



CHAMBORD

BLACK × RASPBERRY × LIQUEUR



SHARE MENU

JERK SPICED CHICKEN DRUMS \$14.9

Corn salsa, garlic herb dipping sauce, lime

BEEF SLIDERS (3) \$15.9

Pulled beef, smokey barbeque sauce, American cheddar, dill pickle

PORK TACOS (3)(VLG) \$15.9

Smokey pulled pork, pico di gallo, Oaxaca cheese, chipotle aioli corn tortilla, lime

SALT & PEPPER SQUID \$14.9

Lemon, aioli

FRIED HALLOUMI \$13.9

Dried heirloom tomato salsa, caper dressing, lemon

BOWL OF CHIPS \$7.9

Herbed salt, aioli

SWEET POTATO WEDGES \$9.9

Avocado, black sesame dukkah

REGATTA CHARCUTERIE BOARD \$21.9

Pork and fennel salami, double smoked leg ham, house made pate, French style brie cheese, cornichon, pickled onions, mustard, rustic bread

REGATTA PLATTER \$75

Pulled pork tacos (4), salt & pepper squid (8), beef sliders (4), jerk spiced chicken drums (4), sweet potato wedges, avocado



#CHAMBORDQUEEN
#REGATTAHOTEL

PLEASE DRINK RESPONSIBLY.

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PIZZA MENU

BIANCA \$14.5

Garlic, ricotta, sea salt, olive oil, rosemary

MARGHERITA \$17.0

Tomato, buffalo mozzarella pearls, torn fresh basil leaves

FUNGI \$18.5

Assorted mushrooms, rosemary, pecorino, truffle pesto

GARLIC PRAWN \$21.5

Garlic base, prawns, red onion, tomato, chilli, rocket, lemon

ITALIAN SAUSAGE \$19.5

Pork & fennel sausage, green olive, jalapeno, onions, Manchego

LAHMACUN \$20.5

Lamb mince, tomatoes, onions, red pepper paste, mint, parsley, lemon

MEATLOVERS \$23.5

Beef steak, ham, salami, onions, chipotle BBQ sauce, chives

GLUTEN FREE BASE - ADD \$3.5



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REGATTA
HOTEL