

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. - Add Bacon \$5.00 - Add Salmon \$6.00		
Grilled Breakfast	GFA/DFA	27.00
Served with bacon, pork sausage, grilled tomato, mushrooms, hash brown, toast and your choice of eggs.		
Vegan Enchiladas	Vegan/GF	22.00
Mexican delicacy consist stuffed tortilla roll with onions, mushroom, capsicum and refried beans and vegan mozzarella cheese served with greens, guacamole & tomato salsa		
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 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 .		
Harissa Prawn and Bacon Salad	GF	28.00
Pan seared harissa marinated prawns, bacon strips, tossed in fresh salad with harissa aioli, balsamic caviar and feta crumb		
Seafood Chowder	GFA	26.00
Smoked creamy seafood chowder served with rustic toasted breads		
Pumpkin Risotto	GF/DFA	25.00
White wine glazed creamy pumpkin risotto combined with roasted capsicum, spinach and sundried tomatoes		
Twice Baked Stuffed Potatoes	GF/VEGAN	25.00
Baked potatoes stuffed with seasonal vegetable mix, vegan cheese served on the bed of crunchy nacho salad with vegan jalapeno 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.		
Beef Cheek Sliders	GFA/DF	28.00
Slow cooked pulled beef cheeks, pickle, and house made bourbon bacon jam filled slider served with greens and aioli		
Raupo Roast Pork	GFA/DFA	30.00
Slow roast rolled pork belly served with salt and vinegar potatoes caramelized carrots , bourbon bacon jam and roast gravy		
Grilled Halloumi and Quinoa Salad	GF	28.00
Grilled halloumi served on the bed of roasted beetroot and pumpkin quinoa salad, drizzle with 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
Black Garlic and Truffle Toast		16.00
Confit black garlic infused butter sour-dough drizzle with truffle oil <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.

