

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	27.00
Served with bacon, pork sausage, grilled tomato, mushrooms, hash brown, tomato chutney, toast and your choice of eggs.		
Vegan Omelette	Vegan/GF	22.00
Chickpea flour omelette with tofu, spinach and pickled onion served with house salad, tomato chutney and jalapeno mayo.		
Banana Bread French Toast	GF	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.		
Raupo Granola	GFA/DFA	18.00
House made granola served with mixed berries 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.		
Beetroot Cured Salmon Gravlax	GF/DF	28.00
Beetroot cured salmon strip with summer salad include apple, cucumber, caper, tomato, nachos, and croutons.		
Baked Half Shell Mussels	GF/DFA	26.00
Bacon, olive tapenade and parmesan baked 800gm half shell mussels with pineapple salsa.		
Fettuccini Marinara	GFA/DFA	26.00
Italian delicacy fettuccini pasta with chunky tomato and seafood marinara sauce served with garlic bread.		
Cheddar Stuffed Potatoes Cutlets	GF/VEGAN	25.00
Vegan cheese Stuffed potato cutlets served with kachumber salad, sweet chilli sauce and green herb vegan mayo.		
Fish and Chips	DF/GFA	P.O.A
Beer battered today's market fish served with fries, house made tartare sauce and fresh salad.		
Greek Chicken Salad	GF	28.00
Grilled chicken breast served with fresh greens, tomatoes, cucumber, onions, olives, herb feta balls & oregano vinaigrette dressing.		
Pulled Pork Burger	GFA/DFA	28.00
Slow cook BBQ pulled pork shoulder, coleslaw, swiss cheese, pickles and greens in brioche bun served with chips and tomato sauce.		
Grilled Halloumi and Quinoa Salad	GF	28.00
Grilled halloumi served with quinoa, mango chunks, cucumber, tomatoes, and avocado drizzle with house dressing & balsamic glaze.		

Extra's Menu

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

-Available to purchase with any main meal

Nibbles & Sharing

Olives	GF	7.50
Bruschetta	GFA	16.00
Prosciutto and blue cheese bruschetta with fruit chutney		
<i>Gluten Free Add \$2.00</i>		
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		
Side Salad	V/GF/DF	9.00
Seasonal selection sautéed vegetables		12.00

GF: Gluten Free
GFA: Gluten Free Available
DF: Dairy Free,
DFA: Dairy Free Available
V: Vegetarian

Please inform your server of any dietary requirements.

