

LUNCH

11.30 – 3 pm

ROGUES PLATTER

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

TO SHARE

Polenta fries, aioli 10 V

Garlic mozzarella flatbread 10 V, GFA, DFA

Today's soup, cup or bowl 10 / 17 DIETARY CHANGE

Rogues fried chicken, buttermilk sriracha, spring onion 17

LUNCH / BRUNCH

Steak sandwich, smoked cheddar, buttermilk slaw, green tomato chutney, fries 24
GFA, DFA

Canterbury Angus 250g beef ribeye, handcrafted fries, onion jam, seasonal greens, salsa verde 41 GF, DFA

Beer battered fish, fries, remoulade, house slaw 24 DF

Fish of the day, today's catch Market price DIETARY CHANGE

Mediterranean freeka salad, roast eggplant, courgette, red onion, cashew picada 23

Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast, Rogues relish 23 GFA, DF

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

Waffles, seasonally inspired fruits, granola, mascarpone, Canadian maple syrup 17 –
add bacon 7

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

Tomato, mozzarella, basil, olive oil 23

Mushroom, whitestone 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

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 10 DF, V

Spiced kumara wedges, chipotle & lime mayo 13 DF, V

Duck fat potatoes, confit garlic, rosemary 9.5 GF, DF

