



## Small Plates

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| Garlic bread (V)                                                                                  | 15 |
| Sicilian olives (VG,GF,DF)                                                                        | 9  |
| BBQ pork spring rolls -5 piece (DF)                                                               | 20 |
| Hummus topped with XO diced wagyu beef, pine nut, pickled ginger & flatbread (DF)                 | 27 |
| La Stella burrata, marinated cherry tomato, pesto, pistachio, garlic bread (V)                    | 28 |
| Calamari, hot and numbing salt, shallots, aioli (I)                                               | 27 |
| Steamed duck wontons, sweet ginger soy,shallots & chilli (DF)                                     | 22 |
| Satay chicken skewers, cucumber & pickled onion, house satay sauce (GF, DF)                       | 25 |
| Grilled haloumi, hot honey, almonds, cranberries (V, GF)                                          | 21 |
| Mezze plate - chorizo, grilled haloumi, dolmades, pumpkin & capsicum, feta, olives and pita bread | 31 |

## Rock Oysters

|                                                                 |                    |        |
|-----------------------------------------------------------------|--------------------|--------|
| Natural - lime & soy vinaigrette (GF,DF)(A)                     | half dozen / dozen | 34/ 64 |
| Baked with garlic, lime & herb butter, parmesan cheese (GF) (A) | half dozen / dozen | 36/ 66 |



What's on @Regatta

## Pizza/Pasta

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| Confit garlic and fior di late pizza (V)                               | 24  |
| Margherita pizza, fior di latte, san marzano tomato, basil (V)         | 27  |
| Pepperoni pizza, fior di latte, san marzano tomato                     | 29  |
| Prawn pizza, garlic prawn, cherry tomato, onion, chilli, basil (I)     | 33  |
| **Gluten free pizza option                                             | 4.5 |
| Chorizo & prawn malfadine, cherry tomato, garlic, peas, white wine (I) | 34  |
| Rigatoni vodka, garlic, tomato, parmesan, cream, burrata (V)           | 29  |

## Salads

|                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------|------|
| Caesar salad, bacon, baby cos, parmesan, boiled egg, croutons                                                       | 23   |
| Regatta Club greek salad, spanish onion, cucumber, capsicum, tomato, fetta cheese, kalamata olives, oregano (V, GF) | 24.5 |
| Watermelon salad, cucumber, spanish onion, rocket, feta, olives, mint dressing (V, GF)                              | 26   |
| Add grilled chicken                                                                                                 | 8    |
| Add smoked salmon / three cold king prawns (M)                                                                      | 12   |
| Teriyaki salmon poke bowl, rice, cucumber, seaweed salad, cherry tomato, mango, carrot, siracha mayo (GF) (A)       | 32   |

### Hot & Cold Seafood Platter

#### \$155

Cold; half dozen oysters, lime & soy dressing, king prawns, cocktail sauce, smoked salmon (A)

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

## Two Hands

|                                                                                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------|----|
| Grilled chicken burger, lettuce, tomato, swiss cheese, pickled onion & citrus spicy mayo milk bun - served with chips + pickle           | 29 |
| Cheese & bacon burger, 200g beef patty, thick cut bacon, caramelised onions, american cheese, milk bun - served with chips + pickle      | 29 |
| Lobster & prawn roll, aioli, dill, celery, cucumber, lemon served with chips + pickle (I)                                                | 34 |
| Veggie burger, carrot, kale & chickpea patty, slaw, pickled cucumber, chipotle mayo, milk bun - served with chips + pickle (V)           | 28 |
| Steak sandwich, scotch fillet, tomato, lettuce, pickled green tomato relish horseradish, turkish bread - served with chips + pickle (DF) | 33 |

## Larger plates

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| Fish & chips, beer battered fish with fries, pickle & tartare sauce (DF)                                      | 33 |
| Barramundi fillet, hasselback potato, honey roasted carrot, sugar snaps, lemon & caper sauce (DF, GF) (A)     | 41 |
| Salmon fillet, potato gratin, asparagus, japanese sticky sauce (GF) (A)                                       | 42 |
| BBQ prawn tacos, grilled corn, cabbage slaw, pickled ginger (DF) (I)                                          | 32 |
| Chicken schnitzel, parmesan, & panko crumbed, slaw, chips & aioli                                             | 29 |
| Chicken parmigiana, crumbed chicken breast with napolitana sauce, ham, mozzarella cheese, fries, slaw & aioli | 33 |
| Mediterranean plate, lamb souvlaki, grilled haloumi, greek salad, tzatziki and toasted pita bread             | 41 |
| 250g Sirloin steak, chips, broccolini, pepper sauce                                                           | 42 |
| 250g Scotch fillet, potato gratin, broccolini, pepper sauce (GF)                                              | 47 |
| Roast cauliflower, beetroot hummus, chimichurri, pine nuts (VG,DF,GF)                                         | 29 |

## Sides

|                                                      |    |
|------------------------------------------------------|----|
| Mixed leaf salad, honey, mustard dressing (GF,DF,VG) | 12 |
| Fries, aioli (V)                                     | 12 |
| Broccolini (VG,GF,DF)                                | 13 |
| Hasselback potatoes (V,GF)                           | 14 |
| Pepper Sauce / Gravy                                 | 3  |

## Desserts

|                                                                            |            |
|----------------------------------------------------------------------------|------------|
| Vanilla crème brulee, coco scotch finger crumble, vanilla ice cream (V,GF) | 17         |
| Chocolate fondant, vanilla ice cream, chocolate sauce (V,GF)               | 17         |
| New York cheesecake, berry coulis, whipped cream & berries (V)             | 17         |
| Bougatsa, filo pastry, custard filling, ice cream, cinnamon (V)            | 17         |
| Affogato, vanilla ice cream, espresso, walnut amaro (V,GF) no liquor       | 16.5<br>12 |

## Kids

|                                                       |      |
|-------------------------------------------------------|------|
| Cheeseburger & chips                                  | 16.5 |
| Rigatoni pasta, napolitana sauce, parmesan cheese (V) | 16.5 |
| Chicken nuggets & chips                               | 16.5 |
| Fish & chips (I)                                      | 16.5 |
| Kids ice-cream & topping                              | 9.5  |

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.  
Apologies, no substitutions. Our menu may contain allergens and is prepared in a kitchen handling nuts, shellfish, dairy 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** — — — — —  
Australia (A) | New Zealand (NZ)  
imported (I) | Mixed origin (M)



# REGATTA CLUB

# DRINKS

## Cocktails

|                       |                                                                       |    |
|-----------------------|-----------------------------------------------------------------------|----|
| Spritz                | Aperol   Sarti   Limoncello   Hugo   Passionfruit                     | 21 |
| Mango Weis 2.0        | El Jimador, mango, lime, salted whipped cream (frozen)                | 21 |
| Strawberry & Rhubarb  | El Jimador, strawberry & rhubarb, lime, whipped salted cream (frozen) | 21 |
| Margaritas            | Classic   Spicy   Tommy's   Grapefruit                                | 22 |
| Passionfruit Daiquiri | Plantation 3yr rum, passionfruit, lime, sugar                         | 23 |
| Lychee Cosmo          | VP Vodka, elderflower, lychee, cranberry, lime                        | 22 |
| Paper Plane           | Woodford Reserve, Aperol, Montenegro, lemon                           | 22 |
| Watermelon Collins    | Fords Gin, watermelon syrup, lemon, tonic                             | 22 |
| Espresso Martini      | VP vodka, Broken Bean, Licor 43, espresso                             | 22 |
| Negroni               | Campari, Fords gin, vermouth rosso                                    | 22 |
| Old Fashioned         | Woodford Reserve, bitters, sugar                                      | 22 |
| Olive Leaf Martini    | Four Pillars Olive Leaf, dry vermouth, olives                         | 23 |
| S*x on the Bay        | VP Vodka, peach liquer, lime, orange, cranberry                       | 21 |

## Non-Alcoholic Cocktails

|                   |                                                            |    |
|-------------------|------------------------------------------------------------|----|
| Bay Run Spritz    | Sammy Piquant Mediterranean, soda, orange                  | 13 |
| Virgin Mai Tai    | Sammy Piquant South Pacific, pineapple, lime, orgeat       | 14 |
| Salty Pablo       | Sammy Piquant Oaxacan, lime, grapefruit soda               | 14 |
| Strawberry Ginger | House made strawberry shrub, lime & ginger beer            | 14 |
| Pineapple Mojito  | House made pineapple cordial, lime, mint, soda, ginger ale | 14 |
| Hibiscus iced tea | House Hibiscus tea, lychee, mint                           | 12 |

## Tins & Things

|                                  |    |
|----------------------------------|----|
| Somersby Apple Cider             | 10 |
| Yullis Margot Apple Cider        | 12 |
| Young Henry's Cloudy Apple Cider | 13 |
| Young Henry's Ginger Beer        | 13 |
| Sydney Brewery Lager             | 11 |
| Corona                           | 11 |
| Grifter Big Sur IPA              | 14 |
| Grifter Oatmeal Stout            | 14 |
| Cascade Premium Light            | 9  |
| Philter XPA Lite                 | 9  |
| Heaps Normal Quiet XPA 0%        | 9  |
| Hiatus Pacific Ale 0%            | 9  |
| Peroni 0.0                       | 9  |
| Willie Smiths Non Alc Cider      | 9  |

## Wines

| Sparkling & Champagne          | Region               | Glass | Bottle |
|--------------------------------|----------------------|-------|--------|
| Frankie Sparkling Brut NV      | Riverina, NSW        | 11    | 50     |
| Mio Cappello Prosecco          | King Valley, VIC     | 13    | 58     |
| Mount Lawson Sparkling Rose    | Mudgee, NSW          | 12.5  | 56     |
| Vedova Prosecco DOC            | Veneto, IT           | 15    | 65     |
| Clover Hill Pyrenees Cuvee     | Pyrenees ranges, VIC |       | 71     |
| Josef Chromy Brut Finesse      | Tamar Valley, TAS    |       | 89     |
| Piper-Hiedsieck Brut Cuvee     | Champagne, FR        | 25    | 130    |
| Tattinger Prestige Brut Cuvee  | Champagne, FR        |       | 175    |
| Charles-Hiedsieck Brut Reserve | Champagne, FR        |       | 195    |

| Rose                                 | Region        | 150ml | 250ml | Bottle |
|--------------------------------------|---------------|-------|-------|--------|
| Nericon Rose                         | Riverina, NSW | 12    | 19    | 51     |
| Reverie Rose                         | France        | 13.5  | 21    | 60     |
| Rameau d'Or<br>Côte de Provence Rosé | Provence, FR  |       |       | 82     |

| Non-Alcoholic          | Region          | 150ml | 250ml | Bottle |
|------------------------|-----------------|-------|-------|--------|
| Ara Sauvignon Blanc 0% | Marlborough, NZ | 10    | 16    | 48     |
| Giesen 0% Merlot       | Hawke's Bay, NZ | 10    | 16    | 48     |

| White                                    | Region             | 150ml | 250ml | Bottle |
|------------------------------------------|--------------------|-------|-------|--------|
| Alkoomi Riesling                         | Frankland, WA      | 15    | 23    | 68     |
| Mercer Pinot Grigio                      | Hilltops, NSW      | 14    | 21    | 60     |
| Gilbert Pinot Gris                       | Orange, NSW        | 14    | 21    | 60     |
| Pikorua Sauvignon Blanc                  | Marlborough, NZ    | 12.5  | 20    | 52     |
| Oliver's Taranga Vermentino              | McLaren, SA        |       |       | 77     |
| Vinden Estate<br>'The Headcase' Semillon | Hunter Valley, NSW |       |       | 78     |
| L & C Poitout Petit Chablis              | Chablis, Fr        |       |       | 109    |
| Monte Tondo Mito Soave                   | Veneto, It         | 13.5  | 21    | 62     |
| J & S Fielke Fiano                       | Adelaide Hills, SA | 15    | 23    | 66     |
| D Reserve Chardonnay                     | Yarra Valley, NSW  | 12.5  | 20    | 56     |
| Credaro Kinship Chardonnay               | Margaret River, WA | 15    | 23    | 66     |
| Tillie J Chardonnay                      | Yarra Valley, VIC  |       |       | 80     |
| Shaw & Smith M3 Chardonnay               | Adelaide Hills, SA |       |       | 117    |
| Mojo Moscato                             | Langhorn Creek, SA | 12    | 19    | 52     |

| Red                                     | Region              | 150ml | 250ml | Bottle |
|-----------------------------------------|---------------------|-------|-------|--------|
| Gilbert Pinot Noir                      | Orange, NSW         | 15    | 24    | 68     |
| Moko Hills Kakapo Pinot Noir            | Central Otago, NZ   |       |       | 93     |
| Mercer Montepulciano                    | Central Ranges, NSW | 14    | 22    | 64     |
| Giants Steps<br>Syrah Carignan Grenache | Yarra Valley, VIC   |       |       | 74     |
| Fighting Gully Road<br>Sangiovese       | Beechworth, VIC     |       |       | 78     |
| Inkwell 'Road to Joy' Shiraz            | McLaren Vale, SA    | 14    | 23    | 63     |
| Henschke Henry's Seven<br>Shiraz blend  | Barossa, SA         |       |       | 77     |
| Jean-Marc Burgaud Beaujolais            | Beaujolais, FR      |       |       | 85     |
| Yangarra 'Circle' Grenache              | Blewitt Springs, SA | 15    | 23    | 68     |
| Nick Spencer Unum GSM                   | Hilltops, NSW       | 14    | 22    | 64     |
| D Reserve<br>Cabernet Sauvignon         | Coonawarra, SA      | 12.5  | 20    | 56     |
| Moss Wood Amy's Cabernet                | Margaret River, WA  |       |       | 90     |

| Dessert Wine                               | Region        | 90ml | Bottle |
|--------------------------------------------|---------------|------|--------|
| De Bortoli Deen Vat 5<br>Botrytis Semillon | Riverina, NSW | 10   | 45     |

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