

## ROGUES PLATTER

Little bits of everything to share – polenta fries, duck liver pate, olives, cured meats, Rogues fried chicken, breads, beetroot hummus, smoked Akaroa salmon, dips 32 / 52

## TO SHARE

- Polenta fries, aioli 10 **V**
- Garlic mozzarella flatbread 10 **GFA, V**
- Today's soup, cup or bowl 10 / 17 **DIETARY CHANGE**
- Duck liver pate, pear & saffron chutney, garlic crostini 16 **GFA**
- Rogues fried chicken, buttermilk sriracha, spring onion 17
- Handcrafted sourdough, toasted hemp butter, olive oil, dukkah 13
- Smoked Akaroa salmon, waffle, lemon cream fraiche, capers, chives 17
- Beetroot hummus, baby beetroot, kumara crisp, olive oil, lavosh 16.5 **GFA, V, OG**

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

- Tomato, mozzarella, basil, olive oil 23
- Mushroom, haloumi, spinach, cherry tomato, za'atar 23.5
- Smoked chicken, bacon, brie, cranberry 25
- Pepperoni, roast peppers, red onion, kalamata olives 24
- Prawns, spring onion, preserved lemon, chilli, fennel 26

## MAINS

- Beer battered fish, fries, remoulade, house slaw 24 **DF**
- Confit pork belly, carrot purée, pork ravioli, fried onion, apple, fennel 33 **GFA, DF**
- Beef cheek, agria potato, bacon lardons, mushroom, silver beet tomato jus 33 **GF, DFA**
- Canterbury Angus 250g beef ribeye, handcrafted fries, onion jam, seasonal greens, salsa verde 41 **GF, DFA**

## PASTA / RISOTTO

- Risotto - butternut, feta, grape, pumpkin seeds, sage 26 **GFA, DFA, V**
- Pappardelle - beef ragu, mushroom, truffle oil, parmesan 26 **GFA, DFA**
- Tagliatelle - prawns, lemon & black pepper cream, parsley 25 **GFA**

## SIDES

- Rustic fries, aioli, ketchup 10 **DF, V, OG**
- Spiced kumara wedges, chipotle & lime mayo 13 **V**
- Duck fat potatoes, confit garlic, rosemary 9.5 **GF**
- Seasonal vegetables 9.5 **DIETARY CHANGE**

