

● **BREAD**

**sour dough** - lightly toasted, served with salted butter, extra virgin olive oil and sea salt flakes **16.99 V**

**pull apart bread** - local Oliver's bakery pull apart bread, filled with jalapeño, garlic and cheese **16.99 V**

**garlic pizzette** - house made pizza dough topped with garlic butter and mozzarella, cooked till golden brown **17.99 V/GFO**

**bacon pizzette** - house made pizza dough topped with garlic butter, bacon pieces and mozzarella, cooked till golden brown, drizzled with sweet chilli and sour cream **18.99 GFO**

● **ENTRÉES / STARTERS / SHARES**

**Thai rice balls** - red curry spiced rice balls, deep fried, served with a spicy, sweet, salty, sour Thai dipping sauce **17.99 GFO**

**Mexican corn ribs** - Mexican spiced fried corn ribs with fresh lime juice and aioli **17.99 GFO/V**

**empanadas** - pulled beef cheek, jalapeno, and cheese empanadas, fried golden brown, served with mojo verde mayo **23.99**

**buffalo chicken dip** - shredded chicken, mixed through a creamy cheesy hot sauce, served with corn chips and flat bread **22.99 GFO**

**bang bang chicken** - crispy golden panko chicken bites drizzled with a sweet spicy mayo **22.99**

**lamb murtabak** - spiced lamb mince in a roti bread parcel, pan fried, served with penang dipping sauce **23.99**

**pork belly bao buns** - tempura pork belly, pickled red onion, julienne carrot, coriander leaf, black sesame seeds and Japanese mayo **23.99**

**lime pepper prawns** - prawns dusted and fried, tossed through a tangy lime pepper, served on dressed rocket with aioli **23.99 I**

● **PIZZAS - all pizzas \$25.99 each**

**all pizzas will come with napolitana base and topped with mozzarella cheese  
gluten free bases are available upon request [\$3.99 additional]**

**meatlovers** - chunky bacon, pepperoni, ground beef, ham, drizzled with bbq sauce

**hawaiian** - ham, pineapple

**aussie** - ham, onion, egg

**vegetarian** - roasted pumpkin, rocket, sun-dried tomato, caramelised onion, feta, drizzled with basil pesto **V**

**bbq chicken** - bbq sauce, chicken, bacon, red onion and mozzarella

**supreme** - salami, bacon, ham, pineapple, olives, red onion, roasted capsicum

**bbq beef & bacon** - pulled beef, rasher bacon, red onion, smokey bbq sauce

**pepperoni** - tomato base, pepperoni, mozzarella

**pesto chicken** - basil pesto base, grilled chicken, caramelised onion, roasted capsicum, feta, finished with balsamic glaze

**ring of fire** - hot pepperoni, ground beef, fresh chilli, jalapeños, red onion, roasted capsicum, dried chilli flakes, sriracha sauce **25.99**

**Greek lamb** - marinated lamb, spinach, red onion, roasted capsicum, mozzarella, feta, drizzled with tzatziki **26.99**

**Additions [per item] - vegetables/cheeses 3.99      meats 4.99**

● **PASTA & RISOTTO - choose either penne, mafaldine [ribbon pasta], or risotto served with your choice of sauce, all topped with fresh shaved parmesan cheese**

**gluten free pasta available upon request - 5.99 additional      chicken or prawn included - 8.99 additional**

**meatballs** - hearty meatballs cooked through rich tomato basil and red wine sauce **32.99**

**seafood** - Tasmanian scallops and prawn with burst cherry tomatoes, garlic, chilli flakes and parsley **34.99 M**

**mixed wild mushroom** - cream mushroom sauce, fresh shaved parmesan, finished with truffle oil **28.99 V**

**vegetarian** - sundried tomatoes, pumpkin, spinach, red onion in basil pesto cream sauce **28.99 V**

## ● RA CLASSICS

**caesar salad** - cos lettuce, crispy bacon, parmesan cheese, croutons, anchovies and egg **24.99**  
- add chicken **7.99** - add prawns **9.99 GFO**

**lambs fry and bacon** - lightly floured lamb livers, pan fried with bacon, caramelised onion and gravy, served with whipped potato mash and smashed peas **28.99 GFO**

**Thai beef salad** - marinated beef strips tossed through a garden salad with cashews, dressed in house made Asian dressing and crispy noodles - **sml 25.99 - lge 32.99**

**battered gummy** - Boags beer battered gummy, served with chunky chips, fresh salad, house made tartare and lemon wedge - **sml 26.99 - lge 32.99 L**

**crumbed Tasmanian scallops** - straight off the boat with house made tartare, lemon wedge, chips and fresh salad - **sml 28.99 - lge 34.99 L**

**warm chicken salad** - chicken tenderloins cooked in creamy Asian sauce served on rice and fresh salad - **sml 25.99 - lge 30.99**

**chicken schnitzel** - crumbed chicken breast with chips, salad or vegetables and choice of sauce **30.99**

**chicken parmigiana** - crumbed chicken breast topped with shaved ham, napolitana sauce and cheese, served with chips and salad or vegetables **31.99**

**RA chicken** - chicken breast fillet marinated in a basil pesto, sous vide before lightly grilling, served on sweet potato mash with creamy mushroom sauce, crisp sweet potato curls and garden salad **34.99 GFO**

## ● MAINS

**sweet and sour pork** - crispy fried, sticky sweet and sour pork, with stir-fried vegetables served on fragrant jasmine rice **32.99**

**lamb Greek salad** - marinated local lamb backstrap, pan fried served on fresh Greek salad, of lettuce, tomato, cucumber, onion, capsicum, olives, and feta, drizzled with tzatziki and balsamic glaze **34.99 GFO**

**osso bucco** - crosscut beef shanks slow cooked in a hearty vegetable broth served on creamy saffron risotto, topped with basil pesto **34.99 GFO**

**green Thai curry** - house made Thai green chicken curry with snow peas and capsicum served on fragrant jasmine rice, with roti bread or VO cauliflower **32.99 GFO**

**double smash burger** - 2 smashed ground beef patties with American cheese, sweet pickles, cos lettuce, bacon rasher and RA special sauce served with golden fries, aioli dipping sauce **30.99**

**marinated sous-vide lamb rump** - sliced over, braised and roasted shallots, green pea puree, parmesan roasted potato wedges, lamb jus, and prosciutto crisp **34.99 GFO**

**sticky glazed Asian braised beef ribs** - on steamed jasmine rice, with pickled cucumber herb salad and crispy chilli oil **42.99**

**cauliflower steak** - marinated grilled cauliflower steak, served with roasted potatoes, baby Dutch carrots, parsnip puree and creamy garlic white wine sauce **32.99 V/GFO**

**salmon fillet** - grilled Petuna salmon, served on roasted potatoes, green pea puree, blistered cherry tomatoes, buttered broccolini, and chimmi churi **34.99 GFO/L**

**crumbed blue grenadier** - served on a warm nicoise salad of cos, potato, onion, egg, cherry tomato and green beans, dressed with balsamic glaze and olive oil, served with salsa verde and creamy garlic white wine sauce **34.99 L**

## ● GRILL

**300g scotch fillet** - cooked to your liking, served with chips and salad or vegetables plus your choice of sauce **48.99 GFO**

**250g eye fillet** - cooked to your liking, served with potato, roasted shallots, sweet potato puree, broccolini and pan gravy **52.99 GFO**

## ● SIDES & SALADS

**house made sweet potato chips** - lightly coated in spice mix, fried until golden, served with aioli **16.99 V**

**salted chips** - **12.99 V**

**bowl of vegetables** - whipped mashed potato, buttered seasonal vegetables and smashed peas **15.99 V/GFO**

**Greek salad** - lettuce, tomato, cucumber, onion, capsicum, olives and feta, dressed with balsamic glaze **16.99 V/GFO**

**garden salad** - tomato, cucumber, onion, capsicum and carrot, dressed with house made vinaigrette **15.99 V/GFO/VO**

**warm nicoise salad** - cos, potato, olives, tomato, and green beans, dressed with olive oil and balsamic glaze **16.99 V/GFO**

## ● SAUCES

creamy mushroom, garlic cream sauce,  
creamy green peppercorn gravy, pan gravy,  
RA bbq sauce

Surf Top **12.99 M**

**All sauces can be made gluten free**



our menu items may contain traces of gluten and nuts, we can not guarantee our menu items are 100% free

please advise our friendly staff of any allergies - 15% surcharge on public holidays

V - Vegetarian GFO - Gluten Free Option Available on Request VO - Vegan Option Available on Request

All Seafood dishes will note L Local, I Imported or M Mixed - a combination of local & imported seafood