

# LUNCH 11 – 3 pm

## ROGUES PLATTER

Little bits of everything to share – pork meatballs, olives, fried chicken, duck liver pate, cured meats, beetroot hummus, polenta fries, breads, dips 41 / 58

## TO SHARE

Polenta fries, aioli 10 V,OG

Garlic mozzarella flatbread 10 V, GFA, DFA

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

Handcrafted sourdough, walnut butter, olive oil, dukkah 14 GFA, DFA, OG, V

Pork meatballs, arrabbiata sauce, pickled red onion, Parmesan 17.5 GF, DF

Duck liver pate, cherry chutney, garlic crostini 16.5 GFA

Rogues fried chicken, buttermilk sriracha, spring onion 18

## LUNCH/ BRUNCH

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

Rogues relish 24.5 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 18 -  
add bacon 6

Rogue Salad - mixed leaves, quinoa, beetroot, fried cauliflower, avocado, hemp seeds,  
pomegranate 23 V, GFA, DFA

Steak sandwich, smoked cheddar, buttermilk slaw, green tomato chutney, fries 25  
GFA, DFA

Beer battered fish, fries, remoulade, house slaw 26

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

Canterbury Angus beef ribeye, handcrafted fries, onion jam, seasonal greens, salsa verde  
41.5 GF, DFA

## PASTA / RISOTTO

Risotto, peas, feta, spinach, pickled leek, parsley 26 DFA, GF, V

Pappardelle beef ragu, mushroom, truffle oil, parmesan 26 GFA, DFA

Tagliatelle, prawns, almond jalapeño pesto, parsley 26 GFA

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

Tomato, mozzarella, basil, olive oil 23.5 V

Mushroom, haloumi, spinach, cherry tomato, za'atar 24 V

Eggplant, parmesan, tomato, basil 24 V

Smoked chicken, cranberry, bacon, brie 25

Chorizo, chilli honey, ricotta, red onion 26.5

Beef cheek, jalapeño, mustard seeds, caramelised onion 25

Pepperoni, roast peppers, red onion, kalamata olives 24.5

Smoked salmon, lemon, capers, cream fraiche, chives 25.5

## SIDES

Seasonal vegetables 9.5 DIETARY CHAGE

Rustic fries, aioli 10 DF, V

Spiced kumara wedges, avocado mayo 13 DF, V

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

Mixed leaf salad, pickled red cabbage, walnuts, feta 10 GF, DFA, V

