

# LUNCH

11.30 – 3 pm

## ROGUES PLATTER

Little bits of everything to share – chorizo & mozzarella arancini, olives, market fish ceviche, duck liver pate, cured meats, goats cheese mousse, 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
- Handcrafted sourdough, sundried tomato butter, olive oil, dukkah 14
- Chorizo & mozzarella arancini, arrabbiata sauce 15.5
- Duck liver pate, pear & saffron chutney, garlic crostini 15.5

## LUNCH / BRUNCH

- Steak sandwich, smoked cheddar, buttermilk slaw, green tomato chutney, fries 23.5
- Beer battered fish, fries, remoulade, fennel & herb salad 23.5
- Rogue Caesar, cos, candied bacon, croutons, parmesan, soft egg 22
  - add: smoked chicken 6 or house smoked salmon 7
- Farro & spiced chickpea salad, roast peppers, artichoke, cherry tomato, green peppercorn dressing 22
- Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast, Rogues relish 23
- 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, handcrafted fries, onion jam, seasonal greens, salsa verde
  - 200g fillet 39.5 / 250g ribeye 41

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

- Tomato, mozzarella, basil, olive oil 22.5
- Mushroom, whitestone haloumi, spinach, cherry tomato, za'atar 23
- Pulled pork, Rogues spicy BBQ sauce, spring onion 24
- Smoked chicken, bacon, brie, cranberry 24.5
- Prosciutto, avocado, rocket, lemon & crème fraiche 27
- Lamb meatballs, red curry sauce, coriander, red onion 24.5
- Pepperoni, roast peppers, red onion, kalamata olives 23.5
- Prawns, spring onion, preserved lemon, chilli, fennel 25.5

## PASTA / RISOTTO

- Risotto - beetroot, feta, grape, orange crumb, watercress 26
- Pappardelle - beef ragu, mushroom, truffle oil, parmesan 25.5
- Tagliatelle - prawns, lemon and black pepper cream, parsley 24.5

## SIDES

- Seasonal vegetables 9.5
- Rustic fries, aioli 9.5
- Spiced kumara wedges, chipotle & lime mayo 14
- Duck fat potatoes, confit garlic, rosemary 9
- Mixed leaf salad, radish, apple, buttermilk, hazelnut 9.5



## ROGUES PLATTER

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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  
Handcrafted sourdough, sundried tomato butter, olive oil, dukkah 14  
Chorizo & mozzarella arancini, arrabbiata sauce 15.5  
Duck liver pate, pear & saffron chutney, garlic crostini 15.5  
Market fish ceviche, grapefruit, avocado, lemongrass, spring onion 16.5  
Goats cheese mousse, beetroot, orange, truffle honey, walnut, lavosh 16.5

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

Tomato, mozzarella, basil, olive oil 22.5  
Mushroom, haloumi, spinach, cherry tomato, za'atar 23  
Pulled pork, Rogues spicy BBQ sauce, spring onion 24  
Smoked chicken, bacon, brie, cranberry 24.5  
Prosciutto, avocado, rocket, lemon & crème fraiche 27  
Lamb meatballs, red curry sauce, coriander, red onion 24.5  
Pepperoni, roast peppers, red onion, kalamata olives 23.5  
Prawns, spring onion, preserved lemon, chilli, fennel 25.5

## PASTA / RISOTTO

Risotto - beetroot, feta, grape, orange crumb, watercress 26  
Cannelloni - spinach & ricotta, pomodoro, swiss chard, pecorino 24  
Pappardelle - beef ragu, mushroom, truffle oil, parmesan 25.5  
Tagliatelle - prawns, lemon & black pepper cream, parsley 24.5

## MAINS

Fish of the moment, today's catch Market Price  
Canterbury Angus beef, handcrafted fries, onion jam, seasonal greens, salsa verde  
- 200g fillet 39.5 / 250g ribeye 41  
Confit pork belly, carrot puree, pork ravioli, fried onion, apple, fennel 33  
Beef cheek, spiced parsnip, shallot, confit capsicum, tomato salsa 33  
Canterbury lamb rump, farro salad, mint, labneh, olive caramel 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 9.5  
Spiced kumara wedges, chipotle & lime mayo 14  
Duck fat potatoes, confit garlic, rosemary 9  
Mixed leaf salad, radish, apple, buttermilk, hazelnut 9.5  
Fried cauliflower, pomegranate, yoghurt, almonds 10

