## Breakfast

TOASTED FLINDERS RANGE SOURDOUGH (V) 6.5
Cultured butter, Australian fruit jam

+ Avocado, lemon \& dukkah 4.0

FRUIT \& NUT LOAF (V) 7.5
Honey ricotta7.5
WAFFLES (VGN) (VLG) ..... 14.5
House made waffles, vani
12.5
WINTER PORRIDGE ..... pote
SPANISH STYLE OMELETTE ..... 17.5
Baked omelette; Free range pork chorizo, roasted pe
potato, onions, rocket, manchego, sourdough toast
EGGS BENEDICT (V) ..... 12.5
Sautéed spinach, English muffin, house made hollandaise Add Ham ..... 3.0
Add Hot smoked trout ..... 4.0
TUSCAN BREAKFAST ..... 16.5

Sauteed mushrooms, basil pesto, smoked semi-dried tomatoes, rocket, fetta, olive sourdough

## RIVER ROAD BIG BREAKFAST

19.5Smoked bacon, poached eggs, salt baked tomato, roasted mush
English style sausage, hash brown, sourdough, tomato relish
FREE RANGE EGGS (V) ..... 10.5
with crusty, Flinders Range sourdough toast, tomato relish10.5
ADD-ONS
Smoked bacon ..... 4.5
Hot smoked ocean trout ..... 6.0
Hash brown ..... 2.0
Roasted mushrooms ..... 3.5
English style sausage ..... 3.5
Hollandaise sauce ..... 1.5
$1 / 2$ avocado ..... 4.0
Toasted sourdough
3.0
Gluten free bread ..... 3.0

## YOUNG PEOPLE

DOUBLE SMOKED HAM \& CHEESE TOASTIE

## FREE RANGE SCRAMBLED EGGS (V)

## REGATTA FAVOURITES

BEEF RAGU
Rigatoni pasta, braised beef, rich tomato sugo,
basil pesto, parmesan cheese
BEER BATTERED FISH \& CHIPS
Australian barramundi, chips, house salad,
tartare sauce, lemon
BANGERS \& MASH
English style pork sausage, mashed potatoes, crushed peas, gravy, onion rings

CHICKEN SCHNITZEL
Parmesan, parsley crumb, lemon, gravy, chips, salad Add parmigiana; Napoli, ham, mozzarella3.0
RUMP STEAK 250 GRM ..... 23.5

Riverina Angus, 120 day grain fed MB2+ MSA, cooked to
your liking with mushroom sauce, chips, salad
SIRLOIN 250 GRM26.5

Riverina Angus, 120 day grain fed MB2+ MSA cooked to your liking with mushroom sauce, chips, salad

SIDE OF CHIPS7.5
Herb salt, ai ..... 2.0

## SALADS

CAESAR SALAD 17.5
Cos lettuce, sourdough croutons, smoked bacon, boiled egg, aged parmesan \& anchovy dressing

FARMERS MARKET SALAD (V) (VLG)
Caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce, goat's curd, lemon herb vinaigrette

VEGAN POWER BOWL (VGN) (VLG)
Curry roasted cauliflower, crispy kale, edamame beans, zucchini, cherry tomatoes, tahini dressing

ADD-ONS
Grilled chicken
Smoked ocean trout
5.5
6.0

## BURGERS \& SANDWICHES

Served with seasoned chips \& aioli

## REGATTA BEEF BURGER

Angus beef, dill pickles, American cheddar, smoked bacon, house made ketchup, mayo, milk bun

SOUTHERN FRIED CHICKEN BURGER
Buttermilk fried chicken, maple bacon, iceberg lettuce, tomato, American cheddar, chipotle aioli, milk bun

## STEAK SANDWICH

Wagyu rump, confit onions, iceberg lettuce, tomato, sliced cheddar, aioli, rustic bread
CUBANO BURGER
Pork belly, double smoked ham, Swiss cheese, dill pickle,
dijonnaise, milk bun
Gluten free burger bun

## EXPRESS MENU

See cake cabinet for sweet \& savoury specials
Add chips $\quad 3.0$

Add salad $\quad 4.0$
HAM CHEESE TOASTIE 6.5
CHICKEN CAESAR WRAP 9.5
SAUSAGE ROLL, TOMATO SAUCE 8.5
DAILY SAVOURY PASTRY 9.0

## YOUNG PEOPLE

## BATTERED FISH

Chips, lemon, tomato sauce
CRUMBED CHICKEN
Chips, tomato sauce
MINI CHEESEBURGER

Grilled beef pattie, melted cheese, tomato sauce, chips


Our pizza's are made with naturally fermented, preservative free, hand-stretched dough, artisan tomato sugo and mozzarella cheese. Best enjoyed with friends!

## AVAILABLE FROM 11.30AM DAILY

## BIANCA

14.5

Garlic, sea salt, olive oil, rosemary
MARGHERITA ..... 17.0
Tomato, buffalo mozz ..... 3.0
FUNGHI ..... 18.5Assorted mushrooms, rosemary, pecorino, truffle pesto
GARLIC PRAWN21.5
Garlic base, prawns, red onion, tomato, chilli, rocket, lemonITALIAN SAUSAGE19.5
Pork \& fennel sausage, green olive, jalapeno,
ms, mancheg20.5
AHMACUN
23.5
meatloversmint, parsley, yoghurt, lemon
Gluten free base ..... 3.0
Dairy free cheese ..... 2.0

## TAKEAWAY AVAILABLE

## FOOD ALLERGIES AND INTOLERANCES:

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## DIETARY CODES

$\mathrm{V}=$ vegetarian $\quad \mathrm{VG}=$ vegan $\quad \mathrm{DF}=$ dairy free $\quad \mathrm{VLG}=$ very low gluten

## EVERY CUP TELLS A STORY.

| COFFEE 4.0 | TEA 4.0 |
| :---: | :---: |
| Flat white, latte, cappuccino, short black, long black, short macchiato, long macchiato, piccolo latte, mocha, hot chocolate | Sencha <br> English Breakfast <br> Chamomile <br> Masala Chai <br> Vanilla |
| Mug, lactose free milk, | Earl Grey |
| soy milk, extra shot, | Peppermint |
| flavoured syrup 1.0 | Lemongrass \& Ginger |
| ICED COFFEE | 4.5 |
| Latte, mocha, long black, chai latte, chocolate |  |
| MILKSHAKES \& FRAPPES | 6.0-8.0 |
| Chocolate, vanilla, strawberry, caramel, coffee, mocha, green matcha |  |
| FRESHLY SQUEEZED JUICES | 7.0 |
| Fresh Orange, Watermelon Kiss, Strawberry Fling, Lipsmacker, Pineapple Delight |  |
| COLD BREW | 6.0 |
| Available over ice or with ice and milk |  |
| POWERADE | 5.1 |
| Flavours vary |  |
| BOTTLED JUICE | 3.9 |
| Apple, orange, cranberry, pineapple |  |

## TAKEAWAY

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\text { SMALL } 4.0 \quad \text { | LARGE } 4.5
$$

A throwback to when Coronation Drive was called River Road, and the Regatta's car park was a stable.

> We cared about the classic, the simple and the good then, and we still care today.

The classic tradition of roasting every origin separately, just as our Italian forefathers intended. The simple means of creating blends with flavour profiles that have been proven during the last fourteen decades. And the good; the experience of an expertly made coffee, enjoyed on a Brisbane day.

Inspired by 144 years of the classic, the simple, the good.

