



ROGUES BRUNCH 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

BREAKFAST

All week 9am – 3pm

Our eggs and bacon are free range

ROGUES BLOODY MARY \$10

Big Breakfast – bacon, eggs how you like them, sausages, tomatoes, hash, toast, Rogues relish 24.5 **GFA**

Eggs Benedict – poached eggs, spinach, ciabatta, hollandaise with either salmon/bacon/mushroom 20.5 **GFA**

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

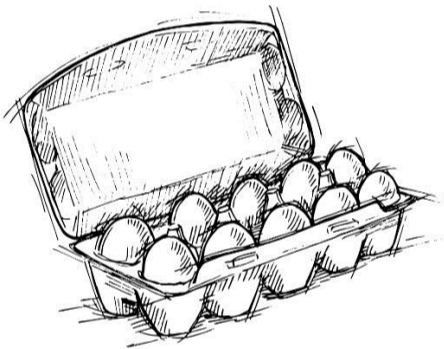
Corn fritters, romesco, avocado salsa, broccolini, poached egg, dukkah 18.5 **V**

Waffles, seasonally inspired fruits, granola, mascarpone, Canadian maple syrup 18 add bacon 7

Rogues granola clusters, Greek yoghurt, vanilla poached rhubarb, mandarin 16.5 **V**

ADDITIONS

Bacon 8 / Two eggs (as you like them) 5 / Sausages 8 / Roasted tomatoes 5 / Truffle mushrooms 6 / Duck fat hash 5 / avocado 6



BRUNCH

Today's soup, cup or bowl 10 / 17

Rogue Salad - Mixed leaves, quinoa, beetroot, fried cauliflower, avocado, hemp seeds, pomegranate 23 **V, DF, GF**

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

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

Beer battered fish, fries, remoulade, fennel & herb salad 26

Pappardelle - beef ragu, mushroom, truffle oil, parmesan 26 **GFA**

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

SIDE / BITES

Polenta fries, aioli 10 **V**

Rustic fries, aioli 10 **V, DF, GF**

Garlic mozzarella flatbread 10 **GFA, V**

Rogues fried chicken, buttermilk sriracha, spring onion 18

Duck liver pate, cherry chutney, garlic crostini 16.5 **GFA**

Spiced kumara wedges, avocado mayo 13 **V, DF**

PIZZA - ROGUES FIRED

(Gluten free add \$3) (Dairy free cheese add \$3)

Tomato, mozzarella, basil, olive oil 23.5 **V**

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

Eggplant, parmesan, cherry tomato, basil 24 **V**

Smoked chicken, cranberry, brie, bacon 25

Chorizo, chilli honey, ricotta, red onion 26.5

Beef cheek, jalapeño, mustard seeds, red onion 25

Pepperoni, roast peppers, red onion, kalamata olives 24.5

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

GF - GLUTEN FREE / DF - DAIRY FREE / V - VEGETARIAN / A - OPTION AVAILABLE / OG - ONION & GARLIC FREE

COCKTAILS

Bellini 12

Raspberry or peach fruit liqueur, Prosecco

Frozen Margarita 14.5

Grapefruit, berry, passionfruit or classic

Espresso Martini 17

Patrón XO Café, espresso, vodka

Rosé Sangria 15

A Rogues Signature with our own Rosé & secret recipe

COFFEE

Hummingbird coffee, the way you like it

TEAS 5

Earl Grey, English Breakfast, Green, Green & Kiwifruit, Ginger & Lemon, Berry

Hot lemon & honey 4

ICED 7.5

Iced coffee, iced chocolate, mocha, lemon tea, peach tea



JUICE 5.5 / 7.5

Orange, apple, cranberry, grapefruit, tomato, pineapple

SOFT DRINKS 5 / 7

Coca Cola, Coke Zero, Ginger Ale, Ginger Beer, Lemonade, Lemon Lime Bitters

Red Bull 6.5

San Pellegrino 500ml 7

San Pellegrino 1 ltr 10

SMOOTHIES 8.5

Mixed berry, tropical, banana

MILK SHAKES 7.5

Chocolate, caramel, vanilla, berry