

# JALAPENO 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 \$14

### BEEF SALAD

Lean cut of beef, local raw vegetables and  
homemade dressing \$28

### CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and  
homemade dressing \$22

### CLUB CEASAR SALAD

Cos lettuce, parmesan, croutons, anchovies, egg and bacon  
Add chicken \$25 Add prawns \$28

### TUNA SASHIMI

Thin sliced raw Tuna served with wasabi Kikkoman mix, Tahitian  
sauce, pickled ginger, rice and salad \$26

## SANDWICHES AND BURGERS...

### RARO CLUB SANDWICH

Toasted sandwich with ham, chicken, egg, tomatoes,  
cheese, lettuce, mayo and fries \$27

### ANGUS BEEF BURGER

Beef pattie, mustard aioli, tomato, lettuce, red onion jam,  
crispy bacon, cheddar cheese and fries \$35  
Add fish \$32 Add chicken \$30

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 \$25  
Add Chicken \$30 Add Lamb \$32

### MINI VEGETABLE SAMOSA (8 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 \$25

### FISH THREE WAYS

Served with fries, garden tossed salad and tartare sauce  
Choose either battered, crumbed or pan seared \$30

### RARO SEAFOOD MEDLEY

Golden battered fish, crumbed prawns, calamari,  
fries, salad and aioli sauce \$35

### GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served fresh Greek salad \$30

### PLATTERS

Seafood \$180 (24hrs preorder) Tacos \$50 Snack \$60

## FROM THE CHARGRILL...

### STICKY PORK RIBS

Coleslaw, roasted potatoes, sour cream and bbq sauce \$38

### ISLAND BBQ PLATE

BBQ lamb, sausage, fried egg, coleslaw, wedges,  
and bbq sauce \$38

### SIZZLING GARLIC PRAWNS

Marinated garlic prawns in coconut cream, served  
with garlic bread \$26

### BEEF TACOS

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

With Chicken \$30 Red Bean \$29 Fish \$32

## JALAPEÑO PIZZAS...

Small Chessy Garlic Pizza \$15

Mince Garlic, parsley, black pepper and cheese

Large Chessy Garlic Pizza \$25

Mince Garlic, parsley, black pepper and cheese

### CLASSIC MARGARITA

Fresh tomato, mozzarella and basil \$25

### HAWAIIAN

Ham, pineapple, tomato base and mozzarella \$27

### BBQ CHICKEN

BBQ chicken, roasted capsicum, mushroom, red onion  
tomato base and mozzarella \$35

### MEAT LOVERS

Chicken, ham, pepperoni, minced beef, chorizo,  
habanero chillies, onion, mozzarella, tomato \$40

### SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno, cheese \$40

## SIDES...

BOWL OF RICE \$5

GREEN SALAD \$8

EXTRA SLICED GARLIC BREAD \$2

TARO FRIES \$8

## HAPPY ENDING...

### AFFOGATO

A shot of espresso with a scoop of vanilla ice cream  
Add liqueur of your choice \$20

### BANANA FRITTERS

Served with vanilla ice \$20

HOMEMADE EGG CHOCOLATE MOUSSE \$20

### STRAWBERRY CHEESECAKE

Cheesecake served with a scoop of ice cream \$22

### CHOCOLATE SEMIFREDDO

Served with crusted nuts and berry compote \$22

### CHOCOLATE MUDCAKE

Served with a scoop of ice cream \$22

### STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce and ice cream \$22