

Rapae Bay Restaurant Dinner Menu



Entree

Local spiced chicken (GF) Layered tomato, papaya & marinated chicken, peppered salsa and seasonal greens	22.00
Grilled artichoke (V. GF) Goat cheese, eggplant and chick pea, basil leaves and chimi – changa dressing	19.00
Sizzling ocean prawns (N) Sesame & pine nut crusted prawn with orange segments and grilled watermelon	26.00
Oriental duck rolls 5 spice tender duck in spring roll with fresh coriander sauce	25.00
Seafood trio (*GF) Lemon and lime scented prawns, scallops in nori, grilled asparagus & seared Wahoo with mango sauce	28.00
Ika mata (GF) Fish marinated in lime juice, served with coconut cream, capsicum and coriander	19.00
Local vegetable tart (V) Local spinach and mushroom tart served with caramelised shallots, fresh basil	19.00
Local spiced fish (GF) Grilled mahi-mahi with new season mango, scallops and olive oil dressing	25.00
Sashimi (*GF) Local fresh caught fish served with Wasabi & soy	20.00