

# regattas



## bar & kitchen

Open seven days

Our modern, casual menu offers something to suit any mood. From snacks and share platters to steaks and house-made pizzas, all dishes are made using the best of locally-sourced, seasonal produce.

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### Snacks

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House bread with butter <b>V</b>	<b>\$4.00</b>	Chicken liver parfait, cornichons, pinot jelly, toast points	<b>\$16.50</b>
Pork scratchings, smoked guacamole <b>GF</b>	<b>\$10.50</b>	Triple-cooked truffle and parmesan fat chips with roasted garlic aioli <b>V DF GF</b>	<b>\$13.00</b>

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### Share Platters

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<b>Meat:</b> air-dried beef bresaola, Prosciutto di Parma, chicken liver parfait, charred chorizo, pickles and crisp bread			<b>\$30.00</b>
<b>Seafood:</b> house-cured salmon, smoked kingfish, marinated octopus, prawn and crab salad, pickled cucumber, beetroot relish and crisp bread			<b>\$35.00</b>
<b>Herbaceous:</b> chargrilled marinated vegetables, beetroot skordalia, herbed ricotta, crispy chickpeas, mushroom pâté, quinoa crisps, pickled cabbage and crispy kale <b>V</b>			<b>\$28.00</b>

*Gluten-free bread available on request for all platters*

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### Small Plates

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Goat cheese mousse, smoked tomato jelly, heirloom tomatoes, rocket, black olive salt, basil oil and vincotto <b>V GF</b>	<b>\$16.50</b>	Lightly dusted octopus with crispy potatoes, chorizo crumb and romesco sauce <b>DF GF</b>	<b>\$18.50</b>
Slow-braised lamb croquettes with pickled green chillies and caramelised onion aioli	<b>\$15.00</b>	Wild mushroom ragout - porcini, portobello, pine, king oyster, shimeji - with truffle cream and udon <b>V</b>	<b>\$17.00</b>

**V** = vegetarian

**DF** = dairy free

**GF** = gluten free

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## Mains

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Lamb burger: house-made patty, caramelised onion, blue cheese, garlic aioli and rocket served with hand-cut fries	<b>\$24.50</b>	Caramelised pumpkin, buckwheat, Persian feta, fermented chillies, balsamic onions and crispy kale <b>V</b>	<b>\$23.50</b>
Crispy skin corn-fed chicken breast and beetroot skordalia with summer salad <b>GF</b>	<b>\$28.00</b>	Earth bowl: brown and wild rice, roast pumpkin, pickled cabbage, crispy kale, avocado, beetroot skordalia, 63° egg, herbed ricotta <b>V GF</b>	<b>\$22.00</b>
House-made tofu, crumbed and golden-fried, with pickled cucumber and kimchi dressing	<b>\$22.00</b>	<i>add grilled chicken</i> <i>add beetroot-cured salmon</i> <i>add house-made tofu</i>	<b>\$5.00</b> <b>\$5.00</b> <b>\$3.00</b>
Pan-seared Port Lincoln kingfish, kipfler potatoes dressed in crème fraiche, seasonal herbs with black pudding <b>GF</b>	<b>\$32.00</b>	Caramelised parsnip pappardelle, with speck, aged parmesan and lemon thyme	<b>\$28.00</b>
Murray Gold cod, avocado puree, fresh crab and cucumber salad <b>GF</b>	<b>\$35.00</b>		

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## From the Grill

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300g Angus flat iron steak, creamy confit garlic mash and chimichurri <b>GF</b>	<b>\$33.00</b>
180g grass-fed beef fillet, garlic cream, baby oyster mushrooms, hand-cut chips, jus <b>GF</b>	<b>\$42.00</b>
350g rib eye, anchovy and caper butter <b>GF</b> <i>with choice of one side from below</i>	<b>\$42.00</b>

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## On the Side

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Green salad with radish, shallots and parmesan <b>V GF</b>	<b>\$8.00</b>	Spinach blue cheese salad: baby spinach, candied walnuts, red onion, roasted red capsicum, crumbled blue cheese with a zesty yoghurt dressing <b>V GF</b>	<b>\$12.50</b>
Confit garlic mash potato <b>V GF</b>	<b>\$9.00</b>	Sugar snap peas with chilli, lemon and olive oil <b>V DF GF</b>	<b>\$9.50</b>

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## Pizza

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Vine-ripened tomato, buffalo mozzarella, baby basil, Murray River salt <b>V</b>	<b>\$21.00</b>	Chicken, pepperoni, Hahndorf speck, red peppers, onion, smoky BBQ sauce	<b>\$23.00</b>
Prosciutto, parmesan, rocket, tomato, mozzarella	<b>\$22.00</b>	Wild forest, porcini, king oyster, enoki and portobello mushrooms, smoked mozzarella, radicchio <b>V</b>	<b>\$24.00</b>
Gypsy ham, Mt. Zero olives, wild mushrooms, bacon, mozzarella	<b>\$23.00</b>	New York pepperoni	<b>\$21.00</b>

*Gluten-free pizza bases available on request*

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## To Finish

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Trio of ice cream: white chocolate and passionfruit; milk chocolate and blood orange; dark chocolate and coconut	<b>\$15.00</b>
Eton Mess: strawberry meringue, lemon curd, compressed strawberries, strawberry gel, Turkish floss	<b>\$14.00</b>
Selection of local artisan cheese with quince paste, muscatels and crackers	<b>\$18.00</b>

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## For the Kids

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Macaroni and cheese	<b>\$13.00</b>
Margherita pizza (GF available on request)	<b>\$14.00</b>
Chicken nuggets and fries with tomato sauce	<b>\$12.00</b>
Cheeseburger with fries	<b>\$12.00</b>

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