



ALL DAY MENU

Kitchen hours: Tue - Fri 11am till 2pm | Sat – Sun 9am till 3pm

LUNCH

- Eggs on Toast 14** GFA, DF
Artisan bread, free range eggs – poached, fried or Scrambled
- Eggs Benedict 24.5** GFA
Toast, free range poached eggs, chili hollandaise with either bacon/salmon/mushroom/house-fried chicken
- Rogues the Big 27** GFA, DF
Eggs how you like them, bacon, sausage, tomato, mushrooms, hash brown and toast
- Avocado Croast 23.5** GFA, V
Smashed avocado, poached eggs, pickled onions and dukkah
- Creamy Mushrooms 19** GFA, V, VEA
Toast, spinach, truffle oil and fried basil
Add fried eggs – 5
- Nutella Waffles 22** V
Marinated strawberries, mascarpone, salted caramel and pecan chocolate soil
- Smoothie Bowl 17.9** V
Whipped yoghurt, summer berries, banana, granola and honeycomb
- Hot Honey & Haloumi 24.9** V
Artisan bread, avocado, chili, mix leaves, tomato and dukkah

ADDITIONS

Bacon 6 / Two eggs 5 / Sausage 5 / Salmon 7 / Mushrooms 6 / Half Avocado 4 / Haloumi 6.5 / Fried Chicken 8.5

SIDES

Fries, Sriracha mayo 10
Kumara wedges, sour cream 11
Garden Salad, dukkah and balsamic 8.5

‘Our love and care for food, along with you is our topmost priority’. Please advise of any food allergies or dietary requirements as most of our menu is adaptable. Surcharge applies on credit card payments.

- CLASSIC CAESAR SALAD 19.9**
Baby cos, garlic croutons, caesar dressing, poached egg, grana padano and anchovy
- BRAISED BEEF CHEEKS 27.9**
Beet hummus, leek, fried egg and harissa butter
- HOUSE FRIED CHICKEN 24**
Secret marinade, chili maple, pickled onions, mixed leaves and sriracha mayonnaise
- STEAK AND EGGS 29.5**
150 gms Sirloin, seasonal vegetables, fried eggs, chimichurri and harissa butter
- CATCH OF THE DAY 27.5**
Ask your friendly server or look at our special’s board
- MUSHROOM TAGLIATELLE 23.9**
Market mushrooms, leek, garlic cream, spinach and grana padano

V – Vegetarian / VE – Vegan / GF – Gluten Free / DF – Dairy Free / GFA – Gluten Free Option Available / VEA – Vegan Option Available