



cafe **RAEWARD**



JUICES & FIZZ

Cold Pressed Juices...\$5

Pressed Fuji Apple, Pressed Cox's Orange

Fresh Juices...\$4

Pineapple, Grapefruit, Tomato, Orange

Green Root Fresh Pressed Juice...\$8

Detox, Tonic, Refresh, Berry-Ade

Allganics Bottled Juice...\$4

Orange, Apple & Mango, Apple & Feijoa, Apple & Blackcurrant, Apple & Cranberry

Soft Drinks

Coke, Coke Zero...\$4
Gingerella, Lemmy Lemonade...\$4.20
Allganics Lemon, Lime & Bitters, Allganics Cola...\$4

Flavour Bombs...\$4.50

Blood Orange, Red Grapefruit, White Grapefruit, Blackcurrant, Bitter Lemon

San Pellegrino...\$4

Lemon, Grapefruit, Orange

Allganics Iced Tea...\$4

Peach, Mango, Raspberry

NZ Pure Sparkling Water

300ml...\$4 | 500ml...\$5.50 | 750ml...\$6.90

COLDS

House Soda...\$4.50

Old Fashioned Lemonade, Classic Indian Tonic, Licorice & Lemongrass, Blueberry & Lime

Iced Drinks...\$7

Iced Chocolate, Iced Mocha, Iced Coffee

Milkshakes...\$7

Apple Pie, Chocolate Fish, Lime Sherbet, Strawberry Tart, Cherry Vanilla, Toffee Chocolate, Salted Caramel, Chocolate, Vanilla, Caramel, Hazelnut

Smoothies...\$7 (DF on request)

Banana, Berry, Mango

Super Smoothies...\$9

Immunity: Blueberries, Banana, Almonds, Flaxseed, and Dates

Fighting Fit: Strawberries, Banana, Acidophilus Yoghurt, Chia Seeds, and Goji Berries

Kick Start: Mango, Banana, Cashews, Spinach, and Lime Juice

COFFEE

	REG	LRG
Flat White	\$4.20	\$4.70
Latte	\$4.20	\$4.70
Cappuccino	\$4.20	\$4.70
Short Black	\$3.30	
Americano		\$3.30
Macchiato	\$3.30	\$3.50
Ristretto		\$3.30
Vienna	\$5.00	\$5.50
Affogato		\$5.00
Vanilla Chai	\$4.20	\$4.70
Chai Latte	\$4.20	\$4.70
Tumeric Chai	\$4.20	\$4.70
Matcha Green Tea Latte	\$4.20	\$4.70
Red Velvet Latte	\$4.20	\$4.70
Mocha	\$4.30	\$4.80
Hot Chocolate	\$4.30	\$4.80
Piccolo	\$3.50	
Cold Brew Coffee	\$5.50	

TEA POTS 1 Cup Pot...\$3.50 | 3 Cup Pot...\$8

Dorchester Breakfast, Earl Grey, Chamomile, Citron Green, Peppermint, Raspberry

Noble & Savage Tea Range:

Cool Summer Spice, Ginger and Limoncello, White Chilli Truffle, Vanilla Cacao, Orange Sky, Strawberry Plum

EXTRAS

All... 70c Each

Soy Milk, Almond Milk, Extra Shot of Coffee, Decaf

Syrup Shots: Vanilla, Hazelnut, Caramel, or Salted Caramel

DRINKS

BREAKFAST 7.00am - 11.30am

Toasted Bagel...\$10.00

Served with berry conserve or basil pesto & cream cheese.

Toasted BLT Bagel...\$12.50

Bacon, lettuce, tomato, and aioli. Add avocado...**\$2.50**

Quinoa Granola...\$15.00 (GF)

Crunchy quinoa granola with fresh summer fruit, yoghurt, and honey.

Acai Bowl...\$15.50 (GF, DF)

Like a smoothie you eat with a spoon! Banana, blueberries, flaxseeds, almonds, and dates blended with almond milk and acai powder topped with summer fruits, shredded coconut and granola.

Bacon Butty Sandwich...\$9.50

Buttered fresh white or brown bread with bacon and HP sauce.

Hot Smoked Salmon Stack...\$22.50

Holy Smoke salmon with duchess potato cake, bacon & celery salsa, poached egg, and horseradish cream.

Creamy Mushrooms, Spinach & Bacon...\$19.50

Sautéed button mushrooms, spinach & garlic cream sauce, with streaky bacon, poached egg, and toast.

Blueberry Stacked Pancakes...\$19.50

Layered with lemon curd, topped with caramelized hazelnuts, Greek yoghurt, and Canadian maple syrup.

Dukkah Eggs...\$17.50

Poached free range eggs on Turkish bread with avocado, basil, and dukkah.

Free Range Eggs on Toast...\$10.50

Your choice of poached, fried or our cheesy herb scrambled eggs.

Eggs Benedict (GF toast available)

Served on toasted sourdough with homemade hollandaise and...

spinach...\$19.00

bacon...\$21.00

ham...\$21.00

hot smoked salmon...\$22.50

Huervos Rancheros...\$21.50

Mexican spiced breakfast beans, roasted corn & tomato salsa, avocado, tortilla chips, poached egg, sour cream and parmesan cheese.

Farmer's Breakfast...\$22.50

'The Big One' - streaky bacon, Irish pork sausage, grilled mushrooms, roasted tomato, potato cake, wholegrain toast, and two free range eggs any style.

Open Omelette...\$18.50 (GF)

Choose your 3 fillings: **bacon, ham, cheddar cheese, mushroom, tomato, onion, spinach, feta**

Extras

Streaky Bacon...**\$5.00** | Irish Pork Sausages...**\$5.00**

Potato Cake...**\$2.50** | Wholegrain Toast...**\$4.00**

Grilled Mushrooms...**\$5.00** | Spinach...**\$3.50**

Roasted Tomato...**\$2.50** | Avocado Half

(seasonal)...**\$3.50** | Free Range Eggs (2)...**\$2.00**

Homemade Beans...**\$4.50** Hollandaise...**\$2.00**

Tomato Relish...**\$1.00**

Spreads

Vegemite, Marmite, Pic's Peanut Butter, Jam,

Pesto...**\$1.00 each**

Raw Organic Nut Butter...**\$3.50**

Please see Lunch Menu for Kids' Breakfast options

Please inform us of any allergies and dietary requirements and we will do our best to accommodate you.

(GF) gluten free | (DF) dairy free

WE DO CATERING

Ask one of our staff members about how Café Raeward could cater for your event.



BREAKFAST

LUNCH 11.30am - 2.30pm

Soup...small \$11.50 ...large \$15.50

Ask your friendly waitperson or check the blackboard for the soup of the day. (GF bread available)

Crispy Calamari...\$18.50

Salt & pepper calamari with a lime chipotle aioli and side salad.

Huervos Rancheros...\$21.50

Mexican spiced breakfast beans, roasted corn & tomato salsa, avocado, tortilla chips, poached egg, sour cream and parmesan cheese.

The Boss Lady Salad...\$24.50 (GF)

Pieces of sesame crusted salmon fillet, pickled red cabbage, salad greens, soft boiled egg, and candied peanuts with a Thai style dressing.

Dukkah Eggs...\$17.50

Poached free range eggs on Turkish bread with avocado, basil, and dukkah.

Chicken Caesar Salad...\$21.50

Our version of this classic salad. Please let us know if you would like anchovies.

Jerk Chicken...\$18.50 (GF)

Grilled Caribbean spiced chicken thighs, mango salsa, and a crunchy summer slaw.

BBQ Bacon Cheeseburger...\$22.50

Homemade beef pattie with lettuce, tomato, onion, cheese, BBQ sauce, streaky bacon, served with fries and aioli.

Beer Battered Blue Cod...\$23.00 (DF)

An established favourite, served with chunky fries, our own tartare, and tomato sauce. (GF available)

Grilled Venison Open Sandwich...\$22.50

Sous vide venison steak with roasted vegetables, spinach, and caramelised onions served on garlic-buttered toasted honey linseed bread.

Raeward Platter...\$27.00 (ideal for sharing)

Smoked salmon, prosciutto, ham, pickles, homemade chutney, brie, olive oil, balsamic, and toasted bread.

Eggs Benedict (GF toast available)

Served on toasted sourdough with homemade hollandaise and...

spinach...\$19.00

bacon...\$21.00

ham...\$21.00

hot smoked salmon...\$22.50

Chunky Fries...\$9.00

With aioli and tomato sauce.

Seasoned Wedges...\$10.00

With aioli & tomato sauce.

Seasoned Wedges Deluxe...\$12.50

With bacon, cheese, sour cream, and sweet chilli sauce
OR homemade Mexican flavoured beans, cheddar cheese, sour cream, and sweet chilli sauce.

Please inform us of any allergies and dietary requirements and we will do our best to accommodate you.

(GF) gluten free | (DF) dairy free

KIDS' MENU

Boiled Egg and Soldiers...\$8.50

Soft boiled egg with vegemite or marmite toast soldiers.

Mini Pancake Stack...\$10.50

A mini pancake stack with fruit and yoghurt
OR streaky bacon and maple syrup.

Crumbed Chicken with Chips...\$11.50

Chicken tenderloins coated in bread crumbs served with fries and tomato sauce.

Free Range Egg on Toast...\$8.50

Poached, fried or scrambled egg on a slice of toast.

Children's Munchbox...\$10.50

A great "packed lunch" of fruit, ham and cheese toastie, yoghurt, homemade biscuit, dried fruit and a drink.

Gluten Free and Dairy Free options available on request. Please inform us of any allergies and dietary requirements.

LUNCH

WINE LIST

WHITE WINE

	GLS 150ml	GLS 250ml	BTL
Roaring Meg Sauvignon Blanc	\$9	\$12.5	\$38
Astrolabe Province Sauvignon Blanc	\$10	\$13.5	\$42
Roaring Meg Pinot Gris	\$8.5	\$12	\$37
Chard Farm Riesling	\$10	\$13.5	\$42
Delegat Crownthorpe Chardonnay	\$8.5	\$12	\$37
Chard Farm Chardonnay	\$10	\$13.5	\$42
Jules Taylor Rosé	\$9	\$12.5	\$38
Duetz Brut Piccolo 200ml			\$10

RED WINE

	GLS 150ml	GLS 250ml	BTL
Barossa Valley Estate Cabernet Sauvignon	\$10	\$13.5	\$42
Barossa Valley Estate Shiraz	\$10	\$13.5	\$42
Delegat Pinot Noir	\$12	\$15.5	\$45
Toi Toi Pinot Noir	\$12	\$15.5	\$45
Vega Del Raya Rioja	\$10	\$13.5	\$42

BY THE BOTTLE ONLY

	BTL
Giesen 'The Brothers' Sauvignon Blanc	\$38
Giesen 'The Brothers' Chardonnay	\$38
Giesen 'The Brothers' Pinot Noir	\$42
Marquis De La Tour	\$35
Ara Single Estate Pinor Noir Rosé	\$38
Pasqua Romeo & Juliet Prosecco	\$38



BEER

Corona	\$7
Heineken	\$7
Stella Artois	\$7
Emerson's 500ml Pilsner, Bookbinder (low alc.)	\$10
Amstel Light	\$7
Wigram Brewing Co. Dark Porter	\$10
Garage Project Craft Beer Indian Pale Ale, Pilsner, Lager	\$6

CIDER

Rekorderlig 500ml Apple, Raspberry & Lime	\$10
Thomas & Rose 500ml Watermelon & Cucumber, Nashi Pear & Passionfruit	\$10

CHEEKY COCKTAILS

Mimosa Sparkling White Wine & Peach Nectar	\$12	Mojito Fresh Limes, White Rum & Mint	\$12
Bloody Mary Vodka, Spiced Tomato Juice & Fresh Lime	\$12	Pimm's Fresh Lemon and Orange Slices with Mint & Ginger Beer	Gls \$10 Jug \$35
Gin and Tonic with Soda Press Tonic	\$10		
Vodka and Tonic with Soda Press Tonic	\$10		



BEER & WINE

