



A LA CARTE



Please note a 10% surcharge applies on Sundays and a 15% surcharge on public holidays.
Menus are subject to change due to seasonal availability.

• SMALLS •

Sourdough	7
Chilli Jam Butter, Sea Salt	
Fresh Oysters	6 each
Chilli Citrus Ponsu, Green Oil, Pickled Shallots	
Baked Shark Bay Scallop	11 each
Chilli Jam Butter, Fried Betel Leaf	
Grilled King Prawn	12 each
Roasted Chilli Relish Butter, Grilled Reddichio Soaked Coconut	
Burratta	21
Chinese Donut, Tomato & Roasted Capsicum Relish, Chili Crisp	
Scallop Ceviche	26
Pineapple Chilli Gazpacho, Tomato Oil, Radish, Caviar	
Grilled Ox Tongue	19
Peanut Praline & Sweet Chilli Sauce, Shallot Salt	
Crispy Chicken Ribs	17
Homemade Sweet Chili Mayo	
Coconut Prawn Salad on Toast	19
Chili Jam, Lemongrass Coconut Sauce	
Salt & Pepper Calamari	24
Pickled Carrots, Salted Egg Tartare	
Maguro Tuna & Salmon	31
Green Chili, Lime Buttermilk Dressing	

• RICES | PASTA •

Duck Fried Rice	34
Black Garlic, Green Beans, Cucumber Ajad	
Crying Tiger Claypot Rice	50
Tamarind-marinated Beef, Roasted Rice, Asian Herbs, Palm Sugar Jeaw	
Chicken Vodka Rigatoni	34
Gochujang Vodka Sauce, Bacon, Smashed Olives, Stracciatella	
Crab Mafaldine	38
Seafood Curry Bisque, Kaffir Lime, Pangrattato	
Grilled King Prawn Capellini	38
Confit Butter, Bacon, Anchovies	

• MAINS •

BBQ Pork Ribs Coriander Brine, Honey Black Soy Glaze, Smashed Cucumber, Pickles	44
Salmon Steak Galangal Coconut Beurre Blanc, Salmon Roe, Kaffir Lime	45
Minute Steak Sirloin 200g Confit shallots, Chimichurri	44
Eye Fillet 240g Baked Potato Pavé, Crispy Leaves, Peanut & Cashew Praline, Massaman Jus	49
Dry-Aged Half Duck Grilled Witlof, Cucumber Ribbon, Honey Tamarind Jus	59

• SIDES •

Grilled Broccolini Peanut Tofu Cream, Chili Crisp	17
Wok-Fried Iceberg Lettuce Dried Shrimp Flaked, Shallot Salt	17
Regale Salad Homemade Fermentation Dressing, Cashew Praline	16
Chips Tomato Salt, Confit Garlic Aioli	15

• DESSERTS •

Green Velvet Tiramisu Avocado Mousse, Smoked Candle Infused, Genmaicha	23
Banoffee Filo Coconut Crisp, Dulce De Leche, Caramelized Banana, Palm Sugar Crumble	21
Sticky Rice & White Chocolate Mousse Sweet Corn Relish, Coconut Crumbs, Warm Milk Anglaise	22

• REGALE CHEF SELECTION •

→ 89 Per Head

Fresh Oysters

Chilli Citrus Ponsu, Green Oil, Pickled Shallots

Grilled King Prawn

Roasted Chilli Relish Butter, Grilled Reddichio Soaked Coconut

Maguro Tuna & Salmon

Green Chili, Lime Buttermilk Dressing

Duck Fried Rice

Black Garlic, Green Beans, Cucumber Ajad

BBQ Pork Ribs

Coriander Brine, Honey Black Soy Glaze, Smashed Cucumber, Pickles

Regale Salad

Palm Sugar Kombucha Dressing, Cashew Praline

Green Velvet Tiramisu

Avocado Mousse, Smoked Candle Infused, Genmaicha

Suggestion with

Riesling	2023	Parish Vineyard, Tasmania, Australia	80
Pinot Noir	2018	Tomich Hill Hilltop, Adelaide Hills, Australia	71
Sparkling	NV	Dal Zotto Pucino, King Valley, Australia	78

For groups of 8 or more, we offer a specially curated \$89 set menu
- a generous selection of seasonal dishes designed to be shared and enjoyed together.

Our chefs create the menu based on the freshest ingredients available,
so items may change slightly depending on the season.

Minimum order for 2 guests.

We appreciate your understanding and look forward to welcoming your group.