

JALAPEÑOS DINNER MENU 6.00pm - 9.00pm

ENTRÉES...

SOUP OF THE DAY

Soup is made fresh in-house and served with garlic bread. Check the blackboard for chef's special

\$13

THAI SPRING ROLLS

Spring rolls with julienne carrot, fresh herbs and dipping sauce

\$12

GOOEY GARLIC CHEESY PIZZA BREAD

Topped with cheese and garlic butter

\$12

BREADS & DIPS

Served with side dipping of homemade pesto, balsamic and hummus

\$15

SALADS...

BEEF SALAD

Seasoned beef strip cuts, 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, crispy bacon

\$20

Add chicken

\$22

Add prawns

\$24

MAINS...

ROAST CHICKEN

With chef's marinades, roasted potatoes, steamed veggies and chicken gravy

\$32

HOMEMADE CHICKEN CURRY

With curry, coriander, roti, rice and condiments

\$28

HOMEMADE LAMB CURRY (with bones)

\$30

With curry coriander, roti, rice and condiments

JALAPEÑO PUTTANESCA

With capers, fresh tomatoes, olives, fresh basil and parmesan cheese

\$25

CHICKEN AND MUSHROOM PASTA ALFREDO

Chicken and mushroom with creamy parmesan cheese and basil pesto

\$28

SIZZLING CHICKEN AND PRAWN STIR FRY

Marinated chicken and prawns, sauteed with sliced vegetables in Asian style sauce

FROM THE OCEAN...

RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

Marinated tuna in lemon and coconut milk, raw vegetables and local root crop

\$20

FISH THREE WAYS

Served with fries, garden tossed salad, 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 SEAFOOD PASTA

Seafood mix, tomato base, fresh basil, sundried tomato, parmesan cheese and jalapeno

\$29

SIZZLING GARLIC PRAWNS

Marinated garlic prawns in coconut cream, served with garlic bread

\$25

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served atop a fresh, tasty Greek salad

\$25

JALAPEÑO SHRIMP PASTA

Peeled prawns cooked in a spicy, fresh tomato base, with linguine, garlic, jalapeno and parmesan cheese

\$27

PAN SEARED STEAK

Served with sauteed potatoes & veggies and beef jus

\$35

LAMB SHANK

Braised lamb shank served with mash potatoes, local vegetables and lamb shank jus

\$36

STICKY PORK RIBS

Served with coleslaw, roasted potatoes, sour cream & bbq sauce

\$36

ISLAND BBQ PLATE

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

\$36

CHICKEN FAJITA QUESADILLAS

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

\$28

VEGETARIAN...

INDIAN VEGETABLE CURRY

Curried vegetables, rice, roti, papadum and condiments

\$24

VEGETABLE BURGER

Vegetable pattie, cheese, tomato chutney, fresh lettuce, mint yoghurt and fries

\$23

WITH CHICKEN

\$24

JALAPENO PIZZAS...

CLASSIC MARGARITA

Tomato, mozzarella and basil

\$24

JALAPENO

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, chillies, onion, mozzarella, tomato

\$28

SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno & cheese

\$28

CHARGRILLED VEGETABLE

Locally grown chargrilled vegetables, tomato base and mozzarella

\$23

SIDES...

Bowl of rice - \$5, green salad - \$8, fries - \$8, wedges - \$12, roast potatoes - \$8, mashed potato - \$9

DESSERTS...

BANANA FRITTERS

Served with vanilla ice cream

\$14

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with ice cream

\$15

STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce, served with ice cream

\$16

FRUIT CRUMBLE OF THE DAY

Chopped fruits with baked oatmeal, served with ice cream

\$15

BANANA BERRY CREPES

With whipping cream over banana and berry compote with ice cream

\$16

HOMEMADE CHOCOLATE MOUSSE

\$15

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream

\$14

Add liqueur of your choice

\$20

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**

SNACK MENU & PIZZAS 11.30am - 9.00pm

CRISPY BUFFALO WINGS (6pcs)

Served with sweet chilli sauce \$20

TEMPURA PRAWNS (8pcs)

Served with dynamite sauce \$19

FISH BITES (12pcs)

Served with garlic aioli. \$17

BREAD & DIPS

Served with hummus, homemade pesto & balsamic olive oil \$15

CALAMARI RINGS (8pcs)

Served with tartare sauce \$17

CHEESY GARLIC BREAD

\$12

ONION RINGS (10pcs)

Served with chilli sauce \$12

VEGETARIAN BRUSCHETA

Toasted bread topped with tomato, onion, basil salsa, cheese and glazed balsamic \$15

Add prawns \$17

JALAPEÑO CHEESY BALLS (6pcs)

Served with thousand island dressing \$16

CHICKEN NUGGETS (8pcs)

Served with sweet chilli aioli \$17

WEDGES

Served with sour cream and chilli sauce \$12

FRIES

Served with tomato sauce \$8

CHILLI FRIES

Served with garlic aioli \$9



COOKED BREAKFAST MENU

TANÇARDA - BIÇ BREKKY \$24

Two eggs (any style), hash browns, bacon, sausage, baked beans, grilled tomato, toast

HASH BROWN BENEDICT \$20

Poached prawns and eggs over crispy hash brown with hollandaise sauce and basil pesto drips

İKURANÇI - OMELETTE \$17

Fluffy omelette with your choice of fillings from ham, cheese, tomato, onion, herbs, mushrooms

EGGS ON TOAST \$14

Two eggs cooked to your liking, scrambled fried or poached on buttered toast

FRENCH TOAST \$13

Pan-fried soaked bread slices in beaten eggs with cream, syrup and berries fruits compote

HOMEMADE PANCAKES \$16

*Three pancakes with fresh fruit, maple syrup and cream. With side of bacon \$21
Gluten free option available*

WARM BERRY PORRIDGE \$8

Warm mixed berry porridge cooked with milk, vanilla powder, berries and drizzled with traditional honey.

CREATE YOUR OWN BREKKIE

Additional on the side

Two bacon rashers \$6

Two hash browns \$4

Baked beans \$3

Grilled tomato \$4

Two sausages \$5

Sauteed mushrooms \$5



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Baked beans \$3

Grilled tomato \$4

Two sausages \$5

Sauteed mushrooms \$5



ESPRESSO MADE COFFEE

Espresso \$5.50

Long Black \$5.50

Americano \$5.50

Flat White \$6

Latte \$6

Cappuccino \$6

Mochaccino \$7

Hot Chocolate \$6

Soy Milk 50c Almond Milk 50c

Breakfast Tea \$6 Herbal Tea \$6

*Club Bar Fruit Punch \$12 - Fresh fruits,
island juices, blended*

*Club Bar Smoothies \$12 - Tropical, Mango
and Mixed Berry*

Bottled Water - Small \$4 Large \$6

Chilled NU (Fresh coconut) \$7



ESPRESSO MADE COFFEE

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Long Black \$5.50

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