Red Edge <i>degre</i> Shiraz VIC	15 24

Full drinks menu upon request

House Spirits

15

Ketel One Vodka
Tanqueray Gin
Appleton Estate Rum
Johnnie Walker Black Scotch Whisky
Old Forester Bourbon Whiskey
Tromba Blanco Tequila

Cocktails

24

Zoncello & Blueberry Spritz

Zonzo limoncello, sparkling wine,
soda, blueberries

Strawberry Daiquiri

Bacardi rum, strawberry shrub, lime

Melbourne to Mexico

Tromba tequila, Patient Wolf gin, lemon,
basil, grapefruit

Costal Martini

Bindu Coastal gin, Dolin Dry vermouth

Coconut Chilli Margarita

1800 coconut tequila, lime, agave, hot sauce

Jungle Bird

Sailor Jerry, pineapple, Campari, lime

Kaffiroska

Ketel One vodka, kaffir lime syrup, lime juice

Blueberry Bramble

Tanqueray gin, lemon juice, blueberry shrub

Classics available upon request