

Brunch menu

Eggs Raupo	GFA/DFA	25.00
Poached eggs on brioche with your choice of bacon or salmon, greens, tomato chutney and hollandaise sauce.		
Omelette	GF/DFA	24.00
With mushrooms, tomato, spinach and cheddar served with salad and tomato chutney. - <i>Add Bacon \$5.00</i> - <i>Add Salmon \$6.00</i>		
Grilled Breakfast	GFA/DFA	28.00
Served with bacon, pork sausage, grilled tomato, mushrooms, hash brown, tomato chutney, toast and your choice of eggs.		
Vegan Quinoa Cutlets	GF/VEGAN	25.00
Quinoa and tofu cutlets finished with vegan cheddar, served with roasted pumpkin puree, glazed smoked beetroot, greens, cashew snow and vegan mayo drizzles		
Banana Bread French Toast	GF/DFA	24.00
Homemade banana bread soaked in beaten eggs, panfried served with maple syrup, mascarpone and grilled bacon.		
Smashed Avocado	GFA/DFA	24.00
Smashed avocado on whole meal toast with fresh tomato salsa, feta, balsamic glaze, crunchy fried shallots and poached eggs		
Mushroom Toast	GFA	18.00
Creamy earthy mushrooms on thick ciabatta toast		
Raupo Granola	GFA/DFA	18.00
House made granola served with pear compote and yoghurt		
Raupo Chicken Liver Pate	GFA	22.00
With a thyme butter crust, served with sweet and sour fruit chutney, toasted breads and crackers.		
Raupo Steak Sandwich	GFA/DFA	28.00
Flame grilled sirloin steak on toast with BBQ sauce, gherkins, tomato spiced onions and Swiss cheese served with fries.		
Chef's Special Butter Chicken	GFA	30.00
1950's old favorite rich creamy tomato gravy cooked with classic chicken tikka pieces served with steamed rice and naan bread.		
Smoked Seafood Chowder	GFA	26.00
Smoked creamy seafood chowder served with rustic toasted breads		
Grilled Chicken Vodka Rigatoni	GFA	26.00
Grilled chicken breast served on creamy vodka tomato rigatoni, sprinkled with bacon crumb and parmesan tuille		
Manuka Smoked Salmon Salad	GF/DFA	28.00
Manuka smoked salmon paired with roasted sweet potato, tomatoes, crispy chickpea, beans, pumpkin seeds, greens and parmesan cheese		
Fish and Chips	GFA/DF	P.O.A
Beer battered today's market fish served with fries, house made tartare sauce and fresh salad.		
Raupo Burger	GFA/DFA	30.00
200Gms house made brisket beef Pattie, Swiss cheese, bacon, tomato, pickle, caramelized onions served inside brioche bun with chips and aioli		
Pressed Pork Belly	GF/DFA	28.00
Slow cooked pork belly accompanied with mascarpone mash, green, cinnamon infused red wine apple sauce roasted brussels sprout		
Soup of the Day	GFA	P.O.A
Please ask our friendly staff for today's chef creation		

Extra's Menu

Bacon	5.00
Manuka Smoked Salmon	6.00
Hash Brown	4.00
Grilled Tomato	5.00
Spinach	3.00
Mushrooms	5.00
Gluten Free Bread	2.00

-Available to purchase with any main meal

Nibbles & Sharing

3 cheese garlic bread **GFA** 16.00
ciabatta loaf stuffed with garlic butter, mozzarella, cheddar, parmesan cheese drizzle with aioli and tomato salsa
Gluten Free Add \$2.00

Raupo Side Fries 12.00
With aioli and tomato sauce

Loaded wedges 18.00
Deep fried potato wedges loaded with bacon, cheese served with sour cream and sweet chilli sauce

Cheeseboard **GFA** 22.00
Aged cheddar, pakari, smoked cheddar, brie and blue cheese smoked Havarti with breads and crackers

Crusty melt **GFA** 12.00
Turkish bread topped with onions, tomato, cheese and aioli with fresh greens

