



Fully licensed Restaurant
85 Brighton Rd, Sandgate Ph 3269 8095

AVAILABLE LUNCH ONLY

RAPHAEL'S BURGERS \$12.50

Barra Burger - wild caught Barra, mixed lettuce, tomato, cheese, tartare sauce & petit fries

Beef Burger – 120gm Beef patty, mixed lettuce, tomato, glazed onion & petit fries

Chicken Burger - grilled Chicken Breast, mixed lettuce, tomato & petit fries

Bacon Burger - bacon, tomato, mixed lettuce & petit fries

Steak Burger - MSA fillet steak, mixed lettuce, tomato, glazed onion & petit fries

LIGHT MEALS

Beer Battered Flathead Fillets served w salad mix & petit fries \$12.50

Chicken Parmigiana tender chicken breast topped w leg ham, tomato concasse & cheese, served w salad & petit fries \$12.50

Pasta of the Day - please ask our friendly staff for today's selection. \$14.90

Perch fillets (grilled or beer-battered) served w garden salad & fries \$16.90

SALADS

Caesar Salad w baby cos, grilled bacon, parmesan cheese, croutons & poached egg \$13.90
add chicken \$4.00
add salmon or calamari \$5.00

Warm Roast Pumpkin Salad served w semi-dried tomatoes, spinach, balsamic onion, pine nuts, fetta & balsamic dressing \$14.90

Warm Thai Beef Salad w mixed green leaves, cherry tomatoes, red onion & mint \$14.90

Smoked Salmon & Mixed Leaves Salad w red onion, capers & poached egg \$15.90

WRAPS**

Beef w lettuce, tomato, red onion, seeded mustard & aioli \$9.90

Grilled Chicken w lettuce, tomato, red onion, sweet chilli \$9.90

Falafel (v) w lettuce, tomato & hommus \$9.90

TOASTED SANDWICH served on Turkish**, Multigrain or White Bread

Ham w tomato, tasty cheese & seeded mustard \$7.90

Chicken w tomato, avocado, tasty cheese & aioli \$8.90

Please advise us of any allergies prior to ordering.
Our menus may be subject to change due to seasonal & product availability.
In this event the nearest possible substitute will be made.

AVAILABLE LUNCH & DINNER

BREADS

(g)= Gluten Free

Cob loaf served w a selection of housemade dips \$9.50

Bruschetta Turkish bread served w tomato, onion & basil in a light balsamic dressing \$9.50

Garlic bread Turkish bread topped w garlic butter & lightly toasted \$9.50

OYSTERS

Oysters Natural (g)

served in the shell w lemon **6** \$15.90 **12** \$27.90

Oysters Kilpatrick (g)

grilled w bacon & devilled sauce **6** \$17.90 **12** \$29.90

ENTREES

Trio of Paté

selection of patés served w bush tomato chutney & roti bread \$16.50

King Prawn Salad (g)

fresh prawns served w gourmet lettuce, avocado, orange segments & lemon myrtle dressing \$18.50

Gourmet Chicken Spring Roll

housemade, served w sweet chilli & plum sauces \$16.50

Seared Scallops (g)

served w jasmine rice & orange buere blanc sauce \$17.50 M \$27.50

Seafood Chowder

prawn, scallops & fish served in a creamy seafood base soup \$16.50 M \$28.50

Salt & Pepper Squid

served on a petit garden salad \$17.50 M \$27.50

Garlic Prawns

served on a lemon & herbed cream risotto \$17.50 M \$27.50

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MAINS

Barramundi

wild grilled barramundi topped w ocean king prawns poached in white wine, w lime hollandaise, accompanied by a selection of Asian vegetables in mirin \$34.50

Lamb Rack

slow roasted lamb rack served w scallops, a warm potato salad & sweet wasabi aioli \$38.50

Kasseler Pork

smoked Kasseler pork, pan fried w a light whole-grain mustard, honey, white wine & tarragon cream sauce, accompanied by lightly steamed savoy cabbage & onion, sautéed apple segments & fine bacon julienne, served w mashed potato \$36.00

Chicken Raphael

tender chicken breast stuffed w herb & crab butter, served w turned potatoes, asparagus & a classic hollandaise sauce \$36.50

Eye Fillet 300g

MSA grade eye fillet served atop a sweet potato rosti, w carrot, wilted spinach & onion marmalade jus \$37.00

Duck a L'Orange (g)

seared seasoned duck, slow cooked, served w orange liqueur sauce, accompanied by dauphinoise potato & lightly steamed asparagus \$39.50

Mediterranean Risotto

sun-dried tomatoes, olives, eggplant & capsicum lightly sautéed, on a bed of herb-seasoned creamy risotto \$32.50

SIDES

Steamed Vegetables (g) \$8.50

Garden Salad (g) \$8.50

Roasted Baby New Potatoes (g) \$8.50
topped w butter & a light parsley sprinkle

Glazed Broccolini (g) \$8.50
w orange zest & a sprinkle of toasted sesame seeds

Fries w aioli \$7.00

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SEAFOOD MAINS

Whole Fresh Sandcrab

in the shell served w garden salad & fries \$32.50

Fresh Fish of the Day (grilled or beer battered)

w mashed potato & seasonal vegetables \$34.50

Devilled Crab or Lobster

prepared to the original Baxter's recipe \$36.50/\$38.50

Crab or Lobster Mornay

*whole crab or half lobster in a creamy white sauce
topped with glazed cheese \$36.50/\$38.50*

Lobster

*grilled in garlic butter served w garden salad & fries
half \$34.50 whole \$45.50*

Seafood Platter (Hot, Cold, Hot & Cold) (for 1 or 2 people)

*w prawns, oysters, calamari, scallops, sandcrabs, fish,
Moreton Bay Bugs, - please ask for today's selection
& a salad & fruit garnish*

Cold

For 1 \$32.50

For 2 \$58.50

Hot

For 1 \$34.50

For 2 \$63.50

Hot & Cold

For 1 \$36.50

For 2 \$68.50

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DESSERTS

Traditional Crème Brulee

*vanilla bean egg custard and caramel crust,
served w mixed berries & citrus nut bread \$15.50*

Brandied Pears (g)

*summer pears poached in red wine, brandy & cinnamon stick
& served w Chantilly cream \$14.50*

Chocolate Mousse Stack

*toblerone mousse layered between almond tuiles discs,
served w berry compote, crème fraiche, ice cream & chocolate sticks \$16.50*

Frangelico Pannacotta

*vanilla bean pannacotta, served w Persian fairy floss,
pineapple & saffron compote \$15.50*

Profiteroles

served w chantilly cream & chocolate ganache \$13.50

Cheeseboard

*a selection of premium Australian cheeses w crackers, dried fruits & nuts
for 1 person \$14.50
for 2 people \$20.50*

BEVERAGES

Mineral Waters

Split Rock 330ml \$3.50

Soft Drinks

*Coca Cola, Diet Coke, Lemonade,
Lemon Squash, Ginger Ale
\$3.50 per glass*

Tiro's *Pink Grapefruit, Red Orange
\$3.50*

Orange Juice \$3.50

Lemon, Lime & Bitters \$3.50

Teas Pot for 1 \$3.50

*Regular, Earl Grey, English Breakfast,
Chamomile, Honeydew Green*

Coffees \$3.50 (Mugs \$4.00)

*Cappuccino, Flat White, Latte, Mocha
Short Black, Long Black*

Hot Chocolate \$3.50

Liqueur Coffees \$11.50

*Galliano, Tia-Maria, Whiskey,
Bundy Rum, Brandy, Kahlua*

Please note: One Bill per Table.

Restrooms are located at the back of the Restaurant. Please ask us for the key.