

r e g a t t a s b i s t r o



Pre Show Menu

Entree

Duo of quail with winter mushroom salad, white asparagus and crisp egg (G)

Minted pea veloute with truffle scented croquet mesteur (G)

Chicken liver parfait with prune and Armagnac chutney and toasted brioche (G)

Main Course

Char grilled MSA Angus porterhouse, caramelized onions, triple cooked fries and horseradish cream (G)

Baked fillet of salmon, pak choi, shitake mushrooms and ginger (G)

Pan roasted breast of chicken, wild mushroom risotto, asparagus and truffle emulsion (G)

Coopers battered fish of the day with hand cut chips, minted mushy peas

Sides

Mixed leaf salad walnut dressing	6
Shoe string fries with smoked sea salt	7
Sauté mushroom and tarragon	8
Braised red cabbage with cardamom	8
Florets of Broccoli Roasted Almond	8

1 course \$30.00 1 course with a glass of South Australian wine \$35.00
2 course \$40.00 2 course with a glass of South Australian wine \$45.00

Please ask your waiter for the selection.

Complimentary car parking in the Riverbank Carpark is provided for all guests dining on this menu.

Vegetarian options are available on request

Please consult your waiter, as some of the options can be altered to suit dietary requirements

(G) Gluten Free (L) Lactose Intolerant (N) Contains Nuts