

## ROGUES PLATTER

Little bits of everything to share – Beef cheek croquettes, cured salmon, olives, duck liver pate, salami, polenta fries, goat's cheese, breads, dips. 33/52

## TO SHARE

- Polenta fries, aioli (v) 9
- Garlic mozzarella flatbread (v) 9
- Olives, citrus, oregano, chilli (v/GF) 10.5
- Rogue handcrafted sourdough, walnut butter, olive oil, balsamic 14
- Today's soup, Cup or bowl 9 / 16
- Beef cheek croquettes, chermoula aioli 13
- House cured salmon, avocado, mandarin, sesame (GF) 14.5
- Duck liver pate, Sambuca cherries, garlic crostini 15
- Goat's cheese, beetroot, orange, truffle honey, walnut (v) 15

## PIZZA - ROGUES FIRED

- Tomato, mozzarella, basil, olive oil (v) 21
- Mushrooms, caramelised onion, goat's cheese, vincotto (v) 21.5
- Roast pumpkin, feta, red onion, hazelnut (v) 21.5
- Smoked chicken, bacon, brie, cranberry 24.5
- Prawns, spring onion, fennel, chilli, preserved lemon 24.5
- Prosciutto, balsamic onions, gorgonzola, rocket 23.5
- Pepperoni, roast peppers, red onion, olive, oregano 23
- Beef cheek, gorgonzola, pear, crispy shallot 24  
(\$3 additional for gluten free base)

## MAINS

- Fish of the moment, today's catch Market Price
- Beef cheek, smoked parsnip, broccolini, vine roasted tomatoes (GF) 31
- Roast chicken, ricotta gnocchi, lemon, shallot, pecan 32
- Lamb fillet, Israeli couscous, eggplant chutney, beetroot, harissa 30.5
- Pork Belly, potato puree, caramelised onion, watercress, pistachio (GF) 30
- Canterbury steak, frites, mushroom, pea puree, café de paris (GF) p.o.a
- Risotto, orange, spring onion, rocket, saffron, pine nut (v/GF) 24
- Beef ragu, pappardelle, mushroom, parmesan, truffle oil 24.5
- Prawns and chorizo pasta, fennel, cherry tomato, almond 25.5

## SIDES

- Shoestring fries, aioli (v/GF) 8.5
- Spring greens, radish, apple, yoghurt, hazelnut (v/GF) 8.5
- Duck fat potatoes, garlic, chilli, coriander (GF) 8
- Seasonal vegetables 8.5
- Kumara wedges, smokey seasoning, chipotle and lime mayo (v) 10.5

(v) vegetarian / (GF) gluten free

