

BREAKFAST

(All week – 9am – 3pm)

(Our eggs and bacon are free range)

Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast, Rogue's relish 22

Eggs Benedict – poached eggs, spinach, ciabatta, hollandaise with either salmon/bacon/mushroom 19

Bacon Buttie - fried egg, rocket, green tomato & jalapeno chutney, cheddar 15

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

Scrambled eggs, sourdough brioche, dukkah, vincotto 13

- add Roasted tomatoes, basil 5

- add Truffle mushrooms 6

Loaded polenta fries, romesco, mushrooms, goat's cheese, curly kale, fried egg, basil 16.5

Sweet fritters or waffles, poached fruits, crunchy nuts & seeds, spiced mascarpone 17

- add bacon 6

Granola clusters, banana brûlée, dried fruits, vanilla yoghurt 13

ADDITIONS

Bacon 6 / Two eggs (how you like them) 5 / Sausages 7 / Roasted tomatoes 5 / Truffle mushrooms 6 / Duck fat hash 5 / Spinach 4

BRUNCH

11am – 3pm

Fish of the day, today's catch Market Price

Beer battered fish, fries, remoulade, fennel & herb slaw 22.5

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

Za'atar lamb salad, freekeh, butternut, citrus, yoghurt, hazelnut 24

250g North Canterbury Ribeye, sautéed greens, frites, café de paris butter 38

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

Wild mushroom risotto, ham hock, peas, thyme crumbs, lemon 24.5

Ricotta gnocchi, semi dried tomato, artichoke, olive caramel, gruyere 23

Today's soup, cup or bowl 9 / 16

SIDES / BITES

Polenta fries, aioli 9

Shoestring fries, aioli 8.5

Garlic mozzarella flatbread 9

Olives, citrus, fennel, chilli 11

Pulled pork and cheddar croquettes, hickory mayo 14

Duck liver pate, Sambuca cherries, garlic crostini 15

Spiced kumara wedges, chipotle and lime mayo 13

Green salad, sumac, red onion, ricotta salata, walnut 9

ROGUES PLATTER

Little bits of everything to share – pulled pork and cheddar croquettes, cured salmon, olives, duck liver pate, salami, venison carpaccio, polenta fries, breads, dips 36/54

PIZZA – ROGUES FIRED

Tomato, mozzarella, basil, olive oil 21

Potato, scamorza, rosemary, truffle oil 22

Mushrooms, caramelised onion, goat's cheese, vincotto 22

Smoked chicken, bacon, brie, cranberry 24.5

Prosciutto, balsamic onions, gorgonzola, rocket 24

Pepperoni, roast peppers, red onion, olive, oregano 23.5

Pulled pork shoulder, Rogue's spicy BBQ sauce, spring onion 23.5

Smoked Akaroa salmon, crème fraîche, artichoke, capers, mizuna 24.5

(\$3 additional for gluten free base)

Gluten and dairy free menus available on request



RETOX

Bellini 11
Peach or Lychee

Aperol Spritz 13
Aperol, Prosecco, soda

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% 9.0 / 11.0
Lagunitas IPA 6.2% 9.0 / 11.5
Monteith's Apple Cider 4.5% 9.0 / 10.5
Feature Tap – what's brewing Ask the crew

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. pineapple

SOFT DRINKS 4.2 / 5.5

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

Red Bull 6.5
San Pellegrino 500ml 7
San Pellegrino 1 ltr 10
Still water 1 ltr 9

SMOOTHIES 8.5

Mixed Berry and banana
Mango and coconut milk