

## BREAKFAST

All week 9am – 3pm

Our eggs and bacon are free range

- Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast, Rogues relish 22
- Eggs Benedict – poached eggs, spinach, ciabatta, hollandaise with either salmon/bacon/mushroom 19
- Bacon Buttie – fried egg, green tomato & jalapeno chutney, ciabatta 15
- Balsamic beef cheek, duck fat potato hash, soft egg, coffee mayo 19.5
- Scrambled eggs, lemon ricotta, pistou, sourdough brioche, dukkah 16  
add roasted tomatoes 5 / add truffle mushrooms 6
- Loaded polenta fries, romesco, mushrooms, broccolini, haloumi, fried egg, basil 18
- Sweet fritters or waffles, seasonally inspired fruits, granola, mascarpone, Canadian maple syrup 17 add bacon 6
- Rogues granola clusters, Greek yoghurt panna cotta, vanilla poached rhubarb, mandarin 16

### ADDITIONS

- Bacon 6 / Two eggs (as you like them) 5 / 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

- Rogue Caesar, cos, candied bacon, croutons, parmesan, soft egg 22  
add smoked chicken 6 or house smoked salmon 7
- Ricotta gnocchi, pomodoro sauce, courgette ribbons, anchovy crumb, basil, pecorino 25
- Bacon and butternut risotto, taleggio, leek, spiced pepitas 26
- Steak sandwich, smoked cheddar, buttermilk slaw, green tomato chutney, fries 23
- Beer battered fish, fries, remoulade, fennel and herb salad 23
- Beef ragu, pappardelle, mushroom, parmesan, truffle oil 25
- Fish of the day, today's catch Market price
- Canterbury Angus beef, potato gratin, onion jam, broccolini, salsa verde  
200g fillet 39.5 or 250g ribeye 40.5

### SIDES / BITES

- Polenta fries, aioli 9.5
- Rustic fries, aioli 9
- Garlic mozzarella flatbread 10
- Olives, citrus, fennel, chilli 11
- Duck liver pate, pear and saffron chutney, garlic crostini 15.5
- Pulled pork and cheddar croquettes, hickory mayo 15
- Spiced kumara wedges, chipotle and lime mayo 12.5
- Mixed leaf salad, pecan, gorgonzola, pear, lemon 9.5

### ROGUES PLATTER

Little bits of everything to share – pulled pork and cheddar croquettes, cured beef carpaccio, olives, duck liver pate, salami, goats cheese panna cotta, polenta fries, breads, dips 39 / 56

### PIZZA – ROGUES FIRED

- Tomato, Wairiri Buffalo mozzarella, basil, olive oil 23
- Mushrooms, caramelised onion, goats cheese, vincotto 23
- Pulled pork, Rogues spicy BBQ sauce, spring onion 24
- Smoked chicken, bacon, brie, cranberry 24.5
- Prosciutto, balsamic onions, gorgonzola, rocket 26.5
- Canterbury lamb shoulder, capsicum, olives, feta, tzatziki 24.5
- Pepperoni, roast peppers, red onion, olive, oregano 23.5
- Prawns, spring onion, preserved lemon, chilli, fennel 25.5

(Gluten free add \$3)

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 16

Patron XO café, espresso, vodka

Kir Royal 11.5

Crème de Cassis, Prosecco

Bucks Fizz 10.5

Prosecco, orange juice



BLOODY MARY 12

Vodka, spicy house made tomato juice, celery

or \$10 on the weekends



### 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 5

Earl Grey, English Breakfast, Green, Green & Kiwifruit, Ginger & Lemon, Mint, Berry, Rooibos Orange  
Hot lemon & honey 4

### ICED 7.5

Iced coffee, iced chocolate, mocha, lemon tea, peach tea

### JUICE 5.5 / 7.5

Orange, apple, cranberry, grapefruit, tomato, pineapple

### SOFT DRINKS 5 / 7

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

### SMOOTHIES 8.5

Mixed berry, tropical, banana

### MILK SHAKES 7.5

Chocolate, caramel, vanilla, berry