

## 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

## TO SHARE

- Polenta fries, aioli 9.5
- Garlic mozzarella flatbread 10
- Olives, citrus, fennel, chilli 11
- Today's soup, cup or bowl 10 / 17
- Rogue handcrafted sourdough, whipped butter, olive oil, dukkah 13
- Pulled pork and cheddar croquettes, hickory mayo 15
- Duck liver pate, pear and saffron chutney, garlic crostini 15.5
- Cured beef carpaccio, pickled mustard, parmesan aioli, savoury granola, watercress 16.5
- Goats cheese panna cotta, beetroot, mandarin, black garlic, walnut, lavosh 16

## 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)

## MAINS

- Fish of the moment, today's catch Market Price
- Bacon and butternut risotto, taleggio, leek, spiced pepitas 26
- Beef ragu, pappardelle, mushroom, truffle oil, parmesan 25
- Ricotta gnocchi, pomodoro sauce, courgette ribbons, anchovy crumb, basil, pecorino 25
- Akaroa salmon, cavatelli, pasta, chorizo, preserved lemon, fennel 35
- Canterbury Angus beef, potato gratin, onion jam, broccolini, salsa verde
  - 200g fillet 39.5
  - 250g ribeye 40.5
- Free range chicken breast, wild mushroom pearl barley, labneh, peperonata 33
- Beef cheek, IPA parsnip, mushroom, caramelised shallot, broad beans 33
- Canterbury lamb rump, harissa potatoes, baba ganoush, goats feta 35
- Rogue Caesar, cos, candied bacon, croutons, parmesan, soft egg 22
  - add smoked chicken 6
  - add house smoked salmon 7

## SIDES

- Seasonal vegetables 9.5
- Rustic fries, aioli, ketchup 9
- Spiced kumara wedges, chipotle and lime mayo 12.5
- Duck fat potatoes, confit garlic, rosemary 9
- Mixed leaf salad, pecan, gorgonzola, pear, lemon 9.5
- Fried cauliflower, pomegranate, yoghurt, almonds 10

Gluten and dairy free menus available on request

