## **Brunch menu**

Eggs Raupo	GFA/DFA	25.00
Poached eggs on brioche wi	ith your choice of bacon or salmo	n,
greens, tomato chutney and	d hollandaise sauce.	
Omelette	GF/DFA	24.00
With mushrooms, tomato, s	spinach and cheddar served with	salad
and tomato chutney A	Add Bacon \$5.00 - Add Salmon \$6.00	
Grilled Breakfast	GFA/DFA	27.00
Served with bacon, pork sau brown, toast and your choice	usage, grilled tomato, mushroom re of eggs	s, hash
Vegan Enchiladas	Vegan/GF	22.00
	iffed tortilla roll with onions, mus	hroom,
	and vegan mozzarella cheese se	
with greens, guacamole & to		
<b>Banana Bread French To</b>		24.00
	oaked in beaten eggs, panfried s	erved
with maple syrup, mascarpo	5	
Smashed Avocado	GFA/DFA	24.00
	e meal toast with fresh tomato sa	lsa, feta
and poached eggs	CEA / DEA	10.00
Raupo Granola	<b>GFA/DFA</b> I with mixed berries compote and	18.00
Raupo Chicken Liver Pat		22.00
	served with sweet and sour fruit (	
toasted breads and crackers		criditicy,
Raupo Steak Sandwich	GFA/DFA	28.00
	n toast with BBQ sauce, gherkins	
spiced onions and Swiss che	anno nominal wille fuina	•
Spicea officia and Swiss che	eese servea with tries	
Chef's Special Butter Chi		30.00
Chef's Special Butter Chi 1950's old favorite rich crea	icken GFA Imy tomato gravy cooked with cla	assic
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## 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 sourdough drizzle with truffle oil *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

**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



28.00

caramelized carrots, bourbon bacon jam and roast gravy

Grilled halloumi served on the bed of roasted beetroot and pumpkin

**Grilled Halloumi and Quinoa Salad** 

quinoa salad, drizzle with balsamic glaze