Dining at Regatta

Breads to begin

Kawakawa Loaf warm-baked, salted, whipped avocado oil butter (v)

Whipped Smoked Roe smoked kahawai nduja, sorrel, sourdough rye wafers (ngo)

Telmo Rodriguez Basa Verdejo/Viura 2024

***ADD* Oysters Natural** wakame & lime, pickled green kohlrabi

To start

Crudo green grapes, labneh, fennel, sorrel, kawakawa oil (nga)
Albert Bichot Chablis 2023

Pork Belly Skewer Braeburn apple, fermented chilli glaze
Dr L Riesling 2024

Wood-Fired Tiger Prawns charred pineapple, coriander & lime mojo (nga)
Neudorf Rosie's Block Moutere Albarino 2025

Green Tomato Carpaccio pressed watermelon, labneh, mint, black pepper (v, vgo, nga)
Aix Provence Rosé 2025

Mains

Market Fish charred carrot escabeche, preserved lemon crème, wakame (nga)
Albert Bichot Chablis 2023

Chicken wood-fired from the grill, yuzu & herbs, pickled green grapes, tarragon butter (nga)
Settlement Poplars Chardonnay 2023

Butcher's Cut 250g with onion rings, watercress, horseradish & mustard seed verde, jus (nga)
Muriel Reserva Rioja 2021

Pressed Eggplant miso & smoked garlic, oyster mushrooms, labneh, puffed black rice (v, ngo)
Stone Paddock Syrah 2025

Sides for the table

Agria Fries umami mayo (v)

Cos green grape vinaigrette, wakame crisps (vg, nga)

Wilted Spring Greens whipped avocado oil butter (v, vgo, nga)

To finish

Sheep's Milk Panna Cotta pistachio cake, summer berries, lemon thyme syrup (v, nga)
Rock Ferry Late Harvest Riesling 2018

Espresso Chocolate Crémeux freeze-dried plum, rye, liquorice mascarpone (v, ngo)
Quota 29 Primitivo 2023

Mount Eliza Blue truffle honey, macadamia, sourdough rye wafers (v, ngo)
Rock Ferry Late Harvest Riesling 2018

(v) vegetarian (vo) vegetarian optional (vg) vegan (vgo) vegan optional (nga) no gluten added (ngo) no gluten optional (df) dairy free (dfo) dairy free optional

We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions.
+2% surcharge on credit card payments.

