

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

\$14

BEEF SALAD

Lean cut of beef, local raw vegetables and
homemade dressing

\$24

CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and
homemade dressing

\$22

CLUB CAESAR SALAD

Cos lettuce, parmesan, croutons, anchovies, egg
Add chicken \$23 Add prawns \$25

\$20

TUNA SASHIMI

Thin sliced raw Tuna served with wasabi Kikkoman mix, Tahitian
sauce, pickled ginger, rice and salad

\$23

FROM THE CHARGRILL...

STICKY PORK RIBS

Coleslaw, roasted potatoes, sour cream and bbq sauce

\$38

ISLAND BBQ PLATE

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

\$38

SIZZLING GARLIC PRAWNS

Marinated garlic prawns in coconut cream, served
with garlic bread

\$26

CHICKEN FAJITA QUESADILLAS

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

\$30

BEEF TACOS

\$30

Served with sour cream, avocado puree, cheese, jalapeno mix,
shredded lettuce, tomato mix and corn shell

With Chicken \$30

With Red Bean \$29

With Fish \$32

SANDWICHES AND BURGERS...

RARO CLUB SANDWICH

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

\$27

ANGUS BEEF BURGER

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

\$29

Add fish \$28 Add chicken \$27

HAM & CHEESE TOASTED SANDWICH

\$16

JALAPEÑO PIZZAS...

JALAPEÑO

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

\$28

BBQ CHICKEN

BBQ chicken, roasted capsicum, mushroom, red onion
tomato base and mozzarella

\$27

HAWAIIAN

Ham, pineapple, tomato base and mozzarella

\$25

MEAT LOVERS

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

\$29

CLASSIC MARGARITA

Fresh tomato, mozzarella and basil

\$25

SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno, cheese

\$29

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

\$25

Add Chicken \$30 Add Lamb \$32

MINI VEGETABLE SAMOSA (8 pieces)

Curried vegetables, spiced pastry with tamarind chutney

\$16

SIDES...

BOWL OF RICE

\$5

GREEN SALAD

\$8

EXTRA SLICED GARLIC BREAD

\$2

TARO FRIES

\$8

FROM THE OCEAN...

RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

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

\$22

FISH THREE WAYS

Served with fries, garden tossed salad and tartare sauce

Choose either battered, crumbed or pan seared

\$28

RARO SEAFOOD MEDLEY

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

\$32

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served atop a fresh greek salad

\$26

PLATTERS

Seafood \$150 (24hrs preorder)

Tacos \$50

Snack \$50

HAPPY ENDING...

BANANA FRITTERS

Served with vanilla ice cream

\$15

CHOCOLATE SEMI-FREDDO

Served with crusted nuts and berry compote

\$19

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with a scoop of ice cream

\$16

CHOCOLATE MUD CAKE

Served with a scoop of ice cream

\$15

STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce
and ice cream

\$17

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream
Add liqueur of your choice

\$15

\$20

HOMEMADE EGG CHOCOLATE MOUSSE

\$17