

# WEEKEND BREAKFAST & BRUNCH

*(Our eggs and bacon are free range)*

*9am - 3pm*

Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast, Rogue's relish 20

Eggs Benedict - poached eggs, house made sourdough, spinach, hollandaise. With either Salmon or Bacon 18

Bacon Buttie - fried egg, rocket, green tomato chutney 13

Balsamic beef cheek, duck fat potato hash, soft egg, coffee mayo (GF) 19

Two eggs how you like them, Rouge sourdough 11

- add Roasted tomatoes, basil (V) 5

- add Truffle mushrooms (V) 6

Truffle mushrooms, sourdough brioche, soft egg, pancetta, pecorino 18

Sweet fritters, poached fruits, crunchy nuts & seeds, spiced mascarpone (V) 16

Granola clusters, banana brûlée, cinnamon yoghurt (V/GF) 13

## ADDITIONS

Bacon 6 / Two eggs (how you like them) 4.5 / Two sausages 7

/Roasted tomatoes 5 / Truffle mushrooms 6 / Duck fat hash

5 / Spinach 4

## BRUNCH

*11am - 3pm*

Today's soup, cup or bowl 9 / 16

Steak sandwich, smoked cheddar, green tomato chutney, fries 23

Chicken salad, tomato, olive, parmesan, pistachio (GF) 23

Avocado & watercress salad, quinoa, grapefruit, shallot (V/GF) 22

Beer battered fish, fries, remoulade, spring salad 22

Fish of the day, today's catch Market Price

Canterbury steak, frites, mushroom, pea puree, café de paris butter (GF) P.O.A

Risotto, spring onion, rocket, orange, Saffron, pine nut (V/GF) 24

Beef ragu, pappardelle, mushroom, parmesan, truffle oil 24.5

Prawn and chorizo pasta, fennel, cherry tomato, almond 25

## SIDES / BITES

Polenta fries, aioli (V) 9

Garlic mozzarella flatbread (V) 9

Olives, citrus, oregano, chilli (V/GF) 10.5

Beef cheek croquettes, chermoula aioli 13

Duck liver pate, Sambuca cherries, garlic crostini 15

Kumara wedges, smokey seasoning, chipotle and lime mayo 10.5

Shoestring fries, aioli (V/GF) 8.5

## 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

## 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

*(add \$3 for gluten free base)*

*(V) vegetarian / (GF) gluten free*



# BREAKFAST DRINKS

## Coffee

Hummingbird coffee, the way you like it

## Teas 4.7

English Breakfast, Earl Grey, Jade Green  
Sencha, Japanese Lime, Ginger Lemon,  
Summer Fruits, Pure Peppermint, Nepal  
Masala

## Iced 4.7

Iced coffee, iced chocolate, iced tea (herbal  
range)

## Juice 4.6 / 7

Orange, Apple, Cranberry, Grapefruit,  
Tomato (spiced)

## Soft drinks 4.2 / 5.5

Coca Cola, Coke Zero, Ginger Ale, Ginger  
Beer, Lemonade, Lemon Lime Bitters

Tonic water 4.2

L & P 4.2

Red Bull 6.5

San Pellegrino 500ml 7

San Pellegrino 1 ltr 10

## Smoothies 7.5

Mixed Berry, Banana

## BLOODY MARY

### Original Rogue 12

Vodka, spicy house made tomato  
juice, celery, basil

### BBQ Bacon 12

Bacon infused vodka, spicy house  
Made tomato juice, celery

## RETOX

### Grapefruit Margarita 13.5

Tequila, orange liquor, grapefruit,  
Lime

### Breakfast Espresso Martini 15

Patron XO café, espresso, vodka

### Kir Royal 11.5

Crème de Cassis, Prosecco

### Bucks Fizz 10.5

Prosecco, orange juice

## TAPPED BEER

Heineken 5% 9.5 / 11.0

Monteith's Pointers Pale Ale 4.2% 8 / 9.5

Black Dog Chomp 4.75% 9 / 10.5

Feature Tap – what's brewing p.o.a.

