

LUNCH

11.30 – 3 pm

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

LUNCH / BRUNCH

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

Beer battered fish, fries, remoulade, fennel and herb salad 23

Rogue Caesar, cos, candied bacon, croutons, parmesan, soft egg 22

- add: smoked chicken 6 or house smoked salmon 7

Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast,

Rogues relish 22

Balsamic beef cheek, duck fat potato hash, soft egg, coffee mayo 19.5

Sweet fritters or waffles, seasonally inspired fruits, granola, mascarpone, Canadian maple syrup 17 - add bacon 6

Fish of the day, today's catch Market price

Canterbury Angus beef, onion jam, broccolini, salsa verde, French fries

- 200g fillet 39.5 / 250g ribeye 40.5

PIZZA - ROGUES FIRED (Gluten free add \$3)

Tomato, Wairiri Buffalo mozzarella, basil, olive oil 23

Mushrooms, caramelised onion, goat's 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

PASTA / RISOTTO

Risotto Pancetta - bacon, butternut, taleggio, leek, spiced pepitas 26

Pappardelle al Ragu - beef ragu, mushroom, truffle oil, parmesan 25.5

Tagliatelle Gamberetto - prawns, lemon and black pepper cream, parsley 24.5

SIDES

Seasonal vegetables 9.5

Rustic fries, aioli 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



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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 (Gluten free add \$3)

- 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

PASTA / RISOTTO

- Spaghetti Aglio Olio - garlic, chilli, extra virgin olive oil, parmesan 22
- Risotto Pancetta - bacon, butternut, taleggio, leek, spiced pepitas 26
- Gnocchi Pomodoro - tomato, courgette ribbons, anchovy crumb, basil, pecorino 25
- Pappardelle al Ragu - beef ragu, mushroom, truffle oil, parmesan 25.5
- Tagliatelle Gamberetto - prawns, lemon and black pepper cream, parsley 24.5
- Cavatelli Salsiccia - chorizo, cherry tomato, preserved lemon, chilli, fennel 25.5

MAINS

- Fish of the moment, today's catch Market Price
- Canterbury Angus beef, potato gratin, onion jam, broccolini, salsa verde
 - 200g fillet 39.5 / 250g ribeye 40.5
- Confit pork belly, potato & fennel croquette, caramelised celeriac puree, granny smith apple 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 or 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

