

## ROGUE GRAZING

<b>TOASTED TURKISH BREAD (V)</b> Confit garlic butter - Add cheese	<b>\$11</b> <b>\$13</b>
<b>SALT &amp; VINEGAR FRIES (V)</b> Garlic mayo	<b>\$12</b>
<b>SWEET POTATO FRIES (V)</b> Rosemary salt, wasabi aioli	<b>\$16</b>
<b>CRISPY ONION RINGS (V)</b> Ranch sauce	<b>\$16</b>
<b>TEXAN BRISKET LOADED FRIES</b> Slow cooked beef brisket, cheese sauce, Texas red sauce, jalapenos	<b>\$24</b>
<b>MOROCCAN FRIED CAULIFLOWER (V, VGO*)</b> Chermoula sauce	<b>\$18</b>
<b>STUFFED MUSHROOMS (V, VG)</b> Roasted Portobello mushrooms, sundried tomato pesto, herbed bread crumb	<b>\$20</b>
<b>JALAPENO POPPERS (V)</b> Cheese stuffed, Patron tequila aioli	<b>\$21</b>
<b>CHICKEN WINGS SPICY HONEY SRIRACHA</b> 1/2kg (6) - \$18 - 1kg (12) - \$33	
<b>SQUIRES CHICKEN</b> Southern fried, ranch sauce, sweet pickled peppers	<b>\$20</b>
<b>MALAYSIAN SPICED CHICKEN SKEWERS (CN)</b> Peanut sauce	<b>\$21</b>
<b>CHAR SUI PORK BELLY BAO BUNS (3)</b> House slaw, fire cracker sauce, green onion	<b>\$20</b>
<b>STICKY PORK BELLY BITES (GFI)</b> Chilli, sesame, caramel glaze	<b>\$22</b>
<b>CHILLI SALT CALAMARI (I)</b> Fried shallots, rocket, nuoc cham sauce	<b>\$21</b>
<b>MAKE IT A MAIN</b> - House salad & chips	<b>\$30</b>
<b>FISH TACOS (3) (I)</b> Lightly battered barramundi, sweet & spicy pineapple salsa, soft tortilla, house slaw	<b>\$22</b>
<b>BAKED CAMEMBERT (V)</b> Toasted garlic Turkish bread, hot honey, fig jam	<b>\$24</b>
<b>BROKEN SHACKLES SHARE PLATE (CN)</b> Artisan cheeses, cured meats, olives, dukkah, balsamic EVOO, fruit paste, bread & crackers	<b>\$46</b>

## A LITTLE ON THE SIDE

All \$13

<b>MIXED LEAF HOUSE SALAD (V, GFI)</b>
<b>BRUSSEL SPROUTS WITH PROSCIUTTO &amp; BALSAMIC (GFI)</b>
<b>CHARRED BROCCOLINI, LEMON, GOATS CHEESE (V, GFI)</b>
<b>ROASTED CARROTS WITH WHIPPED RICOTTA, HOT HONEY, TOASTED ALMONDS (V, GFI, CN)</b>
<b>GARLIC &amp; PARMESAN MASH (V, GFI)</b>

## FLAME GRILL

All steaks served with house salad & chips.

**Choice of:** garlic butter, jus, pepper brandy sauce, mushroom jus or chimichurri.

<b>300G ANGUS SCOTCH FILLET (GFI)</b>	<b>\$54</b>
<b>300G CAPE GRIM GRASS FED PORTERHOUSE (GFI)</b>	<b>\$56</b>
<b>400G RIB-EYE BONE IN (GFI)</b>	<b>\$60</b>
<b>ORCHARD CRUSH PORK CUTLET</b> Orchard crush infused, Kipfler potatoes, baby carrots, char grilled broccolini, caramelised onions, pepper brandy jus, apple sauce	<b>\$36</b>
<b>CHICKEN &amp; CAMEMBERT (GFI)</b> Stuffed breast with baby spinach. Sundried tomatoes, sweet potato mash, charred broccolini, creamy garlic sauce	<b>\$32</b>
<b>SURF &amp; TURF TOPPER (I)</b> Garlic tiger prawns & calamari in a creamy garlic sauce	<b>\$13</b>

## PIZZA

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

<b>MARGHERITA (V, VGO*, GFIO*)</b> Tomato sugo base, mozzarella, bocconcini, basil	<b>\$25</b>
<b>PORTOBELLO &amp; POTATO (V, GFIO*)</b> Confit garlic oil base, balsamic roasted Portobello mushrooms, rosemary potato rounds, caramelised onion, fresh mozzarella, goats cheese	<b>\$28</b>
<b>PRAWN &amp; CHILLI PIZZA (GFIO*, I)</b> Tomato sugo base, garlic infused prawns, cherry tomatoes, arugula, fresh mozzarella	<b>\$28</b>
<b>PROSCIUTTO (GFIO*)</b> Tomato sugo base, thinly sliced prosciutto, arugula, shaved parmesan, fresh mozzarella, hot honey drizzle	<b>\$28</b>
<b>PULLED LAMB (GFIO*, CN)</b> Confit garlic oil base, slow roasted lamb shoulder, pickled red onion, toasted pine nuts, fresh mozzarella, goats cheese, mint yoghurt, arugula	<b>\$28</b>
<b>PIZZA SLAB</b> 50/50 choice of any two pizza toppings	<b>\$51</b>



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 can't 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.

## MAIN FARE

<b>ROGUE CHICKEN PARMA</b> Our signature dish Panko-crusted schnitzel with pulled pork, ham hock ragout, parmesan & mozzarella cheeses, chips, goddess slaw	<b>\$34</b>
<b>CLASSIC CHICKEN PARMA</b> Panko-crusted schnitzel, tomato sugo, smoked leg ham, parmesan & mozzarella cheeses, chips, goddess slaw	<b>\$32</b>
<b>BUTTERMILK CHICKEN SCHNITZEL</b> Chips, goddess slaw, lemon	<b>\$29</b>
<b>SWINDLER FISH &amp; CHIPS (I)</b> (grilled available on request) Swindler battered barramundi, salt & vinegar seasoning, salad, lemon, tartare	<b>\$32</b>
<b>ROASTED CAULIFLOWER STEAK (V, VGO*, GFI, CN)</b> Thick-cut, spice rubbed cauliflower, whipped lemon ricotta. Pomegranate jewels, toasted pine nuts, crispy chickpea, and a warm Moroccan quinoa salad	<b>\$32</b>
<b>PAN SEARED BARRAMUNDI (I, GFI)</b> Charred capsicum, chickpea, potato, roasted garlic & lemon yoghurt, fennel, EVOO	<b>\$37</b>
<b>NINE TAILS AMBER ALE BEEF &amp; ONION PIE</b> Buttered mash, broccolini, onion rings	<b>\$30</b>
<b>CAESAR SALAD (GFIO*, I)</b> Baby cos, bacon bits, shaved parmesan, garlic croutons, poached egg, anchovies, Caesar dressing, crispy pancetta	<b>\$24</b>
<b>WARM ROASTED VEGETABLE SALAD (V, VGO*, GFI)</b> Roast beetroot, sweet potato & carrot, baby spinach, toasted pepitas, red onion, goats cheese, roasted garlic & lemon yoghurt dressing	<b>\$27</b>
<b>BURRITO BOWL (V, VGO*, GFIO*)</b> Lime & coriander rice, black beans, guacamole, tomato & red onion salsa, charred street corn, sour cream, corn tortilla chips	<b>\$27</b>

## BETWEEN THE BUNS

<b>BOURBON &amp; BACON STEAK SANDWICH (CN)</b> 180g scotch fillet, bacon, cheddar, lettuce, tomato, bourbon BBQ sauce, aioli, toasted Turkish bread, fries	<b>\$33</b>
<b>PULLED BEEF BRISKET BURGER (CN)</b> Burger slaw, jalapenos, American cheese, BBQ sauce, aioli, fries	<b>\$28</b>
<b>SQUIRES CHEESEBURGER (CN)</b> <b>MAKE IT A DOUBLE + \$8</b> Beef patty, bacon, bush tomato jam, lettuce, pepper berry aioli, American cheese, fries	<b>\$26</b>
<b>SOUTHERN FRIED CHICKEN BURGER (CN)</b> Southern fried chicken, maple bacon, lettuce, slaw, pickles, Rogue secret sauce, milk bun, fries	<b>\$27</b>
<b>HALOUMI HOT HONEY BURGER (V, CN)</b> Hot honey drizzle, pickled red onions, rocket, smoked paprika aioli, milk bun, fries	<b>\$27</b>

**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

(GFIO\*) Gluten Free Ingredients Option

(DFI) Dairy Free Ingredients

(DFIO\*) Dairy Free Ingredients Option

(V) Vegetarian

(VO\*) Vegetarian Option

(VG) Vegan

(VGO\*) Vegan Option

(A) Australian Seafood

(I) Imported Seafood

(M) Mixed Origin Seafood

(CN) Contains Nuts

## ROGUE UPGRADES

All \$9

<b>GRILLED CHICKEN CRISPY HALOUMI</b>	<b>CHILLI SALT CALAMARI (I) SLOW COOKED BRISKET</b>
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## ROGUE WINTER SIGNATURES

<b>NINE TAILS AMBER ALE BRAISED LAMB SHANK</b> Slow braised lamb shank, parmesan & garlic mash, charred broccolini	<b>\$36</b>
<b>DUCK RISOTTO</b> Oven baked duck leg, swiss brown mushroom, sweet pea risotto & jus	<b>\$34</b>
<b>SLOW BRAISED LAMB SHOULDER PAPPARDELLA</b> 12 hour red wine & rosemary braised lamb, fresh pappardelle, whipped ricotta & parmesan	<b>\$34</b>
<b>BEEF RENDANG</b> Slow braised beef in a rich Rendang, fragrant lemon grass infused rice, prawn crackers, spiced yoghurt, crispy shallots, coriander	<b>\$33</b>

## LITTLE ROGUES



For kids aged 10 & under

<b>SQUIRES CHICKEN &amp; CHIPS</b>	<b>\$16</b>
<b>LITTLE ROGUE CHEESEBURGER &amp; CHIPS</b>	<b>\$16</b>
<b>FISH &amp; CHIPS (I)</b>	<b>\$16</b>
<b>MARGHERITA PIZZA</b>	<b>\$16</b>
<b>KIDS SUNDAE</b>	<b>\$8</b>

## MORE THAN A PINCH OF SUGAR

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

**ORDINARY**  
**BE DAMNED**

  
*James Squire*  
**THE**  
**ROGUE**  
**SQUIRE**  


  @THEROGUESQUIRE