

EAT. DRINK. RELAX...RAFFAEL'S



LUNCH TIME ONLY SELECTION - available from 11am until 5pm

(All Wraps, Sandwiches, Bagel and Ciabattas served toasted aside Hot Chips)

(V) SMASHED AVOCADO & SLOW ROASTED TOMATO ON TOASTED CIABATTA 13.50

With crumbled feta and drizzled with olive oil basil pesto

PROSCIUTTO & CAMEMBERT CHEESE CIABATTA 14.50

Prosciutto, olives, Camembert, baby spinach & basil pesto

THE CLASSIC B.L.T. SANDWICH 11.50

Crispy Bacon, fresh tomato, coz lettuce & home-made mayo

OPEN BAGEL WITH SMOKED SALMON & CREAM CHEESE 15.50

Spanish onion, capers and spinach leaves

(V) VEGETARIAN PITA WRAP 13.50

Baked Pumpkin, zucchini, sun-dried tomatoes, olives, feta cheese, baby spinach & basil pesto

(V) FALAFEL PITA WRAP 13.50

Coz lettuce, feta cheese, fresh tomato, dill cucumber, and eggplant dip

TANDOORI CHICKEN PITA WRAP 13.50

Tandoori Chicken tenderloins, dill yoghurt, roasted peppers, coz lettuce, tomato & avocado

CHARGRILLED LAMB PITA WRAP 14.50

Marinated lamb fillet pieces, spinach leaves, dill cucumber, diced tomatoes & onion drizzled with Tzaziki yoghurt.

CHICKEN SCHNITZEL PITA WRAP 13.50

Strips of chicken schnitzel fillet with coz lettuce, fresh tomato, feta cheese & home-made mayo

CHICKEN CAESAR PITA WRAP 13.50

Char-grilled chicken tenderloins, coz lettuce, fresh shaved parmesan, croutons, bacon & home-made Caesar dressing

HOME-MADE RAFFAEL'S STYLE QUICHE OF THE DAY 14.50

Served with a garnished salad & chips (Refer to our Specials Board)

"There is no sincerer love than the love of food." - George Bernard Shaw

V = Vegetarian Option

DF = Dairy Free

STARTERS, SALADS AND SLIDERS... – 11AM UNTIL LATE

GARLIC OR HERB BREAD (3 PIECES) 5.50

FRESH TOMATO & BASIL BRUSCHETTA (3 PIECES) 8.50

With Spanish onion and drizzled in extra virgin olive oil & served on crusty bread

SMOKED SALMON & CREAM CHEESE BRUSCHETTA (3 PIECES) 11.50

With Spanish onion, capers & rocket atop crusty bread

SOUP OF THE DAY 10.50

Served with warm crusty bread (Refer to our Special's Board)

(V) CRUMBED HOME MADE ARANCINI RICE BALLS 14.50

Cheesy mushroom and spinach stuffed rice balls served with garden fresh salad & aioli dip

CAESAR SALAD 18.50

Cos lettuce, crispy bacon, garlic croutons, shaved parmesan, poached egg with chef's own Caesar dressing (anchovies available upon request)

ADD CHAR-GRILLED CHICKEN PIECES Extra 3.00

(V) HOME-MADE ZUCCHINI FRITTERS OVER A FRESH GARDEN SALAD 18.50

With a side of Tzaziki Yoghurt Dip

(V & DF) QUINOA & ROAST PUMPKIN SALAD 18.50

With Moroccan spices, lemon juice, cranberries, pine nuts, extra virgin olive oil and fresh coriander

CAJUN CHICKEN SALAD 21.50

Char-grilled chicken marinated in Cajun spice, served atop a salad of avocado, sun-dried tomato, pine nuts, red onion & cucumber, then drizzled with garlic & chive yoghurt

SALT & PEPPER CALAMARI OVER ROCKET & FENNEL 21.50

Lightly dusted and served over rocket & shaved fennel, drizzled in olive oil pesto, aside sweet chilli mayo and lemon wedge

(V) SAGANAKI 14.50

Pan-fried Greek cheese served with toasted bread, spinach, roasted red capsicum & served with fresh lemon & cracked pepper

OYSTERS NATURAL E 17.00 M24.50

Served with our special tangy dipping sauce

OYSTERS KILPATRICK E 18.50 M26.50

Topped with a coating of crispy bacon then oven baked & served with home-made Kilpatrick sauce

CHARGRILLED CHILLI LIME & CORIANDER PRAWNS (Six per serve) 18.50

(V) MIXED MEDITERRANEAN DIPS 17.50

A selection of three home-made dips, served with warm crusty bread

(V) NACHOS 14.50

Crisp corn chips with melted cheese, tomato salsa, fresh guacamole, sour cream & jalapeños

MEDITERRANEAN TAPAS 23.50

Selection of cured meats, char-grilled chicken tenderloins, marinated roasted vegetables, calamari, natural oysters, fresh cheese, eggplant dip and crusty bread

ADD OYSTERS KILPATRICK Extra 2.00

MINUTE STEAK SLIDERS & CHIPS (Two Sliders per Serve) 16.50

With tasty cheese, caramelised onion, lettuce, tomato relish & home-made mustard mayo

V = Vegetarian Option

DF = Dairy Free

MAIN DISHES...

(V) WILD MUSHROOM RISOTTO DRIZZLED WITH WHITE TRUFFLE OIL 22.50

Mixed with spinach leaves and blended with white wine, spring onion & vegetable stock

FRESH LEMON, PRAWN & BASIL RISOTTO 25.50

With green peas, spring onion and crème fraîche, blended in white wine, & vegetable stock

RAFFAEL'S PAELLA 28.50

Includes a flavoursome blend of saffron rice, chicken fillet pieces, prawns, scallops, mussels, calamari, chorizo, spring onion, fresh tomato and green peas

LASAGNE 19.50

Layers of pasta, mozzarella cheese, rich bolognese & creamy béchamel sauce, served aside toasted garlic ciabatta

(V) POTATO GNOCCHI LA RUSTICA 19.50

Potato Dumplings blended with onion, red capsicum, olives, mushrooms and a touch of cream in a rich Napoli sauce (Fresh chopped chilli available upon request)

WITH HOT SALAMI EXTRA 3.00

WITH CHICKEN FILLET PIECES EXTRA 3.00

LINGUINE CHICKEN AVOCADO 23.50

Blended with chicken fillet pieces, avocado, pine nuts, spring onion in a white wine cream sauce

SEAFOOD LINGUINE 26.50

Japanese scallops, tiger prawns, calamari, mussels, pippis, and fish fillet pieces blended with tomato, garlic, white wine and extra virgin olive oil (Fresh chopped chilli available upon request)

WAGYU BEEF BURGER WITH CHIPS & SALAD 17.50

In a toasted bun with lettuce, tomato relish, tasty cheese, caramelized onion, pickles and home-made mustard mayo (Tomato/BBQ sauce available on request)

WITH CRISPY BACON...Extra 1.50

WITH FRIED EGG...Extra 1.00

WITH SPICY JALAPENOS...Extra 0.50

CHICKEN PARMIGIANA 23.50

Lightly crumbed chicken schnitzel topped with rich Napoli sauce & melted mozzarella cheese, served with hot chips and garnished garden salad

TWICE COOKED PORK BELLY 27.50

Served aside rosemary chat potatoes tossed with spinach leaves, and house made apple sauce

SEAFOOD PAN 26.50

Moreton Bay Bug, scallops, prawns, calamari, mussels, fish fillet pieces, spicy chopped chilli blended with Napoli & white wine. Topped with rocket leaves and served with garlic ciabatta bread

FISH OF THE DAY (Refer to our Special's Board)

BEER BATTERED WHITING AND CHIPS 27.50

Coated in a crispy beer batter and served on a bed of hot chips aside a garnished garden salad, Tartare sauce & lemon wedge

OVEN BAKED CHICKEN BREAST ROLLED WITH PANCETTA, SAGE & CAMEMBERT 28.50

Served with a creamy Dijon sauce aside green beans tossed in butter and slithered almonds

ASSORTED SEAFOOD COMBO 38.50

Grilled Moreton Bay bug, beer battered fish fillet, char-grilled scallops, tiger prawn skewers, natural oysters, lightly battered calamari accompanied by tartare & cocktail dipping sauces, Chips and Garden Salad

FOR OUR MEAT LOVERS...REFER TO THE "FROM THE GRILL" SPECIAL'S BOARD...

V = Vegetarian Option

DF = Dairy Free

EAT. DRINK.RELAX...RAFFAEL'S

SIDE DISHES & EXTRAS

HOT CHIPS 7.00

Served with lemon mayo & ketchup

POTATO WEDGES 8.00

Served with sour cream & sweet chilli sauce

STEAMED GREEN BEANS TOSSED WITH BUTTER & SLITHERED ALMONDS 9.50

FRESH GARDEN SALAD 8.50

GREEK SALAD 11.50

Crisp coz lettuce with feta, red onion, olives, tomato, cucumber, fresh lemon & olive oil dressing

ROCKET LEAVES, PARMESAN & WALNUT SALAD IN BALSAMIC & OLIVE OIL 9.50

HOME MADE AOILI SAUCE 1.00

SOUR CREAM 1.00

TOMATO RELISH 1.00

SWEET THINGS...

VANILLA ICE CREAM WITH TOPPING OF YOUR CHOICE 7.50

ASSORTED GELATI & SORBETS 7.50

(Your choice of four flavours per serve – ask our friendly staff for available flavours of the day)

ASSORTED BISCUITS 3.50

ASSORTED SLICES 4.50

ASSORTED MACARONS 2.50

ASSORTED MOUTH WATERING CAKES served with ice cream 8.00

"All you need is love. But a little chocolate now and then doesn't hurt." – Charles M. Schulz

V – Denotes vegetarian option

Vegan – Denotes non animal, non dairy

V = Vegetarian Option

DF = Dairy Free