

ROGUE GRAZING

TOASTED TURKISH BREAD (V)	\$11
Confit garlic butter	
- Add cheese	\$13
JALAPENO POPPERS (V)	\$21
Cheese stuffed, Patron tequila aioli	
MOROCCAN FRIED CAULIFLOWER (V, VGN)	\$18
Chermoula sauce	
CHICKEN WINGS SPICY HONEY SRIRACHA	
1/2kg (6) - \$18 - 1kg (12) - \$33	
CHAR SUI PORK BELLY BAO BUNS (3)	\$20
House slaw, fire cracker sauce, green onion	
SQUIRES CHICKEN	\$20
Southern fried, ranch sauce, sweet pickled peppers	
STICKY PORK BELLY BITES (GR)	\$22
Chilli, sesame, caramel glaze	
CHILLI SALT CALAMARI	\$21
Fried shallots, rocket, nuoc cham sauce	
SALT & VINEGAR FRIES (V)	\$12
Garlic mayo	
SWEET POTATO FRIES (V)	\$16
Rosemary salt, wasabi aioli	
MALAYSIAN SPICED CHICKEN SKEWERS (CN)	\$21
Peanut sauce	
FISH TACOS (3)	\$22
Lightly battered barramundi, sweet & spicy mango salsa, soft tortilla, house slaw	
ROGUE DIP BOARD (CN)	\$30
A trio of Middle Eastern-inspired dips, Hummus, Spicy Capsicum, Whipped Feta with honey and dukkah, toasted pita, pickled vegetables	
BROKEN SHACKLES SHARE PLATE (CN)	\$42
Artisan cheeses, cured meats, olives, dukkah, balsamic EVOO, fruit paste, bread & crackers	
BURRATA WITH YARRA VALLEY HEIRLOOM TOMATOES	\$30
Balsamic, EVOO & toasted Turkish bread	

A LITTLE ON THE SIDE

All \$13

MIXED LEAF HOUSE SALAD (V, GR)
BRUSSEL SPROUTS WITH PROSCIUTTO & BALSAMIC (GR)
CHARRED BROCCOLINI, LEMON, GOATS CHEESE (V, GR)
CRISPY ONION RINGS, RANCH SAUCE (V)
MAC & CHEESE (V)
GARLIC & PARMESAN MASH (V, GR)

FLAME GRILL

All steaks served with house salad & chips.	
Choice of: garlic butter, Jack of Spades jus, pepper brandy sauce, mushroom jus or chimichurri.	
300G ANGUS SCOTCH FILLET (GR)	\$53
300G BLACK OPAL WAGYU RUMP MB 6-7 (GR)	\$54
400G RIB-EYE BONE IN (GR)	\$60
ORCHARD CRUSH PORK CUTLET	\$36
Orchard crush infused, Kipfler potatoes, baby carrots, char grilled broccolini, caramelised onions, pepper brandy jus, apple sauce	
PORTUGUESE CHICKEN	\$39
Flame grilled 1/2 bird basted in peri-peri, house chips, goddess slaw, street corn	
SURF & TURF TOPPER	\$12
Garlic tiger prawns & calamari in a creamy garlic sauce	

PIZZA

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



MARGHERITA (V, VGNO)	\$25
Napoli, mozzarella, bocconcini, basil	
PEAR & GORGONZOLA PIZZA (V)	\$28
Thinly sliced pears, gorgonzola cheese, caramelised onion, hot honey drizzle	
PRAWN & CHILLI PIZZA	\$28
Tomato sugo base, garlic infused prawns, cherry tomatoes, arugula, fresh mozzarella	
PROSCIUTTO	\$28
Tomato sugo base, thinly sliced prosciutto, arugula, shaved parmesan, fresh mozzarella, hot honey drizzle	
PIZZA SLAB	\$50
50/50 choice of any two pizza toppings	

MAIN FARE

CLASSIC CHICKEN PARMA	\$32
Panko-crumbed schnitzel, tomato sugo, smoked leg ham, parmesan & mozzarella cheeses, chips, goddess slaw	
ROGUE CHICKEN PARMA	\$34
Our signature dish Panko-crumbed schnitzel with pulled pork, ham hock ragout, parmesan & mozzarella cheeses, chips, goddess slaw	
BUTTERMILK CHICKEN SCHNITZEL	\$29
Chips, goddess slaw, lemon	
SWINDLER FISH & CHIPS (grilled available on request)	\$32
Swindler battered barramundi, salt & vinegar seasoning, salad, lemon, tartare	
EGGPLANT PARMESAN (V, CN)	\$30
Crumbed eggplant, tomato sugo, melted three cheese blend, basil pesto, sweet potato fries, rocket, red onion & parmesan salad	
CAESAR SALAD (GRO)	\$26
Baby cos, bacon bits, shaved parmesan, garlic croutons, poached egg, anchovies, Caesar dressing, crispy pancetta	
- Add grilled chicken	\$9
- Add Chilli salt calamari	\$9
NINE TAILS AMBER ALE BEEF & ONION PIE	\$30
Buttered mash, broccolini, onion rings	

BETWEEN THE BUNS

SQUIRES CHEESEBURGER	\$27
Beef patty, bacon, bush tomato jam, lettuce, pepper berry aioli, American cheese, fries	
BOURBON & BACON STEAK SANDWICH	\$33
180g scotch fillet, bacon, cheddar, lettuce, tomato, bourbon BBQ sauce, aioli, toasted Turkish bread, fries	
KARAAGE CHICKEN BURGER	\$29
Crispy Japanese-style fried chicken, teriyaki glaze, kewpie mayo, asian slaw, pickles, milk bun, fries	
PORTOBELLO MUSHROOM BURGER (V, VGNO)	\$26
Portobello mushroom, swiss cheese, tomato, caramelised onion, lettuce, aioli, beetroot bun, fries	

ROGUE SUMMER SIGNATURES

CHILLI SALT CALAMARI	\$32
House salad, fries, lemon, aioli	
HUMPTY DOO BARRAMUNDI (GR)	\$37
Crispy Skin Barramundi, coconut jasmine rice, garlic & sesame bok choy, mango & mint salsa	
MEDITERRANEAN FALAFEL BOWL (V, VGNO)	\$30
Falafel, cucumber, tabbouli, olives, hummus, cherry tomatoes, radish, red onion, fetta, lemon garlic dressing	
CHILLI MISO SALMON POKE BOWL (GR)	\$35
Coconut jasmine rice, chilli miso salmon, cucumber, edamame, shredded carrot, avocado, pickled red onion, purple cabbage, kimchi, kewpie mayo	

LITTLE ROGUES

For kids aged 10 & under



SQUIRES CHICKEN & CHIPS	\$16
LITTLE ROGUE CHEESEBURGER & CHIPS	\$16
FISH & CHIPS	\$16
MAGHERITA PIZZA	\$16
KIDS SUNDAE	\$8

MORE THAN A PINCH OF SUGAR

CHURROS	\$16
Nine Tails chocolate sauce, vanilla ice cream	
HOT FUDGE BROWNIE SUNDAE	\$16
Vanilla ice cream	
STICKY DATE PUDDING	\$16
Butterscotch sauce, salted caramel ice cream	
LEMON MERINGUE TART	\$16
Raspberry coulis, white chocolate shards, fresh berries	

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.

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.

(V) Vegetarian
(VGNO) Vegan option available
(GR) Gluten Reduced
(VGN) Vegan
(CN) Contains nuts
(GRO) Gluten reduced option



ORDINARY
BE DAMNED

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