

Share Plater

SMOKED CHORIZO | \$15 rustic bread, tomatoes, herbs, fetta, lemon

LAMB CURRY | \$17 sweet potato, spices, chilli, almonds, yoghurt, naan bread

JERK SPICED PRAWNS | \$17 coconut rum sauce, shallots, toasted rustic bread

SALT & PEPPER SQUID |\$15 lemon, aioli

FRIED HALOUMI | \$14 dried heirloom tomato salsa, caper dressing, lemon

BOWL OF CHIPS | \$8 herbed salt, aioli

SWEET POTATO WEDGES | \$10 avocado, black sesame dukkah

REGATTA DELI BOARD | \$21 shaved mortadella, truffle salami, marinated mozzarella, assorted olives, crisp breads, pickled vegetables

REGATTA PLATTER | \$75 smoked chorizo, lamb curry salt & pepper squid, fried haloumi, sweet potato wedges & shoe string fries



Pissa Menn

BIANCA | \$14.5 garlic, ricotta, sea salt, olive oil, rosemary

MARGHERITA | \$17 tomato, buffalo mozzarella pearls, torn fresh basil leaves

FUNGHI | \$18.5 assorted mushrooms, resemary, 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 dairy free cheese add | \$2