

JALAPENO LUNCH MENU 11.30am - 3.30pm

SALADS AND STARTERS...

SOUP OF THE DAY (V,GF)	\$15
Soup is made fresh in-house and served with garlic bread Check blackboard for chef's special	
SEAFOOD CHOWDER (GF)	\$32
Rich seafood, tender potatoes and coconut cream with island herbs and a hint of lime.	
BEEF SALAD (GF)	\$33
Lean cut of beef, local raw vegetables and homemade dressing	
CHICKEN PAPAYA SALAD (GF)	\$22
Shredded chicken served with local greens and homemade dressing	
CLUB CEASAR SALAD (V,GF)	\$22
Cos lettuce, parmesan, croutons, anchovies, egg and bacon	
<i>Chicken</i> \$26 <i>Prawns</i> \$30	
TUNA SASHIMI (GF)	\$26
Thin sliced raw Tuna served with wasabi Kikkoman mix, Tahitian sauce, pickled ginger, rice and salad	

SANDWICHES AND BURGERS...

RARO CLUB SANDWICH (GF)	\$27
Toasted sandwich with ham, chicken, egg, tomatoes, cheese, lettuce, mayo and fries	
ANGUS BEEF BURGER (GF)	\$32
Beef pattie, mustard aioli, tomato, lettuce, red onion jam, crispy bacon, cheddar cheese and fries	
<i>Fish</i> \$42 <i>Chicken</i> \$30	
HAM & CHEESE TOASTED SANDWICH	\$16
Grilled ham, toasted sandwich with fries	

VEGETARIAN...

THAI SPRING ROLL	\$14
Homemade spring roll in green curry cabbage, mushroom glass noodles, fresh herbs and dipping sauce	
INDIAN VEGETABLE CURRY	\$25
Curried vegetables, rice, roti, papadum & condiments	
<i>Chicken</i> \$30 <i>Lamb</i> \$30	
MINI VEGETABLE SAMOSA (8 pieces)	\$16
Curried vegetables, spiced pastry with tamarind chutney	

FROM THE OCEAN...

IKA MATA (GF)	\$25
Marinated tuna in lemon and coconut milk and raw vegetables, served with steamed taro	
FISH THREE WAYS (GF)	\$30
Served with fries, garden tossed salad and tartare sauce Choose either battered, crumbed or pan seared	
RARO SEAFOOD MEDLEY (GF)	\$38
Golden battered fish, crumbed prawns, calamari, fries, salad and aioli sauce	
GRILLED FISH WITH GREEK SALAD (GF)	\$42
Tender flaky grilled fish served fresh Greek salad	
PLATTERS	
Seafood \$300 (GF, 24hrs preorder)	Snack \$65

FROM THE CHARGRILL...

STICKY PORK RIBS (GF)	\$38
Coleslaw, roasted potatoes, sour cream and bbq sauce	
ISLAND BBQ PLATE (GF)	\$38
BBQ lamb, sausage, fried egg, coleslaw, wedges, and bbq sauce	
SIZZLING GARLIC PRAWNS (GF)	\$26
Marinated garlic prawns in coconut cream, served with garlic bread	
CHICKEN FAJITA QUESADILLAS	\$40
Sauteed chicken, cooked to perfection with spices and bell pepper, filled in tortillas with cheese	
BEEF TACOS (GF)	\$50
Plattered with sour cream, avocado puree, cheese, jalapeno mix, shredded lettuce, tomato mix and corn shell	
With Chicken \$50	Red Bean \$55 Fish \$60

JALAPEÑO PIZZAS...

Small Chessy Garlic Pizza (GF)	\$15
Mince Garlic, parsley, black pepper and cheese	
Large Chessy Garlic Pizza (GF)	\$25
Mince Garlic, parsley, black pepper and cheese	
JALAPEÑO (GF)	\$30
Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, chilli and cheese	
BBQ CHICKEN (GF)	\$35
BBQ chicken, roasted capsicum, mushroom, red onion tomato base and mozzarella	
HAWAIIAN (GF)	\$27
Ham, pineapple, tomato base and mozzarella	
MEAT LOVERS (GF)	\$40
Chicken, ham, pepperoni, minced beef, chorizo, habanero chillies, onion, mozzarella, tomato	
CLASSIC MARGARITA (GF)	\$24
Fresh tomato, mozzarella and basil	
SEAFOOD (GF)	\$40
Seafood marinara mix, onion, capsicum, jalapeno, cheese	

SIDES...

BOWL OF RICE	\$5
GREEN SALAD	\$8
EXTRA SLICED GARLIC BREAD	\$2
ISLAND FRIES	\$10

HAPPY ENDING...

AFFOGATO	\$15
A shot of espresso with a scoop of vanilla ice cream	
Add liqueur of your choice	\$20
BANANA FRITTERS (GF)	\$20
Served with vanilla ice cream	
STRAWBERRY CHEESECAKE	\$22
Local citrus cheesecake served with a scoop of ice cream	
CHOCOLATE MUDCAKE	\$22
Served with a scoop of ice cream	
STICKY TOFFEE PUDDING	\$22
Date pudding with vanilla caramel sauce and ice cream	