



Small Plates

Garlic bread (V)	12
Sicilian olives (VG,GF, DF)	9
Truffle porcini arancini, parmesan, aioli (V)	18
Hummus, marinated lamb, zaatar, pine nut, pickled onion, flatbread	24
La Stella burrata, roast veg, balsamic beetroot relish, walnut, garlic bread (V)	26.5
Calamari, hot and numbing salt, shallots, aioli (I)	26
Pork bao buns with asian slaw, pickle cucumber, coriander and tabasco bbq sauce (DF)	28
Grilled haloumi, hot honey, almonds, cranberries (V, GF)	19
Mezze plate - grilled chorizo, halloumi, olives, hummus, pickled veg, pita	28

Rock Oysters

Natural - Japanese dressing & fish roe (GF,DF)	half dozen / dozen	32 / 60
Kilpatrick (GF, DF)	half dozen / dozen	34 / 64
bacon, onion, house Kilpatric sauce		



What's on @Regatta

Pizza/Pasta

Margherita pizza, fior di latte, san marzano tomato, basil (V)	24
Peri peri chicken pizza, fior di latte, grilled capsicum, onion, peri peri sauce	26
Prawn pizza, garlic prawn, cherry tomato, onion, chilli, basil (I)	32
**Gluten free pizza option	4
Beef ragu fettucine, slow cooked beef, tomato, parmesan	32
Rigatoni vodka, garlic, tomato, parmesan, cream, burrata (V)	28
Chicken risotto, basil pesto, roast pumpkin, spinach, parmesan (GF)	30

Salads

Caesar salad, bacon, baby cos, parmesan, boiled egg, croutons	22
Regatta Club greek salad, spanish onion, cucumber, capsicum, tomato, feta cheese, kalamata olives, oregano (V, GF)	22
Dried apricot & prosciutto salad, butter lettuce, radicchio, goji berry, shaved parmesan, red wine vinaigrette (GF)	26
Add chicken / smoked salmon	6
Add three cold king prawns	10
Teriyaki salmon poke bowl, roast corn, carrot, cherry tomato, cucumber, pickled ginger, baby radish, spinach, edamame & rice (GF,DF)	28

Hot & Cold Seafood Platter \$145

Cold; half dozen oysters, japanese dressing
king prawns, cocktail sauce, smoked salmon

Hot; grilled garlic king prawns, hot and numbing calamari, beer
battered fish, roast half shell scallops with garlic butter, lemon
& parsley, condiments, chips & salad

Burger/Rolls

Butter milk fried chicken burger, mixed slaw, avocado mash, sweet chilli mayo, milk bun, served with chips + pickle	27.5
Cheese & bacon burger, 200g beef patty, thick cut bacon, onions, american cheese, milk bun - served with chips + pickle	27.5
Lobster & prawn roll, aioli, dill, celery, cucumber, lemon - served with chips + pickle (I)	32.5
Pulled beef sandwich, pickle red cabbage, cucumber, mustard seed, cheddar cheese, south carolina mustard bbq Sauce, served with chips	29.5

Larger plates

Fish & chips, beer battered fish with fries, pickle & tartare sauce	32.5
Barramundi fillet, roast kipfler potato, sauteed slow roasted heirloom baby capsicum and sugar snaps, sticky soy and ginger sauce (GF,DF)	39
Fish tacos, beer battered fish, slaw, roast corn, coriander, sriracha mayo	30
Chicken schnitzel, parmesan, & panko crumbed, slaw, chips & aioli	28.5
Chicken parmigiana, crumbed chicken breast with napolitana sauce, ham, mozzarella cheese, fries, slaw & aioli	32
Mediterranean plate, lamb souvlaki, grilled halloumi, greek salad, tzatziki and toasted pita bread	38
250g Scotch fillet, potato mash, sauteed green beans, pepper sauce (GF)	41
Chickpea and cauliflower curry, pita bread, lime (VG, DF)	28
Lamb shank, slow cooked, potato mash, green beans, rosemary & red wine sauce (GF)	36

Sides

Mixed leaf salad, honey, mustard dressing (GF,DF,VG)	10
Fries, aioli (V)	11
Roast chat potatoes (GF, V.G)	11
Mixed vegetables, confit garlic and olive oil (GF, V.G)	11
Regatta gravy / pepper sauce (GF)	2

Desserts

Vanilla crème brulee, almond crumble, vanilla ice cream (V,GF)	16
Self-saucing chocolate fondant vanilla ice cream (V,GF)	16
Sticky date pudding, butterscotch sauce, ice cream (V)	16
Bougatsa, filo pastry, custard filling, ice cream, cinnamon (V)	16

Kids

Cheeseburger & chips	15.5
Rigatoni pasta, napolitana sauce, parmesan cheese (V)	15.5
Chicken nuggets & chips	15.5
Fish & chips	15.5
Kids ice-cream & topping	8

SEE DAILY SPECIALS

5% discount on all food & beverage for club members. Bar menu is available from 3pm -5.30 pm on Wednesday -Friday

Subject to change due to availability of produce. 15% Public Holiday surcharge. 7% Saturday Surcharge. 10% Sunday Surcharge. 1.6% Credit card surcharge.
Apologies, no substitutions. Our menu may contain allergens and is prepared in a kitchen handling nuts, shellfish, and gluten.
While we can't ensure allergen-free food, we offer: **gluten free (GF)**, **dairy free (DF)**, **vegetarian (V)**, **vegan (VG)** options.

— Origin of seafood —
All seafood is from AU/NZ waters
unless stated imported (I)