

WHITE

The Saint white (wa)	6.0	26.0
Banrock Station moscato (vic)	6.0	26.0
Monkey Bay sauvignon blanc (nz)	6.8	29.0
Houghton late picked verheldo (wa)	6.5	31.0
Wolf Blass red label Unoaked chardonnay (sa)	6.5	31.0
Devils Lair Fifth Leg semillon sauvignon blanc chardonnay (wa)	7.5	32.0
Boatshed Bay sauvignon blanc (nz)	7.0	35.0
Capel Vale chenin blanc (wa)	7.5	38.5
Sleeping Dog Lies semillon Sauvignon blanc (wa)	8.0	38.5
Plantagenet Omrah chardonnay (wa)	8.0	36.0
Skuttlebutt sauvignon blanc (wa)	9.0	39.0
Crowded House sauvignon blanc (nz)	8.7	40.0
Charles Melton rosé (sa)	8.5	41.0
Annie's Lane riesling (wa)	9.0	45.0
Ninth Island pinot grigio (tas)	10.5	45.0
Brookland Valley verse 1 chardonnay (wa)	9.0	46.0
Leeuwin Estate prelude chardonnay (wa)		65.0

SPARKLING

The Saint bubbles (vic)	6.0	28.5
Zonin Asti spumante (ita)	6.0	26.0
Vivant sparkling brut (fra)	6.7	28.5
Grandin methode brut (fra)	7.8	36.0
Chandon brut nv (vic)		62.0
Moët & Chandon brut nv (fra)		128.0

RED

The Saint red (wa)	6.0	26.0
Goundrey Homestead cabernet merlot (wa)	6.0	26.0
Monkey Bay pinot noir (nz)	6.8	29.0
D'areburg Stump Jump red (sa)	6.5	30.0
Sleeping Dog Lies shiraz (wa)	8.0	38.5
Skuttlebutt shiraz cabernet (wa)	9.0	39.0
Devils Lair Fifth Leg red (wa)	7.0	32.0
Taylors merlot (sa)	8.0	39.0
Penfolds Thomas Hyland cabernet sauvignon (sa)	8.0	39.0
Rosily cabernet sauvignon (wa)		42.0
Leeuwin Estate art series cabernet sauvignon (wa)		80.0

PORT

Brown Brothers reserve		5.0
Penfolds Grandfather		14.0

ON TAP

Sail & Anchor Dry Dock
Peroni
Bulmer's Pear / Traditional
Kilkenny
Little Creatures Pale Ale / Pipsqueak
Carlton Draught / Carlton Dry / Carlton Mid
Stella Artois
Feral White
Heineken
James Squire Golden Ale
Tooheys Extra Dry
Beez Neez
Hahn Super Dry
Dirty Granny
Pure Blonde

BOTTLED

Sol
Strongbow dry / sweet / original
Miller / Miller chill
Boags premium
Crown lager
Corona
Tooheys 5 seeds
Coopers pale ale / Coopers sparkling ale
Peroni
Blue angel
Heineken
Tooheys extra dry
Pure blonde
Stella Artois
Rekorderlig Apple, Pear, Strawberry & Lime
Koppaberg Apple, Pear
Stones ginger beer
Crabbies ginger beer
Matsos Ginger beer
Matsos Mango Beer

TEA & COFFEE

Espresso, long black	3.5
Flat white, café latté, cappuccino, short macchiato, hot chocolate	3.5
Double espresso, long macchiato	3.8
Mocha	4.0
Vienna, affogato	4.5
Extra shot	0.5
Tea English breakfast, earl grey, chamomile, green	3.6
Iced coffee, chocolate, mocha	3.6
Liqueur coffees: Irish (jameson); mexican (kahlua); roman (galliano);italian (frangelico); jamaican (tia maria)	8.5



the saint george

MENU

thesaint.com.au

TO START

Garlic bread	6.5
Cheesy garlic bread	8.5
Yum cha squid	9.0
Chilli lime salt prawns	12.5
Warm cacciatore and kalamata olives	15.9
Panko prawn & calamari wasabi mayo	18.9

SIDES

Garden salad	6.5
Greek salad	9.5
Saint salad	11.9
Grilled corn cob	6.5
Fries	8.5
Wedges	9.5
Wedges with bacon and cheese	12.9
Extra turkish bread	6.5
Extra Ciabatta bread	6.5
Marinated kalamata olives	4.5
Royal blue mash potato	5.0
Coleslaw	6.50

TO SHARE

Chicken wings three ways 1 kg of wings, fiery bbq, spicy plum and honey soy served with celery sticks ranch dressing	23.9
Asian share plate Honey soy wings, Asian calamari, panko prawns, steamed pork bun, spring rolls, dipping sauce	27.9
The Saint beer plate Beer sticks, crumbed mozzarella, mixed nuts, house pickled onions, rosemary and sea salt crisp breads	26.9
Antipasto plate Jardinière vegetables, Bocconcini, Bellup grove evo with balsamic vinegar, basil pesto, kalamata olives, toasted Turkish bread	25.9
Trio of dips Turkish bread and ciabatta. See specials for dips	15.9
Duck & Plum Spring Rolls Served with Asian Slaw and dipping sauce	14.90

BURGERS

Saint steak sandwich 150g Graziers rump, lettuce, tomato, beer onions, cheddar & chips	22.9
Beef burger 180g beef burger, cheese, mixed leaves, tomato & relish in a toasted bun with chips	19.5
Add Bacon	2
Add egg	1
Jamaican chicken quesadilla Marinated chicken, spinach, tomato, mozzarella cheese & red peppers in a toasted tortilla served with side salad & guacamole	24.9
Pulled pork poor boy slow cooked pork loin and crackle with roasting jus served on a lightly toasted baguette topped with slaw and a paprika mayo served with chips and plenty of napkins	21.9
Mushroom bruschetta sautéed field mushrooms red peppers and onion on toasted garlic bread topped with shaved parmesan and basil pesto	19.5
Prawn and bacon open sandwich toasted baguette topped with prawns in a cocktail sauce with bacon, lettuce, tomato, shaved parmesan served with a side salad	22.9
Wagyu burger 200g Wagyu beef burger, sautéed mushrooms, bacon, cheese, mixed leaves, tomato kusuandi & aioli in a toasted burger bun served with chips	23.9
Creamy garlic prawns sautéed WA prawns with duo of onion, garlic & spinach, bound in a creamy garlic sauce	25.9
PIZZAS	
Margarita tomato base, tomato slices fresh basil & baby mozzarella	16.9
Ham & pineapple tomato base lilliput ham, pineapple & mozzarella	18.9
BBQ chicken bbq base mozzarella cheese, bacon, chicken mushrooms & red onion	19.9
Veggie patch tomato pickle base, roast pumpkin, eggplant, roast capsicum, mushrooms & fetta	18.9
Meat massive bbq base, pepperoni, bacon, salami, chicken, caramelised onion, mushroom & mozzarella cheese	21.9

MAIN COURSE

Fish & chips beer battered fillet with salad, chips, lemon & tartare sauce	22.9
Pepper encrusted tuna steak watermelon & mint salad, spiced sea scallops, crisp roquette salad	32.9
Jacky's crispy pork stir fried with onions & fresh chilli, served over a salad of asian spiced cabbage, roasted sweet peppers, cucumber & finished with a sweet soy dressing	26.9
Spicy grilled squid salad grilled Asian cut squid tossed in a salad of fresh herbs, julienne veg & a nam prik dressing	23.9
Australian Barramundi Crispy skinned barramundi served on a greek style salad with a watermelon and raisin jam	32.9
Chicken parmigiana chicken breast schnitzel topped with Virginia ham, napoli sauce & blend of mozzarella & cheddar cheese served with chips & garden salad	24.9
Bbq chicken ½ chicken marinated in our own spicy bbq sauce served with coleslaw & cajun wedges	27.9
The Saint's mini burger platter 4 mini burgers, BLT, grilled chicken, beef & pulled pork served with side salad & chips	22.9
Saintly traditional Caesar Baby Cos leaves, crispy bacon strips, fried croutons, anchovies, parmesan topped with a creamy Caesar dressing & egg	21.9
With herbed chicken	26.0
With Aussie Prawns (5 prawns)	28.5
Spaghetti & meat balls pork & lamb mince in a rich Napoli sauce with spaghetti topped with parmesan cheese and baby bocconcini	23.9
Chicken mascarpone grilled chicken breast on mascarpone potato mash served with fresh asparagus, wilted spinach topped with sage butter	26.9
Duck risotto crispy skin confit on a risotto of shitake mushrooms duo of onion, baby spinach topped with roquette salad & parmesan cheese	31.9
Malaysian chicken curry Malaysian style coconut curry with baby corn, cherry tomatoes, snow peas served with steamed jasmine rice & pappadums	24.9

STEAK

All our beef is sourced from cattle grazing in the green pasture of Western Australia's South West finished on grain and aged to ensure maximum flavour and tenderness

Graziers Rump 250grams		24.90
Graziers T-Bone 350grams		34.50
Graziers Porterhouse 300grams		31.50
Graziers Rump 500grams		33.90

All steaks come with chips, grilled corn and coleslaw

Add Australian garlic prawns 7.50 (5)

Choice of sauces: pepper, red wine jus, mushroom, creamy garlic



a cut above the rest

The Saint George operates under an accredited food safety program & in the interest of patron safety; all food must be consumed on premise.