

# Starters

<b>3 Cheese Garlic Bread</b>	<b>GFA</b>	16.00
ciabatta loaf stuffed with garlic butter, mozzarella, cheddar and parmesan cheese drizzle with aioli and tomato salsa		
	<i>Gluten Free Add \$2.00</i>	
<b>Raupo Chicken Liver Pate</b>	<b>GFA</b>	21.00
With a thyme butter crust served with sweet and sour fruit chutney, toasted breads and crackers		
<b>Seafood Chowder</b>	<b>GFA</b>	21.00
Smoked creamy seafood chowder served with rustic toasted breads		
<b>Smoked Salmon kebabs</b>	<b>GF</b>	21.00
Home smoked grilled salmon kebab marinated with honey, mustard, ginger, dill, yoghurt and spices served with salad, Dil and cucumber dip		
<b>Vegan Quinoa Cutlets</b>	<b>Vegan/GF</b>	18.00
Quinoa and tofu cutlets finish with vegan cheddar, served roasted pumpkin puree, glazed smoked beetroot, greens, cashew snow and vegan mayo drizzles		
<b>BBQ Chicken Bites</b>	<b>GF/DF</b>	18.00
Marinated deep fried chicken pieces tossed in home made BBQ sauce, shallots, capsicums, and spring onions		
<b>Pork Belly Skewers</b>	<b>GF/DF</b>	21.00
Roasted pork belly skewers with vinaigrette slaw and maple glaze		
<b>Pizza Puff</b>		18.00
House made flaky pastry puffs stuffed with vegetable medley, pomodoro sauce and mozzarella cheese		

## On the Side

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

# Mains

<b>Ribeye Steak</b>	<b>GF/DFA</b>	46.00
Flame grilled 250Gms Ribeye steak cooked to your liking served with bacon fat roasted baby potatoes, house salad crispy vegetable crisps, pinot noir jus, bloody Mary garlic butter		
<b>Half Roasted Chicken</b>	<b>GF</b>	38.00
Roast chicken with creamy polenta, wild mushroom cream sauce, braised celery sticks		
<b>Fish of the day</b>	<b>GF</b>	P.O.A
Pan seared today's market fish served with roasted pumpkin, garlic spinach, classic mash, gremolata fried caper		
<b>Classic lamb shank</b>	<b>GF</b>	38.00
Slow braised lamb shank served with mascarpone mash, smooth textured pan jus, edamame beans		
<b>Sea Food Sizzler</b>	<b>GF</b>	40.00
Tiger prawns, mussels, salmon, fish, calamari, clams tossed in capers sundried tomato crustacean butter sauce		
<b>Raupo burger</b>	<b>GFA/DFA</b>	35.00
200Gms house made brisket beef Pattie, mozzarella cheese, pepperoni, tomato, pickle, caramelized onions served inside brioche bun with chips and aioli		
<b>Roasted Vegetable Lasagna</b>	<b>GF/VEGAN</b>	35.00
Layers of roasted zucchini, eggplant, bell pepper and spinach combined with vegan ricotta, smoked vegan mozzarella with house made marinara sauce with garlic and herb crostini		

Please inform your Server of any dietary requirements.



**GF: Gluten Free**  
**GFA: Gluten Free Available**  
**DFA: Dairy Free Available**