

# Starters

<b>Garlic Bread</b>	V	18.00
Raupo's semi dried tomato garlic and parmesan butter on toasted focaccia and aioli drizzle.		
<b>Raupo Chicken Liver Pate</b>	GFA	21.00
With a thyme butter crust served with sweet and sour mango chutney, toasted breads and crackers		
<b>Pork Hock Croquette</b>	GF	21.00
Our smoky pork hock and gouda cheese crumbed croquette with fried spätzle, tomato chutney and sauerkraut dressing.		
<b>Prawn Salad</b>	GF	21.00
Pan seared prawn tossed in spicy mayo dressed fresh salad with parmesan cheese and chilli flakes.		
<b>Mussels</b>	GFA	21.00
400 gm lemon butter wine steamed mussels with tomato salsa served with rustic bread.		
<b>Stuffed Mushroom</b>	V/GF	19.00
A roasted portobello mushroom stuffed with curried cauliflower, cottage cheese and bread crumbs served on tomato, almond, saffron cous cous and yoghurt dressing.		
<b>Zucchini Fritters</b>	V/GF	20.00
Mini Zucchini fritters with a green chilli/tomato verde, yoghurt mint and pickled cucumber twirl.		

## On the Side

Marinated Olives	V/GF/DF	7.50
Side Salad	V/GF/DF	9.00
Seasonal selection sautéed vegetables		12.00
Raupo Side Fries		12.00
With aioli and tomato sauce		

# Mains

<b>Ribeye Steak</b>	GF	44.00
Flame grilled 300 Gm Ribeye steak to your liking Served on a summertime ratatouille, red wine jus and semi-dried tomato butter stuffed roasted portobello mushroom.		
<b>Surf and Turf</b>	GF	42.00
Grilled pork loin chop on our cheesy potato gratin with chimichurri dressing green beans, tomatoes & prawn.		
<b>Hawaiian Chicken Burger</b>	GFA	36.00
A grilled moist chicken breast, ham steak, pineapple ring, tomato, kumara patty, melted cheese and chipotle sauce in roasted bun with fries and small salad.		
<b>Roasted Salmon Caesar Salad</b>	GFA	36.00
Roasted salmon fillet served with house made Caesar dressing, capers, croutons, parmesan and soft boiled egg all tossed in fresh greens and chorizo crumble.		
<b>Fish of the Day</b>		36.00
Pan seared today's market fish served with lemon, caper, butter wine and grapes sauce on a three bean chorizo salad with crispy potato skins.		
<b>Cous Cous Stuffed Peppers</b>	VEGAN	33.00
Tomato & almond stuffed capsicums, baked with roasted beetroots, marinated tofu on pea puree with toasted almonds.		
<b>Pasta of the Day</b>		37.00
Please ask your server for chef's special Pasta of the Day.		

Please inform your Server of any dietary requirements.



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