

## ROGUES PLATTER

Little bits of everything to share – pulled pork and cheddar croquettes, market fish ceviche, olives, duck liver pate, cured meats, burrata, polenta fries, breads, dips 38/55

### TO SHARE

- Polenta fries, aioli 9.5
- Garlic mozzarella flatbread 10
- Olives, citrus, fennel, chilli 11
- Today's soup, cup or bowl 9 / 16
- Rogue handcrafted sourdough, whipped butter, olive oil, dukkah 12.5
- Pulled pork and cheddar croquettes, hickory mayo 14.5
- Duck liver pate, sambuca cherries, garlic crostini 15.5
- Market fish ceviche, grapefruit, avocado, lemongrass, spring onion 16
- Wairiri Buffalo burrata, semi dried tomato, olive caramel, basil pistou, lavosh 16

### PIZZA - ROGUES FIRED

- Tomato, Wairiri Buffalo mozzarella, basil, olive oil 22
  - Mushrooms, caramelised onion, goat's cheese, vincotto 22.5
  - Pulled pork, Rogues spicy BBQ sauce, spring onion 24
  - Smoked chicken, bacon, brie, cranberry 24
  - Prosciutto, balsamic onions, gorgonzola, rocket 25
  - Canterbury lamb shoulder, capsicum, olives, feta, tzatziki 24
  - Pepperoni, roast peppers, red onion, olive, oregano 23.5
  - Prawns, spring onion, preserved lemon, chilli, fennel 25.5
- (Gluten free add \$3)

### MAINS

- Fish of the moment, today's catch Market Price
- Chorizo and saffron risotto, pumpkin, orange, feta, pine nut 25
- Beef ragu, pappardelle, mushroom, truffle oil, parmesan 25
- Ricotta gnocchi, gorgonzola, walnut, preserved lemon, watercress 24
- Akaroa salmon, Israeli couscous, romesco, escabeche, pink peppercorn 35
- Canterbury Angus beef, potato gratin, onion marmalade, broccolini, salsa verde
  - 200g fillet 39.5
  - 250g ribeye 39.5
- Pork tenderloin, cheek croquette, carrot, shiitake, fennel kimchi 33
- Beef cheek, IPA parsnip, mushroom, caramelised shallot, broad beans 32
- Canterbury lamb rump, harissa potatoes, baba ganoush, goat's feta 34
- Rogue Caesar, avocado, candied bacon, croutons, parmesan, soft egg 21
  - add smoked chicken 6
  - add house smoked salmon 6

### SIDES

- Seasonal vegetables 9
- Shoestring fries, aioli 8.5
- Spiced kumara wedges, chipotle and lime mayo 12.5
- Duck fat potatoes, confit garlic, rosemary 8.5
- Green leaves, fennel, pecorino, orange, hazelnut 9
- Fried cauliflower, pomegranate, yoghurt, almonds 9.5

Gluten and dairy free menus available on request

