

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

Scrambled eggs, Wairiri Buffalo ricotta, pistou, sourdough brioche, dukkah 16
add roasted tomatoes 5 / add truffle mushrooms 6 / add avocado 4

Loaded polenta fries, romesco, mushrooms, avocado, broccolini, goat's cheese, fried egg, basil 18

Sweet fritters or waffles, seasonally inspired, 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 (how you like them) 5 / Sausages 7 / Roasted tomatoes 5 /
Truffle mushrooms 6 / Duck fat hash 5 / Spinach 4 / Avocado 4

BRUNCH

11am – 3pm

Today's soup, cup or bowl 9 / 16

Rogue Caesar, cos, candied bacon, croutons, parmesan, soft egg 21
add smoked chicken or house smoked salmon 6

Ricotta gnocchi, gorgonzola, walnut, preserved lemon, watercress 24

Chorizo and saffron risotto, pumpkin, orange, feta, pine nut 25

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 39.5

SIDES / BITES

Polenta fries, aioli 9.5

Shoestring fries, aioli 8.5

Garlic mozzarella flatbread 10

Olives, citrus, fennel, chilli 11

Duck liver pate, sambuca cherries, garlic crostini 15.5

Pulled pork and cheddar croquettes, hickory mayo 14.5

Spiced kumara wedges, chipotle and lime mayo 12.5

Green leaves, fennel, pecorino, orange, hazelnut 9

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

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)

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

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

Bergamot Bluff, Morning Kick, Karariki Green,

Twisted Kiwi, Otago Gold, Mint Aspiring,

Bay of Islands Paradise, Ruapehu Rooibos

Hot lemon & honey 4

ICED 7.5

Iced coffee, iced chocolate, mocha,

lemon tea, peach tea

JUICE 5 / 7

Orange, apple, cranberry, grapefruit,

tomato, pineapple

SOFT DRINKS 4.5 / 6

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 bottled water 1 ltr 9

SMOOTHIES 8.5

Mixed berry, tropical, banana,

banana/berry/honey

MILK SHAKES 7.5

Chocolate, caramel, vanilla, berry, mango