

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



Regattas Group Menu

Entree

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

Minted pea veloute with truffle scented croquet menseur (G)

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

Main Course

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

Baked fillet of salmon pak choi with 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

Side dishes

Shoestring fries with smoked sea salt

Mixed leaf salad with walnut dressing

Palate Cleanser

Dessert

Baked chocolate tart Parsnip ice cream and crisp

Lemon posset with shortbread biscuit

Selection of south Australian cheeses, apple and fig chutney and walnut bread

To finish

Tea/Coffee

2 Courses \$52.00

3 Courses \$67.00

(For each two course option selected, the host will select which two courses will be available for their function)

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