

# regattas



## bar & kitchen

Open Tuesday to Sunday

Our modern, casual menu offers something to suit any mood. From small plates 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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### Share Platters

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**Regattas Platter:** air-dried beef bresaola, Jamon Serrano, charred chorizo, artisan cheese, house-cured salmon, whole South Australian prawns, chargrilled marinated vegetables, crispy kale, pickled cucumber, beetroot relish and crisp bread **\$38.00**

**Herbaceous:** chargrilled marinated vegetables, beetroot skordalia, herbed ricotta, crispy chickpeas, mushroom pâté, quinoa crisps, pickled cabbage and crispy kale **V** **\$32.00**

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

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### Small Plates

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Triple cooked chips with salt, vinegar and roasted garlic aioli <b>V</b>	<b>\$16.90</b>	Lightly dusted octopus with crispy potatoes, chorizo crumb and romesco sauce	<b>\$18.90</b>
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Spiced bean and cauliflower pakora with masala sauce and green dressing <b>GF V</b>	<b>\$16.90</b>	Slow-braised pork croquettes with daikon and cucumber kimchi	<b>\$18.90</b>
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Falafel with roasted carrot hummus and turmeric yoghurt <b>V</b>	<b>\$16.90</b>		
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**V** = vegetarian      **GF** = gluten free

*Please be aware that while all care is taken when catering for special dietary requests, we do handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products within our premises.*

*Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. For more information, please speak to a staff member.*

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## Mains

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Lamb burger: house-made patty, caramelised onion, provolone, garlic aioli and rocket served with chips	<b>\$24.90</b>	Winter vegetable earth bowl: lentils, pickled shallots, fermented beans, roasted beets, pickled cabbage, apple, mint and labneh <b>GF V</b>	<b>\$23.90</b>
Crispy skin chicken breast, mixed forest mushrooms, soft polenta and salsa verde	<b>\$28.00</b>	<i>add grilled chicken</i>	<b>\$5.00</b>
		<i>add beetroot-cured salmon</i>	<b>\$5.00</b>
Lemon and herb beer battered fish, chips, rainbow slaw and tartar sauce	<b>\$28.00</b>	Truffle tagliatelle: egg pasta with forest mushrooms cooked in rich velvety truffle butter sauce finished with aged parmesan	<b>\$28.00</b>
Slow cooked beef, porter and peppercorn pie with green peas and creamy mash	<b>\$25.50</b>	Slow cooked spicy pork and beef ragu with egg pasta tossed through a spicy, rich and meaty sauce	<b>\$28.00</b>

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## From the Grill

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300g Angus New York strip steak with creamy confit garlic mash and crispy fried Brussels sprouts with chilli and lemon salt <b>GF</b>	<b>\$35.00</b>
180g grass-fed tenderloin with garlic cream, baby oyster mushrooms and potato croquette	<b>\$38.00</b>

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## On the Side

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Green salad with radish, shallots and parmesan <b>GF V</b>	<b>\$8.00</b>
Confit garlic mash potato <b>GF V</b>	<b>\$9.00</b>
Soft polenta with aged parmesan and salsa verde <b>GF</b>	<b>\$9.00</b>
Seasonal winter greens with anchovy, chilli and lemon salt <b>GF</b>	<b>\$9.00</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, speck, red peppers, onion, smoky BBQ sauce	<b>\$23.00</b>
Prosciutto, parmesan, rocket, tomato, mozzarella	<b>\$22.00</b>	Pork fennel sausage, provolone, ricotta salata, lemon, chilli	<b>\$24.00</b>
Leg ham, taleggio, thyme-roasted mushrooms, black pepper, parmesan	<b>\$24.00</b>		

*Gluten-free pizza bases available on request*

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## To Finish

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Crema Catalana, candied orange, lemon sable and raspberry sorbet	<b>\$16.00</b>
Dark chocolate brownie, red wine poached pear and crème fraîche ice cream	<b>\$16.00</b>
Selection of local artisan cheese, quince, muscatels and crackers	<b>\$19.00</b>

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## For the Kids

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Spaghetti Bolognese	<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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