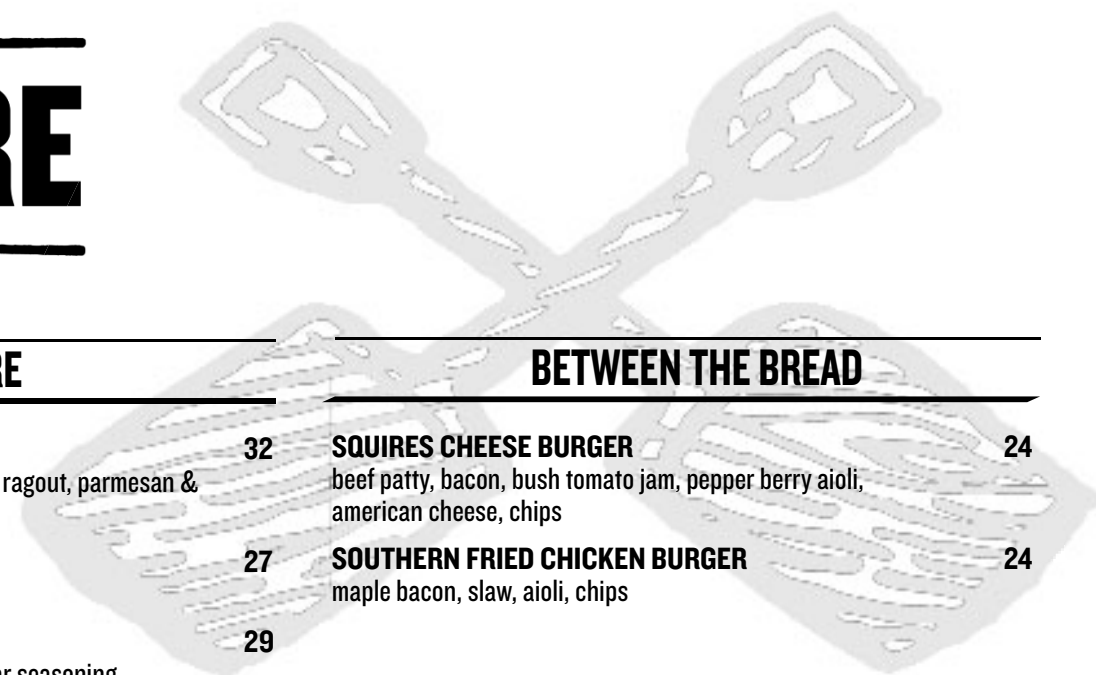




James Squire

# THE ROGUE SQUIRE



## ROGUE GRAZING

<b>CHEESY GARLIC TOAST</b> (v)	10
add bbq pulled pork OR smoked brisket	4
<b>GRAVLAX SALMON BRUSCHETTA</b>	19
house cured salmon, goats cheese, baby capers, avocado puree, frisee, spanish onion, horseradish dressing	
<b>CHAR SUI PORK BELLY BAO BUNS</b> (3)	19
house slaw, fire cracker sauce, green onion	
<b>ALOO BONDA</b>	16
southern indian, spicy potato balls with minted coconut yogurt sauce (v)	
<b>SQUIRES CHICKEN</b>	18
southern fried, ranch sauce, sweet pickled peppers	
<b>PORK BELLY BURNT ENDS</b>	21
kimchi slaw, ginger chili caramel sauce	
<b>BLUE SWIMMER CRAB CAKES</b>	18
harissa sauce	
<b>SALT &amp; VINEGAR FRIES</b>	11
garlic mayo (v)	
<b>BEETROOT &amp; FETA ARANCINI</b>	16
charcoal aioli (v)	
<b>MALYSIAN SPICED CHICKEN SKEWERS</b>	18
peanut sauce (cn)	
<b>ROGUE SPICY BUFFALO WINGS</b> (10)	29
pickled vegetables, beetroot mayo	

## PIZZA

GLUTEN FREE BASES AVAILABLE EXTRA \$3

<b>MARGHERITA</b>	22
napoli, mozzarella, bocconcini, basil (v)	
<b>FUNGIA</b>	23
napoli, mushroom, mozzarella, parmesan, rocket, pine nuts, balsamic (v, cn)	
<b>DUCK &amp; PEAR</b>	25
napoli, onion jam, mozzarella	
<b>PIZZA SLAB</b>	44
50/50 choice of our pizza toppings	

## BUTCHERS BLOCK

Steaks served with house salad & chips	
Choice of garlic butter, jack of spades jus, pepper brandy sauce or mushroom jus	
<b>300G BLACK ANGUS SCOTCH FILLET</b>	49
<b>400G AMERICAN STYLE RIB EYE</b>	57
<b>300G CAPE GRIM FREE RANGE PORTERHOUSE</b>	47
<b>SURF &amp; TURF TOPPER</b>	12
garlic tiger prawns & calamari	

## A LITTLE ON THE SIDE

<b>ALL 10</b>	
<b>TRUFFLE CHAT POTATOES</b>	
grated gruyere (v)	
<b>MIXED LEAF HOUSE SALAD</b> (v)	
<b>CHIMICHURRI PUMPKIN</b>	
<b>MAMASITA CORN</b> (v)	
<b>MAC &amp; CHEESE</b> (v)	



## MAIN FARE

<b>ROGUE CHICKEN PARMA</b>	32
our signature dish of pulled pork, ham hock ragout, parmesan & mozzarella cheeses, chips, goddess slaw	
<b>BUTTERMILK CHICKEN SCHNITZEL</b>	27
chips, goddess slaw, lemon	
<b>SWINDLER FISH &amp; CHIPS</b>	29
swindler battered barramundi, salt & vinegar seasoning, salad, lemon, tartare	
<b>HUMPTY DOO BARRAMUNDI</b>	34
macadamia, beetroot crunch, spinach, zucchini, avocado, mint & citrus salad (cn)	
<b>SMOKED GARLIC MUSHROOM, GRUYERE CHEESE</b>	28
hop thief & pecan wood smoked, baked potato, corn, goddess slaw (v)	
<b>DUCK RISOTTO</b>	33
oven baked duck leg, served on a swiss brown mushroom, sweet pea risotto, jack of spades jus	
<b>NASI GORENG</b>	32
traditional indonesian fried rice with prawns, pork, mixed vegetables, soy, chili, spices topped with fried egg and chicken skewer	
<b>EMERALD DAL</b>	26
lentil, eggplant & spinach curry, basmati rice, mint, garlic naan (ve)	
<b>THAI CALAMARI SALAD</b>	28
wombok asian salad, dragon noodles, nuoc cham dressing	
<b>SOUTHERN FRIED CHICKEN BURRITO BOWL</b>	26
corn rib, rice, avocado, black beans, tomato, avocado, south west dressing	
<b>PULLED BRISKET &amp; KRANSKY</b>	29
nine tales & cherry wood smoked kransky, baked potato, pulled beef brisket, mamasita corn, goddess slaw	
<b>PISTACHIO CRUSTED LAMB RACK</b>	44
roasted kipflers, baked vegetables, jack of spades jus, red wine reduction, mint oil (cn)	

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.

## BETWEEN THE BREAD

<b>SQUIRES CHEESE BURGER</b>	24
beef patty, bacon, bush tomato jam, pepper berry aioli, american cheese, chips	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	24
maple bacon, slaw, aioli, chips	

## ROGUE LITTLE SQUIRES

KIDS AGED 10 & UNDER

<b>SCHNITZEL, CHIPS &amp; SALAD</b>	16
<b>LITTLE ROGUE CHEESEBURGER &amp; CHIPS</b>	16
<b>FISH, CHIPS &amp; SALAD</b>	16
<b>PULLED PORK &amp; NAPOLI LINGUINE</b>	16
<b>MARGARITA PIZZA</b>	16
<b>KIDS SUNDAE</b>	8

## MORE THAN A PINCH OF SUGAR

<b>SPICED ORANGE, WHITE CHOCOLATE &amp; HONEYCOMB PARFAIT</b>	15
raspberry coulis	
<b>CHOC MOUSSE</b>	15
house made choc mousse, salted caramel ice cream	
<b>STICKY DATE PUDDING</b>	15
vanilla bean ice cream	
<b>SUMMER BERRY TRIFLE</b>	15
mascarpone, cointreau jelly, shortcake	

(v) Vegetarian (ve) Vegan (cn) Contains Nuts

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.

BEER	STYLE	TASTING NOTES	ABV	QUENCH							SAVOUR							FOOD PAIRING
				0	1	2	3	4	5	6	7	0	1	2	3	4	5	
BROKEN SHACKLES	LAGER	The perfect balance between flavour & refreshment with a clean, crisp taste	4.6%		✂													Pork Belly Burnt Ends Nasi Goreng
SWINDLER	TROPICAL ALE	Easy drinking, dry hopped pale ale, with big tropical passionfruit aromas	4.2%			✂												Fish & Chips, Thai Calamari Salad
ONE FIFTY LASHES	AUSTRALIAN PALE ALE	Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus	4.2%				✂											Rogue Parma Brisket Pizza
MID RIVER	MID STRENGTH PALE ALE	Full-flavoured pale ale with Vienna & Munich malts, creating a rich, malty character. German hops gives crisp herbaceous flavours & US hops add bright citrus & fruit aromas	3.5%				✂											Buttermilk Chicken Schnitzel Thai Calamari Salad
HOP THIEF	AMERICAN PALE ALE	Pleasantly tropical tang, vibrant hint of citrus, alluring scent of grapefruit and spice with floral aromas	5.0%					✂										Squires Cheese Burger Blue Swimmer Crab Cakes
THE CHANCER	GOLDEN ALE	The ideal thirst-slacking beer, with a tropical fruit aroma, restrained bitterness and dry finish	4.5%				✂											Humpty Doo Barramundi Spiced Orange Parfait
FOUR WIVES	PILSNER	Authentic brew of sparkling golden brilliance, distinctive floral hop aroma and enticing spicy finish	5.0%					✂										Southern Fried Chicken Burger Pulled Brisket & Kransky
NINE TALES	AMBER ALE	Full-bodied, malty beer with a toffee-caramel sweetness and nutty finish balanced against citrus hop notes	5.0%						✂									Black Angus Scotch Fillet Sticky Date Pudding
JACK OF SPADES	PORTER	A beer of finesse featuring coffee and chocolate notes with a pillowy head	5.0%									✂						American Rib Eye, Choc Mousse
TASTING PADDLES		Try any 4 James Squire Brews																\$18

LIMITED RELEASES AVAILABLE – SEE BAR STAFF FOR DETAILS

CIDER	STYLE	TASTING NOTES	ABV	QUENCH							SAVOUR							FOOD PAIRING	
				0	1	2	3	4	5	6	7	0	1	2	3	4	5		6
ORCHARD CRUSH	APPLE CIDER	Fresh, seasonal apples provide a fragrant aroma and crisp finish	4.8%				✂												Rogue Caesar
<b>GINGER BEER</b>																			
SQUIRES GINGER BEER	GINGER BEER	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	4.0%		✂														Jamaican Jerk Chicken, Parfait

## THE James Squire STORY

<p><b>1785</b></p> <p>CONVICTED OF HIGHWAY ROBBERY. SENT TO AUSTRALIA ON THE 'FRIENDSHIP'.</p>	<p><b>1788</b></p> <p>ARRIVED IN BOTANY BAY. GETS 300 LASHES FOR STEALING.</p>	<p><b>1789</b></p> <p>FIRST SON BORN IN AUSTRALIA TO MARY SPENCER [FOLLOWED BY 7 OR 8 OTHER CHILDREN TO ELIZABETH MASON]</p>	<p><b>1794</b></p> <p>STARTS BREWING AT KISSING POINT. PRODUCES FIRST HOP HARVEST THAT EARNS HIM A COW FROM THE GOVERNOR GENERAL.</p>	<p><b>1806</b></p> <p>OPENS THE MALTING SHOVEL TAVERN ON THE BANKS OF THE PARRAMATTA RIVER.</p>	<p><b>1822</b></p> <p>DIES ONE OF THE RICHEST MEN IN AUSTRALIA. HIS FUNERAL WAS THE BIGGEST EVER SEEN IN THE COLONY.</p>	<p><b>1998</b></p> <p>MALT SHOVEL BREWERY IN CAMPERDOWN BEGINS BREWING BEERS AGAIN IN HIS HONOUR.</p>
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