

# 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  
Add chicken **\$22** Add prawns **\$24**

### TUNA SASHIMI

Thin sliced raw Tuna served with wasabi Kikkoman mix, Tahitian  
sauce, pickled ginger, rice and salad **\$22**

## 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**

### BEEF TACOS

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

With Chicken **\$28** Red Bean **\$28** Fish **\$32**

## 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**

## JALAPEÑO PIZZAS...

### JALAPEÑO

Pepperoni, chorizo, mushroom, red onion, capsicum,  
cracked pepper, chilli and cheese **\$27**

### BBQ CHICKEN

BBQ chicken, roasted capsicum, mushroom, red onion  
tomato base 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**

## 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**

## 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 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**

### GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served fresh Greek salad **\$25**

### PLATTERS

Seafood **\$150** (24hrs preorder) Tacos **\$50** Snack **\$50**

## HAPPY ENDING...

### BANANA FRITTERS

Served with vanilla ice cream **\$14**

### 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**

### 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**