

Afternoon Snacks

Olives GF 7.50

Bread and Dips to Share GFA/DF 24.00

Please ask server for today's dips.

Gluten Free Add \$2.00

Raupo Chicken Liver Pate GFA 21.00

With a thyme butter crust, served with sweet and sour mango chutney, toasted breads and crackers.

Mussels GFA 21.00

400 gm lemon butter wine steamed mussels with tomato salsa served with rustic bread.

Prawn Twisters 16.00

Raupo's Secret seasoned fried prawn twisters served with aioli and plum sauce.

Raupo Side Fries GFA 12.00

With tomato sauce and garlic aioli

Garlic Bread V 18.00

Raupo's Semi dried tomato garlic butter with parmesan on toasted focaccia and aioli drizzle.

Fried Spaetzle DF 16.00

Fluffy fried spaetzle with red wine jus and chorizo crumb.

Cheeseboard GFA 22.00

Aged cheddar, pakari blackcurrant cheddar, brie and blue cheese

Traiteur

A delicious selection of cakes and slices are on offer every day.

Please ask your wait staff for

The Cake Tray

Hot Drinks

Coffee

Served Double Shot

Flat White \$5.00

Cappuccino \$5.00

Latte \$5.00

Long Black \$4.50

Mochaccino \$5.50

Liqueur Coffee \$13.00

Mug +\$0.50

Soy/Oat/Almond Milk+\$1.00

Decaf +\$1.00

Hot Chocolate \$5.50

Chai Latte \$5.50

Turmeric Latte \$5.50

Lemon, Honey, Ginger \$5.00

Hibiscus, Ginger and Honey \$5.00

A full range of drinks are available to view on our beverage menu. Thank You

Tea

English Breakfast \$4.50

Earl Grey \$4.50

Peppermint \$4.50

Green \$4.50

Otago Summer fruits \$4.50

Japanese Lime \$4.50

Gran's Garden \$4.50

Chamomile \$4.50

Rosehip \$4.50

Nepal Masala \$4.50

Please inform your waiter of any dietary requirements.

We are happy to accommodate our vegan diners, please ask the wait staff for options.

GF: Gluten Free

GFA: Gluten Free Available

DF: Dairy Free,

DFA: Dairy Free Available

V: Vegetarian