



Light Meals / Snacks

Light Meals

South Australian **oysters** served “au naturale” with wasabi aioli (G, L) 16.00 ½ dozen

Taster plate consisting of mixed tapas items created daily by our chef served with toasted pide

3 selections 17.00

5 selections 25.00

Coopers beer battered **market fish**, served with fries, tartare sauce and a green leaf salad (L) POA

The **Regattas sandwich** on light sour dough bread filled with tomato, havarti cheese and seeded mustard with your choice of **char grilled vegetables** or **smoked salmon** or **chicken and bacon** served with fries and a green leaf salad 15.00

Salads (served as main course)

Chargrilled **chicken** salad with apricot seeded mustard glaze and spicy rocket (G, L) 19.00

Roasted **roma tomato and swiss brown mushroom** salad with mixed greens, cajun pecan nuts and shallot vinaigrette (G, L, V, N) 19.00

Duck confit salad with crisp sugar snap peas, citrus segments, and cointreau pomegranate dressing (L) 25.00

Side Orders

Green **beans** with fresh herbs and crumbled shanklish (G, L, V) 7.50

Warm **kipfler** potatoes with spring onion and mint, tossed with sumac and lemon juice (G, L, V) 8.00

Rocket and parmesan salad with pickled pear emulsion (G, V) 7.00

Roasted swiss brown **mushrooms** with green harissa sauce (G, L, V) 8.00

Baked **pumpkin** with roasted cumin and almond cream (G, V, N) 7.50

Dessert

Decadent white chocolate **brulee** with macerated summer berries and crisp honey tuile 13.50

Luscious liqueur poached **pear duet** with flaky pastry, almond praline and vanilla bean crème anglaise 13.50

Rich dark chocolate and boysenberry **parfait** wrapped in a chocolate cage served with toffee shards, accompanied by a shot of strawberry daiquiri (G) 14.50

Tequila, mint and lime soaked melon balls with vanilla bean ice cream and sponge fingers 13.00

Daily churned house made **ice creams** – please ask for the day’s selection 12.50

Selection of Australian **cheese** served with muscatels, roasted nuts, honeycomb, lavosh and cabernet paste

2 Cheese selection 16.50

3 Cheese selection 21.50

“**The Merest Morsel**” – chef’s selections of four petit desserts 18.00

Beverages

Soft Drinks 3.50

Lemon, Lime & Bitters 3.80

Orange, Pineapple, Apple or Tomato Juice 4.50

Mineral water – 500ml 4.50

Freshly squeezed Juice 6.50

Teas

English Breakfast, Irish Breakfast, Earl Grey, Cammomile, Mint, Lemon, Darjeeling, Green 3.50

Coffee

Espresso, Macchiato, Long Black, Flat White, Café Latté, Cappuccino 3.80

Hot Chocolate 4.00

Mugaccino, Mocha, Chai Latté 4.50

Affogato 6.00

Iced Coffee 5.50

G = Gluten Free, L = Lactose Intolerant, V = Vegetarian, N = Contains Nuts
Please note if you have special dietary requirements please advise your service staff