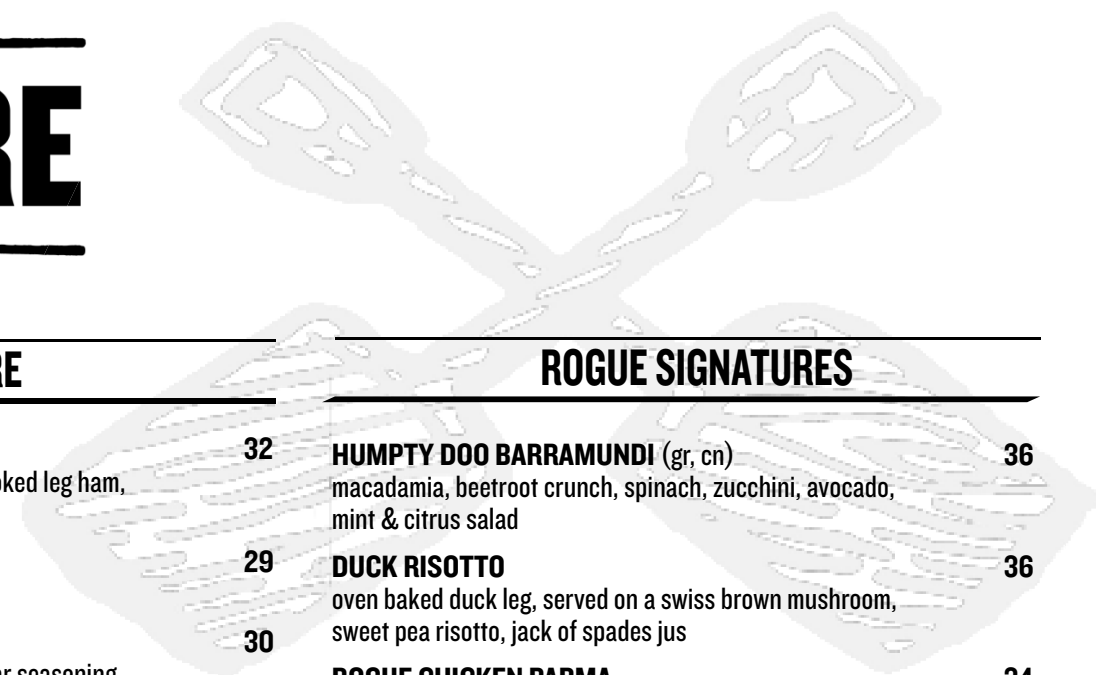




James Squire  
**THE ROGUE SQUIRE**



**ROGUE GRAZING**

<b>TOASTED TURKISH BREAD (v)</b> confit garlic butter add cheese	10
<b>JALAPENO POPPERS (v)</b> cheese stuffed, patron tequila aioli	12
<b>CHAR SUI PORK BELLY BAO BUNS (3)</b> house slaw, fire cracker sauce, green onion	18
<b>SQUIRES CHICKEN</b> southern fried, ranch sauce, sweet pickled peppers	19
<b>STICKY PORK BELLY BITES (gr)</b> chilli, sesame, caramel glaze	18
<b>CHILLI SALT CALAMARI</b> fried shallots, rocket, nuoc cham sauce	21
<b>SALT &amp; VINEGAR FRIES (v)</b> garlic mayo	19
<b>SWEET POTATO FRIES (v)</b> rosemary salt, wasabi aioli	11
<b>MALAYSIAN SPICED CHICKEN SKEWERS (cn)</b> peanut sauce	16
<b>PORK CARNITAS (2)</b> pulled pork tacos, charred corn & avocado salsa	19
<b>BROKEN SHACKLES SHARE PLATE (cn)</b> selection of artisan cheeses, cured meats, olives, dukkah, balsamic evoo, fruit paste, bread & crackers	16
	35

**PIZZA**

GLUTEN FREE BASES AVAILABLE EXTRA \$3

<b>MARGHERITA (v)</b> napoli, mozzarella, bocconcini, basil	24
<b>PEPPERONI</b> chilli & tomato sugo, mozzarella, fresh basil	26
<b>HAWAIIAN</b> tomato sugo, leg ham, mozzarella, roasted pineapple, oregano	25
<b>PIZZA SLAB</b> 50/50 choice of our pizza toppings	48

(v) Vegetarian (vgn) Vegan  
 (cn) Contains Nuts (gr) Gluten Reduced  
 (gro) Gluten Reduced Option

**FLAME GRILL**

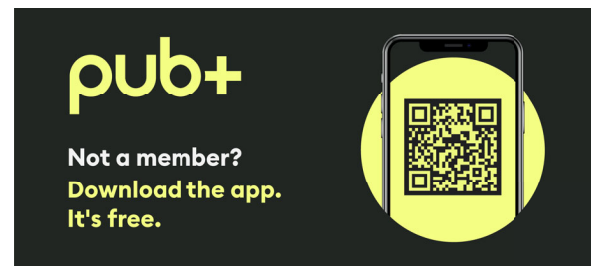
Steaks served with house salad & chips	
Choice of garlic butter, jack of spades jus, pepper brandy sauce, mushroom jus or chimichurri sauce	
	12
	18
	19
<b>300G ANGUS SCOTCH FILLET (gr)</b>	49
<b>300G BLACK OPAL WAGYU RUMP MB 4-5 (gr)</b>	48
<b>SURF &amp; TURF TOPPER</b> garlic tiger prawns & calamari	12



a cut above the rest

**A LITTLE ON THE SIDE**

ALL 12	
<b>ROSEMARY &amp; GARLIC SMASHED CHATS (v)</b>	
<b>MIXED LEAF HOUSE SALAD (v)</b>	
<b>CHARRED BROCCOLINI, LEMON, GOATS CHEESE (v)</b>	
<b>CRISPY ONION RINGS, RANCH SAUCE (v)</b>	
<b>MAC &amp; CHEESE (v)</b>	
<b>GODDESS SLAW (v)</b>	



Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

**MAIN FARE**

<b>CLASSIC CHICKEN PARMA</b> panko crumbed schnitzel, tomato sugo, smoked leg ham, three cheese blend, chips, goddess slaw	32
<b>BUTTERMILK CHICKEN SCHNITZEL</b> chips, goddess slaw, lemon	29
<b>SWINDLER FISH &amp; CHIPS (gro)</b> swindler battered barramundi, salt & vinegar seasoning, salad, lemon, tartare	30
<b>EGGPLANT PARMESAN (v, cn)</b> crumbed eggplant, tomato sugo, melted three cheese blend, basil pesto, sweet potato fries, rocket, red onion & parmesan salad	29
<b>PRAWN LINGUINE</b> romesco, garlic, lemon, chilli, parmesan	33
<b>NASI GORENG (cn)</b> traditional indonesian fried rice with prawns, pork, mixed vegetables, soy, chili, spices topped with fried egg and chicken skewer	34
<b>CHIPOTLE BURRITO BOWL (v, vgo)</b> mexican rice, guacamole, black beans, charred capsicum, chimichurri corn salsa add grilled chicken or fried calamari	24
<b>JACK OF SPADES BEEF PIE</b> buttered mash, charred broccolini, onion rings, bush tomato jam	9
<b>CAESAR SALAD (gro)</b> baby cos, bacon bits, shaved parmesan, garlic croutons, poached egg, anchovies, caesar dressing topped with crispy pancetta add grilled chicken	30
<b>SQUIRES CHEESE BURGER</b> beef patty, bacon, bush tomato jam, lettuce, pepper berry aioli, american cheese, fries	24
<b>GRILLED STEAK SANDWICH</b> 180g scotch fillet, toasted turkish bread, caramelised onion, cheddar cheese, lettuce, tomato, dijon mustard, relish, fries	26
<b>HOT HONEY FRIED CHICKEN BURGER</b> lettuce, slaw, ranch sauce, pickles, fries	26

**ROGUE SIGNATURES**

<b>HUMPTY DOO BARRAMUNDI (gr, cn)</b> macadamia, beetroot crunch, spinach, zucchini, avocado, mint & citrus salad	36
<b>DUCK RISOTTO</b> oven baked duck leg, served on a swiss brown mushroom, sweet pea risotto, jack of spades jus	36
<b>ROGUE CHICKEN PARMA</b> our signature dish of pulled pork, ham hock ragout, parmesan & mozzarella cheeses, chips, goddess slaw	34
<b>THAI CALAMARI SALAD</b> wombok asian salad, dragon noodles, nuoc cham dressing	33

**ROGUE LITTLE SQUIRES**

KIDS AGED 10 & UNDER

<b>CHICKEN SCHNITZEL &amp; CHIPS</b>	16
<b>LITTLE ROGUE CHEESEBURGER &amp; CHIPS</b>	16
<b>FISH &amp; CHIPS</b>	16
<b>MARGARITA PIZZA</b>	16
<b>KIDS SUNDAE</b>	8

**MORE THAN A PINCH OF SUGAR**

<b>ROGUE ETON MESS (gro)</b> meringue, mixed berries, double cream, passion fruit coulis	15
<b>RASPBERRY ALMOND &amp; FRANGIPANE TART (cn)</b> amaretto cream	15
<b>STICKY DATE PUDDING</b> butterscotch sauce, vanilla bean ice cream	15

Please note  
 - we do not make adjustments to the menu but will accommodate for all allergies where possible.  
 - take away food is not available  
 - public holidays will attract a 10% surcharge.

## JAMES SQUIRE ON TAP

### **BROKEN SHACKLES 4.6% ABV**

The perfect balance between flavour & refreshment with a clean, crisp taste.

### **SWINDLER TROPICAL ALE 4.2% ABV**

Easy drinking, dry hopped pale ale, with big tropical passionfruit aromas.

### **MID RIVER PALE ALE 3.5% ABV**

A full-flavoured pale ale with Vienna and Munich malts creating a rich, malty character. German hops give crisp herbaceous flavours and US hops add bright citrus and fruit aromas.

### **ONE FIFTY LASHES PALE ALE 4.2% ABV**

Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus.

### **THE CHANCER GOLDEN ALE 4.5% ABV**

The ideal thirst-slacking beer, with a tropical fruit aroma, restrained bitterness and dry finish.

### **FOUR WIVES PILSENER 5.0% ABV**

Authentic brew of sparkling golden brilliance, distinctive floral hop aroma and enticing spicy finish.

### **NINE TALES AMBER ALE 5.0% ABV**

Full-bodied, malty beer with a toffee-caramel sweetness and nutty finish balanced against citrus hop notes.

### **HOP THIEF PALE ALE 5.0% ABV**

Pleasantly tropical tang, vibrant hint of citrus, alluring scent of grapefruit and spice with floral aromas.

### **JACK OF SPADES PORTER 5.0% ABV**

A beer of finesse featuring coffee and chocolate notes with a pillowy head.

### **ORCHARD CRUSH CIDER 4.8% ABV**

Fresh, seasonal apples provide a fragrant aroma and crisp finish.

### **SQUIRES ALCOHOLIC GINGER BEER 4.0% ABV**

A ginger zing that teases with a tickle of the throat, and quenches a flaming thirst. A light, refreshing option best enjoyed over ice with lime.

### **LIMITED RELEASE**

Discover our rotating selection of Craft Beers available for a limited time only. Ask our friendly Bar Staff for our featured Brew.

### **TASTING PADDLE \$18**

A choice of any four beers or cider on tap

### **MOCKTAILS 12.00**

#### **Virgin Appletonin**

apple juice, lemon juice sour green apple syrup

#### **Virgin Margarita**

lime juice, lemon juice, orange juice, soda water

#### **Virgin Dark & Stormy**

lyres non alcoholic spiced cane sugar, ginger beer, ime juice

#### **Virgin Cherry Blossom Spritz**

gordons 0% gin, cherry blossom syrup, fresh mint, strawberries

## RED

**Grant Burge Coonawarra Ink Cabernet Sauvignon** Coonawarra

**Wynn's Black Label Cabernet Sauvignon** Coonawarra

**Capel Vale Regional Series Cabernet Sauvignon** Margaret River

**Krondorf Winemakers GSM** Barossa Valley

**Yangarra Preservative Free Grenache** McLaren Vale

**Little Giant Malbec** South Australia

**Giant Steps Harry's Monster** Yarra Valley

**Yalumba The Signature Cabernet Sauvignon Shiraz** Barossa Valley

**TarraWarra Pinot Noir** Yarra Valley

**Oakridge over The Shoulder Pinot Noir** Yarra Valley

**Black Grape Society Master Pinot Noir** Central Otago

**Yarra View Pinot Noir** Yarra Valley

**Serafino Bellissimo Sangiovese** McLaren Vale

**Pepperjack Shiraz** Barossa Valley

**Chapel Hill Shiraz** McLaren Vale

**Penfold's Max's Shiraz** South Australia

**Heathcote Mail Coach Shiraz** Heathcote

**Stonyfell Quarryman Shiraz** South Australia

**St Hallett Blackwell Shiraz** Barossa Valley

**Penfolds Bin 389 Cabernet Shiraz** South Australia

## WHITE

**Chapel Hill The Parson Chardonnay** McLaren Vale

**Stonier Chardonnay** Mornington Peninsula

**Oakridge Over The Shoulder Chardonnay** Yarra Valley

**Devil's Lair Chardonnay** Margaret River

**Margan Verdelho** Hunter Valley

**Tahbilk Marsanne** Goulburn Valley

**Colpasso Fiano** Sicily, Italy

**Squealing Pig Pinot Gris** Marlborough

**Versato Pinot Grigio** Adige, Italy

**Josef Chromy Pinot Gris** Tasmania

**Jim Barry Jim's Garden Riesling** Clare Valley

**Fowles Ladies Shoot Lunch Riesling** Strathbogie Ranges

**Isabel Estate Sauvignon Blanc** Marlborough

**Domaine Des Grosses Pierres Sauvignon Blanc** Loire Valley, France

**The Rocks Sauvignon Blanc** Marlborough

**Stonyfell Quarryman Sauvignon Blanc** South Australia

**Oakridge Valley Series Yarra Valley Chardonnay** Yarra Valley

**South Island Zero Alcohol Sauvignon Blanc** Marlborough

**Yalumba Eden Valley Viognier** Eden Valley

**Annies Lane Reisling** Clare Valley

**T'Gallant Juliet Moscato** Mornington Peninsula

## ROSE

**Squealing Pig Rose** Marlborough VIC

**Dominique Portet Rose** Yarra Valley VIC

## SPARKLING

**Dal Zotto Pucino** Prosecco King Valley

**Innocent Bystander Pink Moscato** Victoria

**Stonyfell Quarryman** South Eastern Australia

**Zonin Prosecco Brut NV** Veneto, Italy

**A By Arras Rosé** Tasmania

**Yarra Burn Chardonnay Pinot Noir** Yarra Valley

**OVATA By Oakridge Yarra Valley NV** Yarra Valley

**Mumm Cordon Rouge Brut Champagne** France

**Duperrey Premier Cru Brut Champagne** France

**Louis Auger Brut NV Champagne** France

Small Large Bottle

10.5 16 42

68

58

9.5 14.5 38

52

11 17 44

52

92

82

11 17 44

70

50

44

11 16.5 44

14 21.5 56

56

66

6.5 10 26

68

120

9.5 14.5 38

60

11 17 44

76

36

9 13.5 36

32

10.5 16 42

13 20 52

62

50

64

11.5 17 46

76

8 12 32

6.5 10 26

15 23 60

8 12 32

50

9 13.5 36

8 12 32

10.5 16 42

46

Glass Bottle

44

42

7 28

9 36

64

48

14 56

120

85

75

## COCKTAILS

### **Espresso Martini**

vodka, kahlua, frangelico, espresso

### **Pina Colada**

bacardi white rum, malibu, pineapple juice, coconut syrup

### **Pink Gin Spritz**

gordons pink gin, prosecco, lemonade, strawberries, mint

### **Mojito**

white rum, lime, mint

### **Passionfruit Martini**

vanilla vodka, passoa, pineapple juice, passionfruit pulp

### **Amaretto Sour**

disaronno, lemon juice, egg white

### **Whiskey Sour**

suntory whisky, lemon juice, egg white

### **Hugo Spritz**

st-germain, zonin, fresh mint

### **Tropical Caipiroska**

vodka, pineapple, passionfruit, Lime

### **SPRITZ 16.00**

#### **Blood Orange Spritz**

gin, blood orange syrup

#### **Pink Lady Spritz**

tequila, lemon juice, bubble-gum syrup

#### **Peach Spritz**

vodka, peach syrup

#### **Elderflower Spritz**

vodka, elderflower syrup

#### **Passionfruit Spritz**

vodka, passionfruit syrup

#### **Chameleon**

vodka, malibu, butterfly pea syrup, lemon juice

#### **Tropical Punch Spritz**

vodka, tropical syrup, ginger beer

#### **Pina Colada Spritz**

vodka, malibu, pineapple syrup

### **Fairy Floss Cosmopolitan**

vanilla vodka, triple sec, lime juice, cranberry juice

### **Pink Gin Squire**

la plancheliere pink gin, triple sec, lemon juice, butterfly pea syrup

### **Margarita**

tequila, triple sec, lime juice

### **Dark and Stormy**

kraken, lime juice, james squires alcoholic ginger beer

### **Mars Bar**

butterscotch schnapps, licor43, chocolate syrup, milk

### **Sticky Date Martini**

vanilla vodka, butterscotch schnapps, caramel

### **Pimms Cup**

pimms no 1, ginger beer, lemon juice

### **Bubble Cocktail**

Ask staff for the flavour of the month. a Cocktail garnished with an aroma filled smoke bubble.

## PRE-MIX

### **Jack Daniels & Cola**

**Gentleman Jack & Cola**

**Wild Turkey 101**

**Canadian Club & Dry**

**Jim Beam White & Cola**

**Suntory -196**

**Vodka Cruiser Lush Guava**

**Smirnoff Red**

**Hard Rated**

**White Claw Hard Seltzer**

**Bundaberg & Cola**

**Vodka Cruiser Watermelon**

**Smirnoff Double Black**

## LOCAL & INTERNATIONAL BOTTLED BEER & CIDER

**Hahn Premium Light**

**Hahn Ultra Crisp (Gf)**

**Melbourne Bitter**

**Furphy Refreshing Ale**

**Corona**

**Heineken**

**Asahi**

**James Squire Zero**

**Somersby Pear Cider**

**Rekorderlig Strawberry & Lime**

