

# 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