

SAND BAR LUNCH MENU 11.30am - 3.30pm

SALADS AND STARTERS...

SOUP OF THE DAY

Soup is made fresh in-house and served with garlic bread

Check blackboard for chef's special **\$13**

BEEF SALAD

Lean cut of beef, local raw vegetables and homemade dressing

\$23

CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and homemade dressing

\$21

CLUB CEASAR SALAD

Cos lettuce, parmesan, croutons, anchovies, egg

\$20

Add chicken

\$22

Add prawns

\$24

SANDWICHES AND BURGERS...

RARO CLUB SANDWICH

Toasted sandwich with ham, chicken, egg, tomatoes, cheese, lettuce, mayo and fries

\$26

ANGUS BEEF BURGER

Beef pattie, mustard aioli, tomato, lettuce, red onion jam, crispy bacon, cheddar cheese and fries

\$28

Add fish

\$27

Add chicken

\$26

HAM & CHEESE TOASTED SANDWICH

\$16

VEGETARIAN...

THAI SPRING ROLL

Homemade spring roll in green curry cabbage, mushroom glass noodles, fresh herbs and dipping sauce

\$12

INDIAN VEGETABLE CURRY

Curried vegetables, rice, roti, papadum & condiments

\$24

ADD CHICKEN

\$28

VEGETABLE SAMOSA (2 pieces)

Curried vegetables, spiced pastry with tamarind chutney

\$16

FROM THE OCEAN...

RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

Marinated tuna in lemon and coconut milk and raw vegetables, served with steamed taro

\$20

FISH THREE WAYS

Served with fries, garden tossed salad and tartare sauce

Choose either battered, crumbed or pan seared

\$27

RARO SEAFOOD MEDLEY

Golden battered fish, crumbed prawns, calamari, fries, salad and aioli sauce

\$30

JALAPEÑO SHRIMP PASTA

Peeled prawn cooked in spicy fresh tomato base, linguine, garlic, jalapeno with parmesan cheese

\$27

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served atop a fresh tasty Greek salad

\$25

FROM THE CHARGRILL...

STICKY PORK RIBS

Coleslaw, roasted potatoes, sour cream and bbq sauce

\$36

ISLAND BBQ PLATE

BBQ lamb, sausage, fried egg, coleslaw, wedges, and bbq sauce

\$36

SIZZLING GARLIC PRAWNS

Marinated garlic prawns in coconut cream, served with garlic bread

\$25

CHICKEN FAJITA QUESADILLAS

Sauteed chicken, cooked to perfection with spices and bell pepper, filled in tortillas with cheese

\$28

JALAPEÑO PIZZAS...

JALAPEÑO

Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, chilli and cheese

\$27

CAJUN CHICKEN

Cajun spiced chicken, roasted capsicum, mushroom, tomato sauce and mozzarella

\$26

HAWAIIAN

Ham, pineapple, tomato base and mozzarella

\$25

MEAT LOVERS

Chicken, ham, pepperoni, minced beef, chorizo, habanero chillies, onion, mozzarella, tomato

\$28

CLASSIC MARGARITA

Fresh tomato, mozzarella and basil

\$24

SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno, cheese

\$28

SIDES...

BOWL OF RICE

\$5

GREEN SALAD

\$8

GRILLED VEGETABLES

\$8

ROASTED POTATO

\$6

HAPPY ENDING...

BANANA FRITTERS

Served with vanilla ice cream

\$14

FRUIT CRUMBLE OF THE DAY

Chopped fruits with baked oatmeal and ice cream

\$15

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with a scoop of ice cream

\$16

STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce and ice cream

\$16

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream

\$14

Add liqueur of your choice

\$14

HOMEMADE CHOCOLATE MOUSSE

\$15