

ROGUE GRAZING

TOASTED TURKISH BREAD (V) Confit garlic butter - Add cheese	\$11 \$13
SALT & VINEGAR FRIES (V) Garlic mayo	\$12
SWEET POTATO FRIES (V) Rosemary salt, wasabi aioli	\$16
CRISPY ONION RINGS (V) Ranch sauce	\$16
TEXAN BRISKET LOADED FRIES Slow cooked beef brisket, cheese sauce, Texas red sauce, jalapenos	\$24
MOROCCAN FRIED CAULIFLOWER (V, VGO*) Chermoula sauce	\$18
SQUIRES CHICKEN Southern fried, ranch sauce, sweet pickled peppers	\$20
MALAYSIAN SPICED CHICKEN SKEWERS (CN) Peanut sauce	\$21
CHAR SUI PORK BELLY BAO BUNS (3) House slaw, fire cracker sauce, green onion	\$20
STICKY PORK BELLY BITES (GFI) Chilli, sesame, caramel glaze	\$22
CHILLI SALT CALAMARI (I) Fried shallots, rocket, nuoc cham sauce	\$21
FISH TACOS (3) (I) Lightly battered barramundi, sweet & spicy pineapple salsa, soft tortilla, house slaw	\$22

A LITTLE ON THE SIDE

All \$13
MIXED LEAF HOUSE SALAD (V, GFI)
BRUSSEL SPROUTS WITH PROSCIUTTO & BALSAMIC (GFI)
CHARRED BROCCOLINI, LEMON, GOATS CHEESE (V, GFI)
ROASTED CARROTS WITH WHIPPED RICOTTA, HOT HONEY, TOASTED ALMONDS (V, GFI, CN)
GARLIC & PARMESAN MASH (V, GFI)

FLAME GRILL

All steaks served with house salad & chips.	
Choice of: garlic butter, jus, pepper brandy sauce, mushroom jus or chimichurri.	
300G ANGUS SCOTCH FILLET (GFI)	\$54
300G CAPE GRIM GRASS FED PORTERHOUSE (GFI)	\$56
ORCHARD CRUSH PORK CUTLET Orchard crush infused, Kipfler potatoes, baby carrots, char grilled broccolini, caramelised onions, pepper brandy jus, apple sauce	\$36
CHICKEN & CAMEMBERT (GFI) Stuffed breast with baby spinach. Sundried tomatoes, sweet potato mash, charred broccolini, creamy garlic sauce	\$32
SURF & TURF TOPPER (I) Garlic tiger prawns & calamari in a creamy garlic sauce	\$13

PIZZA

Take-Away Not Available
Gluten-Free Bases Available – Extra \$3

MARGHERITA (V, VGO*, GFIO*) Tomato sugo base, mozzarella, bocconcini, basil	\$25
PORTOBELLO & POTATO (V, GFIO*) Confit garlic oil base, balsamic roasted Portobello mushrooms, rosemary potato rounds, caramelised onion, fresh mozzarella, goats cheese	\$28
PRAWN & CHILLI PIZZA (GFIO*, I) Tomato sugo base, garlic infused prawns, cherry tomatoes, arugula, fresh mozzarella	\$28
PROSCIUTTO (GFIO*) Tomato sugo base, thinly sliced prosciutto, arugula, shaved parmesan, fresh mozzarella, hot honey drizzle	\$28
PIZZA SLAB 50/50 choice of any two pizza toppings	\$51



MAIN FARE

ROGUE CHICKEN PARMA Our signature dish Panko-crumbed schnitzel with pulled pork, ham hock ragout, parmesan & mozzarella cheeses, chips, goddess slaw	\$34
CLASSIC CHICKEN PARMA Panko-crumbed schnitzel, tomato sugo, smoked leg ham, parmesan & mozzarella cheeses, chips, goddess slaw	\$32
BUTTERMILK CHICKEN SCHNITZEL Chips, goddess slaw, lemon	\$29
SWINDLER FISH & CHIPS (I) (grilled available on request) Swindler battered barramundi, salt & vinegar seasoning, salad, lemon, tartare	\$32
ROASTED CAULIFLOWER STEAK (V, VGO*, GFI, CN) Thick-cut, spice rubbed cauliflower, whipped lemon ricotta. Pomegranate jewels, toasted pine nuts, crispy chickpea, and a warm Moroccan quiona salad	\$32
NINE TAILS AMBER ALE BEEF & ONION PIE Buttered mash, broccolini, onion rings	\$30
WARM ROASTED VEGETABLE SALAD (V, VGO*, GFI) Roast beetroot, sweet potato & carrot, baby spinach, toasted pepitas, red onion, goats cheese, roasted garlic & lemon yoghurt dressing	\$27
BURRITO BOWL (V, VGO*, GFIO*) Lime & coriander rice, black beans, guacamole, tomato & red onion salsa, charred street corn, sour cream, corn tortilla chips	\$27
NINE TALES AMBER ALE BRAISED LAMB SHANK Slow braised lamb shank, parmesan & garlic mash, charred broccolini	\$36
SLOW BRAISED LAMB SHOULDER PAPPARDELLA 12 hour red wine & rosemary braised lamb, fresh pappardelle, whipped ricotta & parmesan	\$34

BETWEEN THE BUNS

PULLED BEEF BRISKET BURGER (CN) Burger slaw, jalapenos, American cheese, BBQ sauce, aioli, fries	\$28
SQUIRES CHEESEBURGER (CN) MAKE IT A DOUBLE + \$8 Beef patty, bacon, bush tomato jam, lettuce, pepper berry aioli, American cheese, fries	\$26
SOUTHERN FRIED CHICKEN BURGER (CN) Southern fried chicken, maple bacon, lettuce, slaw, pickles, Rogue secret sauce, milk bun, fries	\$27
HALOUMI HOT HONEY BURGER (V, CN) Hot honey drizzle, pickled red onions, rocket, smoked paprika aioli, milk bun, fries	\$27

ROGUE UPGRADES

All \$9	
GRILLED CHICKEN	CHILLI SALT CALAMARI (I)
CRISPY HALOUMI	SLOW COOKED BRISKET

LITTLE ROGUES

For kids aged 10 & under	
SQUIRES CHICKEN & CHIPS	\$16
LITTLE ROGUE CHEESEBURGER & CHIPS	\$16
FISH & CHIPS (I)	\$16
MARGHERITA PIZZA	\$16
KIDS SUNDAE	\$8

MORE THAN A PINCH OF SUGAR

CHURROS (CN) Nine Tails chocolate sauce, vanilla ice cream	\$16
HOT FUDGE BROWNIE SUNDAE (CN) Vanilla ice cream	\$16
STICKY DATE PUDDING (CN) Butterscotch sauce, vanilla ice cream	\$16

Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We cant guarantee any menu item is completely free from cross-contamination.
*If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.

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.

(GFI) Gluten Free Ingredients	(V) Vegetarian	(A) Australian Seafood
(GFIO*) Gluten Free Ingredients Option	(VO*) Vegetarian Option	(I) Imported Seafood
(DFI) Dairy Free Ingredients	(VG) Vegan	(M) Mixed Origin Seafood
(DFIO*) Dairy Free Ingredients Option	(VGO*) Vegan Option	(CN) Contains Nuts

ORDINARY
BE DAMNED

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