

ALL DAY MENU 11.30am - 9.00pm

ENTRÉES...

SOUP OF THE DAY (V, GF)	\$15
Soup is made fresh in-house and served with garlic bread. Check the blackboard for chef's special	
THAI SPRING ROLLS (V)	\$14
Spring rolls with julienne carrot, fresh herbs and dipping sauce	
GOOEY GARLIC CHEESY PIZZA BREAD (GF)	\$15
Topped with cheese and garlic butter	
BREADS & DIPS (V, GF)	\$16
Served with side dipping of homemade pesto, balsamic and hummus	
BEEF SALAD (GF)	\$33
Seasoned beef strip cuts, local raw vegetables and homemade dressing	
TUNA SASHIMI (GF)	\$26
Thin sliced raw tuna served with wasabi kikkoman mix, tahitian sauce, pickled ginger, rice and salad	
CHICKEN PAPAYA SALAD (GF)	\$22
Shredded chicken served with local greens and homemade dressing	
CLUB CAESAR SALAD (V, GF)	\$22
Cos lettuce, parmesan, croutons, anchovies, egg, crispy bacon	
<i>Add Chicken</i> \$26	<i>Add Prawns</i> \$30

MAINS...

ROAST CHICKEN (GF)	\$33
With chef's marinades, roasted potatoes, steamed veggies and chicken gravy	
HOMEMADE CHICKEN CURRY (GF)	
With curry, coriander, roti, rice and condiments \$30	Lamb Curry (With bone) \$30
CHICKEN AND MUSHROOM PASTA ALFREDO (GF)	\$30
Chicken and mushroom with creamy parmesan cheese and basil pesto	
CHICKEN AND PRAWN STIR FRY	\$35
Sizzling marinated chicken and prawns, sauteed with sliced vegetables in asian style with cashew nuts	
BEEF TACOS (V, GF)	\$50
Plattered with sour cream, cheese, jalapeno mix, avocado puree, tomato mix, shredded lettuce, corn shells	
<i>With Chicken</i> - \$50	<i>With Red Bean</i> - \$55
<i>With Fish</i> - \$60	

SHARED PLATTERS FOR TWO

SEAFOOD (24hrs preorder) (GF)	\$300
Lobster, whole fish, calamari rings, oysters, mussels, ika mata, chowder, island fries, sauces, mix salad	
SNACK	
Chicken kebab, lamb satay, jalapeno fritters, prawn skewer, samosa, masala fish, tamarind sauce, peanut satay sauce	\$65

FROM THE OCEAN...

IKA MATA CK (GF)	\$22
Marinated tuna in lemon and coconut milk, raw vegetables and local root crop	
FISH THREE WAYS (GF)	\$30
Served with fries, garden tossed salad, tartare sauce. Choose either battered, crumbed or pan seared	
RARO SEAFOOD MEDLEY	\$38
Golden battered fish, crumbed prawns, calamari, fries, salad and aioli sauce	
JALAPEÑO SEAFOOD PASTA (GF)	\$35
Seafood mix, tomato base, fresh basil, sundried tomato, parmesan cheese and jalapeno	
SIZZLING GARLIC PRAWNS (GF)	\$26
Marinated garlic prawns in coconut cream, served with garlic bread	
GRILLED FISH WITH LEMON PARSLEY GREEK SALAD (GF)	\$42
Tender flaky grilled fish served atop a fresh, tasty Greek salad	

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SURF AND TURF (GF)

Sirloin steak served with garlic prawns, potato mash, vegetables and mushroom sauce

\$60

LAMB SHANK (GF)

Braised lamb shank served with mash potatoes, local vegetables and lamb shank jus

\$50

STICKY PORK RIBS (GF)

Served with coleslaw, roasted potatoes, sour cream & bbq sauce

\$38

ISLAND BBQ PLATE (GF)

BBQ lamb, sausage, fried egg, coleslaw, wedges and bbq sauce

\$38

CHICKEN FAJITA QUESADILLAS

Sauteed chicken cooked to perfection with spices and bell pepper, filled in tortillas with cheese

\$40

VEGETARIAN...

INDIAN VEGETABLE CURRY (GF)

Curried vegetables, rice, roti, papadum and condiments

\$25

JALAPEÑO PUTTANESCA (GF)

With capers, fresh tomatoes, olives, fresh basil and parmesan cheese

\$30

JALAPEÑO PIZZAS... (GF)

LARGE GOOEY CHEESY PIZZA

Topped with cheese and garlic butter

\$25

CLASSIC MARGARITA

Tomato, mozzarella and basil

\$24

HAWAIIAN PIZZA

Ham, pineapple, tomato base and mozzarella

\$27

CHARGRILLED VEGETABLE

Locally grown chargrilled vegetables, tomato base and mozzarella

\$30

JALAPEÑO

Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, chilli and cheese

\$30

BBQ CHICKEN

BBQ chicken, roasted capsicum, mushroom, tomato base and mozzarella

\$35

MEAT LOVERS

Chicken, ham, pepperoni, minced beef, chorizo, chillies, onion, mozzarella, tomato base

\$40

SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno and cheese

\$40

DESSERTS...

AFFOGATO (GF)

A shot of espresso with a scoop of vanilla ice cream

\$15

Add liqueur of your choice

\$20

BANANA FRITTERS (GF)

Served with vanilla ice cream

\$15

STRAWBERRY CHEESECAKE

Served with ice cream

\$22

CHOCOLATE MUD CAKE

Served with ice cream

\$22

STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce, served with ice cream

\$22

HOMEMADE EGG CHOCOLATE MOUSSE

\$20