

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 **\$12.50**

BEEF SALAD

Lean cut of beef, local raw vegetables and
homemade dressing **\$21.50**

CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and
homemade dressing **\$19.50**

CLUB CEASAR SALAD

Cos lettuce, parmesan, croutons, anchovies, egg **\$18.50**

ADD CHICKEN **\$19.50**

ADD PRAWNS **\$22.00**

SANDWICHES AND BURGERS...

RARO CLUB SANDWICH

Toasted sandwich with ham, chicken, egg, tomatoes,
cheese, lettuce, mayo and fries **\$24.50**

ANGUS BEEF BURGER

Beef pattie, mustard aioli, tomato, lettuce, red onion jam,
crispy bacon, cheddar cheese and fries **\$26.50**

ADD FISH **\$25.00**

ADD CHICKEN **\$24.50**

HAM & CHEESE TOASTED SANDWICH **\$14.50**

VEGETARIAN...

THAI SPRING ROLL

Homemade spring roll in green curry cabbage,
mushroom glass noodles, fresh herbs and dipping sauce **\$12.00**

INDIAN VEGETABLE CURRY

Curried vegetables, rice, roti, papadum & condiments **\$22.50**

ADD CHICKEN **\$26.50**

VEGETABLE SAMOSA (2 PIECES)

Curried vegetables, spiced pastry with tamarind chutney **\$12.00**

FROM THE OCEAN...

RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

Marinated tuna in lemon and coconut milk and
raw vegetables, served with steamed taro **\$18.50**

FISH THREE WAYS

Served with fries, garden tossed salad and tartare sauce
Choose either battered, crumbed or pan seared **\$23.00**

RARO SEAFOOD MEDLEY

Golden battered fish, crumbed prawns, calamari,
fries, salad and aioli sauce **\$26.50**

JALAPEÑO SHRIMP PASTA

Peeled prawn cooked in spicy fresh tomato base, linguine, garlic,
jalapeno with parmesan cheese **\$24.00**

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served atop a fresh
tasty Greek salad **\$23.50**

FROM THE CHARGRILL...

STICKY PORK RIBS

Coleslaw, roasted potatoes, sour cream and bbq sauce **\$34.50**

ISLAND BBQ PLATE

BBQ lamb, sausage, fried egg, coleslaw, wedges,
and bbq sauce **\$32.50**

SIZZLING GARLIC PRAWNS

Marinated garlic prawns in coconut cream, served
with garlic bread **\$22.50**

CHICKEN FAJITA QUESADILLAS

Sauteed chicken, cooked to perfection with spices and bell pepper,
filled in tortillas with cheese **\$26.50**

JALAPENO PIZZAS...

JALAPENO

Pepperoni, chorizo, mushroom, red onion, capsicum,
cracked pepper, chilli and cheese **\$24.50**

CAJUN CHICKEN

Cajun spiced chicken, roasted capsicum, mushroom,
tomato sauce and mozzarella **\$24.50**

HAWAIIAN

Ham, pineapple, tomato base and mozzarella **\$24.50**

MEAT LOVERS

Chicken, ham, pepperoni, minced beef, chorizo,
habanero chillies, onion, mozzarella, tomato **\$25.50**

CLASSIC MARGARITA

Fresh tomato, mozzarella and basil **\$23.00**

SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno, cheese **\$26.50**

SIDES...

BOWL OF RICE **\$5.00**

GREEN SALAD **\$7.50**

GRILLED VEGETABLES **\$7.50**

HAPPY ENDING...

BANANA FRITTERS

Served with vanilla ice cream **\$12.50**

FRUIT CRUMBLE OF THE DAY

Chopped fruits with baked oatmeal and ice cream **\$14.50**

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with
a scoop of ice cream **\$14.50**

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream **\$12.50**

Add liqueur of your choice **\$18.00**

HOMEMADE CHOCOLATE MOUSSE **\$14.50**