

Afternoon Snacks

Bruschetta	GFA	16.00
Prosciutto and blue cheese bruschetta with fruit chutney		
<i>Gluten Free Add \$2.00</i>		
Raupo Chicken Liver Pate	GFA	21.00
With a thyme butter crust, served with sweet and sour mango chutney, toasted breads and crackers.		
Corn and Jalapeno Bites		18.00
Deep fried corn and jalapeno bites served with chipotle mayo		
Raupo Side Fries	GFA	12.00
With tomato sauce and garlic aioli		
Loaded Wedges	GF	18.00
Deep fried potato wedges loaded with bacon, cheese served with sour cream and sweet chili sauce		
Seafood Sizzler	GF	35.00
Tiger prawns, mussels, salmon, fish, calamari, clams tossed in capers sundried tomato crustacean butter sauce		
Prawn Twisters		18.00
Raupo's Secret seasoned fried prawn twisters served with aioli and plum sauce		
Chicken pop corn		18.00
served with chilli mayo and house salad		
CheeseBoard	GFA	22.00
Aged cheddar, pakari smoked cheddar, brie and blue cheese with toasted bread and crackers		

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	\$5.50
Cappuccino	\$5.50
Latte	\$5.50
Long Black	\$5.00
Mochaccino	\$6.00
Liqueur Coffee	\$18.00
Mug	+\$0.50
Soy/Oat/Almond Milk	+\$1.00
Decaf	+\$1.00

Hot Chocolate	\$6.00
Chai Latte	\$6.00
Turmeric Latte	\$6.00
Lemon, Honey, Ginger	\$6.00
Hibiscus, Ginger and Honey	\$6.00

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

Tea

English Breakfast	\$5.00
Earl Grey	\$5.00
Peppermint	\$5.00
Green	\$5.00
Otago Summer fruits	\$5.00
Japanese Lime	\$5.00
Gran's Garden	\$5.00
Chamomile	\$5.00
Rosehip	\$5.00
Nepal Masala	\$5.00

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