



REGATTA

BOATSHED

EST. 1874

SHARE PLATES

RUSTIC GARLIC & CHEESE CORN BREAD	9.9
BRUSCHETTA (V) Heirloom tomatoes, bocconcini, fresh basil, rustic loaf, aged balsamic	13.9
FRESHLY SHUCKED OYSTERS (REGION / SEASONAL)	
- NATURAL (GF) SIX 19.9 / TWELVE 31.9 lemon & cracked black pepper	
- KILPATRICK SIX 23.9 / TWELVE 36.9 bacon & our own spicy sauce	
SALT & PEPPER SQUID Lemon, aioli	14.9
KARAAGE STYLE CHICKEN Bean sprout salad, ginger, shallots, soy, sesame, kewpie mayo	16.9
GRILLED PRAWNS (GF) Locally caught, corn salsa, curried mayonnaise, pea shoots, sweet potato crisps	17.9
HERVEY BAY SCALLOPS (GF) Spiced avocado, bearnaise, crispy prosciutto	18.9
SMOKED EGGPLANT (GF, VGN) Tomatoes, onions, mint, blue corn tortilla, cos leaves, sesame cheese, lemon	15.9
DELI BOARD Homemade terrine, cured meats, charred & marinated antipasto, herbed bocconcini, crusty bread	25.9

STEAK TOPPERS

BLUE CHEESE WEDGE (V)	7.9
GRILLED BUG TAIL	11.9
GARLIC TIGER PRAWNS	9.9
KILPATRICK OYSTERS (2)	7.9
ONION RINGS (V)	6.9
CHAR GRILLED MAPLE BACON	7.9

SAUCES AND BUTTERS

Red wine jus (GF), Cracked Black Pepper, Creamy Mushroom & Rosemary, Dianne, Béarnaise (GF), Blue Cheese & Port Butter (GF), Chimmichurri (GF)

STEAKS

EYE FILLET Central Burnett Region, pasture fed, swift premium	180 GRAM	29.9
FILLET MIGNON Regatta hand-selected, 70 day grain fed, Australian smoked bacon	250 GRAM	34.9
RIB FILLET Diamantina Platinum, Angus MSA grain fed	350 GRAM	39.9
RIB FILLET Great Southern, JBS farm assured program, grass fed	300 GRAM	37.9
SIRLOIN Rangeland, premium 'paddock to plate' product, straight from the Hughes & Dobbin family farm, grass fed, MSA	300 GRAM	37.9
SIRLOIN Mort & Co Grandchester, MB2+, 150 day grain fed, South East Queensland	350 GRAM	42.9
RUMP Thousand Guinness Australian Shorthorn, the oldest breed in Australia dating back to 1825. Grain fed, MSA.	400 GRAM	29.9
WAGYU 'EYE OF RUMP' Naturally pasture grazed, Gulf region North Queensland, MB4+, grain fed 300 days	300 GRAM	37.9
WAGYU SIRLOIN Pheonix brand wagyu, 400+ days grain fed, exceptional marbling, tenderness & flavour	200 GRAM 400 GRAM	49.9 79.9
OUR "SIGNATURE" STEAK ON SLATE		
OP RIB – ON THE BONE Riverina Region, MB2+, 120 day grain fed, MSA. Roast capsicum, tomato, herb & onion pickle, your choice of sauce, rustic steak chips or salt baked potato, sour cream & chives	450 GRAM	49.9
STANBROKE TOMAHAWK Angus MB2+, Darling Downs region, finished on 150 days grain fed. Consistent marbling and flavour. Your choice of two sauces & a side dish; rustic steak chips or salt baked potato, sour cream & chives	1.2kg	120.0

DRY AGED BEEF

Aged in the Boatshed meat cellar for up to 40 days under the watchful eye of our Executive Chef. This time-honoured process produces a rounder, sweeter flavour of remarkable intensity, much like a good red does over time in the cellar. The perfect choice for the real aficionado!

SIRLOIN Nolan's 'Private Selection' Cooloola Yearling Beef, 70 days grain fed, MSA	220 GRAM	31.9
RUMP Western Maranoa region, JBS Royal 70 days grain fed	280 GRAM	37.9
PORTERHOUSE JBS Beef City Platinum, 120 days grain fed, MB1+, MSA	300 GRAM	42.9
OP RIB ON THE BONE Nolans YG 70 day grain fed	400 GRAM	47.9
T-BONE Western Maranoa region, grain fed	500 GRAM	49.9

MSA - OUR GUARANTEE OF TENDERNESS, JUICENESS & FLAVOUR

"Dry aged beef does not benefit cooking past medium rare"

Our steaks are chef selected, seasoned with sea salt & fresh cracked pepper, served with onion pickle & salt baked tomato, your choice of sauce, rustic steak chips or baked potato, sour cream & chives

MAINS

STROZZAPRETI PASTA Italian sausage, peas, pancetta, rocket, sugo, Parmigiano Reggiano	27.9
SEAFOOD LINGUINI Fresh fish, mussels, prawns, chilli, basil, spinach, lemon, extra virgin olive oil	29.9
TRUFFLED RISOTTO (V, GF) Wild mushrooms, Parmigiano Reggiano, nutmeg, crispy leek	26.9
CORN FED CHICKEN SUPREME (GF) French lentil salad, crispy prosciutto, asparagus, herbed goats cheese	28.9
SMOKED PORK LOIN (GF) Crushed mustard potatoes, carrot kraut, apple chutney, cider jus	28.9
MILLY HILL LAMB RUMP (GF) Chickpeas, pomegranate, heirloom carrots, dukkah crunch, red wine jus	30.9
BEER BATTERED KINGFISH Garden salad, hand cut chips, lemon, tartare sauce	27.9
MARKET FISH (GF) Heirloom tomatoes, asparagus, garlic potatoes, salsa verde, beetroot dressing	31.9

SIDES

BROCCOLINI & GREEN BEANS (V) Stir fried, ginger, soy	8.9
HEIRLOOM BEETROOT (V) Garden cress, smoked burrata, walnut, aged balsamic	9.9
ROASTED WILD MUSHROOMS (V) Spinach, pangrattato, garlic herb butter	9.9
BAKED TRUFFLE & RICOTTA GNOCCO (V) Cream sauce, pecorino	9.9
ROASTED PUMPKIN Chorizo, ricotta salata, sage, beetroot dressing	10.9
CAESAR SALAD Bacon, egg, parmesan, crouton, baby cos	9.9
GARDEN SALAD (V) Cherry tomatoes, salad cuts, baby leaves, vinaigrette	7.9
RUSTIC STEAK CHIPS & AIOLI (V)	8.9

DESSERTS

COCONUT PANACOTTA (GF) Pineapple & lime compote, freeze dried mandarins	14.9
CHERRY TART Dark chocolate ganache, merlot gelato	14.9
RASPBERRY & WHITE CHOCOLATE MOUSSE Raspberry jelly, meringue, raspberry sorbet	14.9
CITRUS TART Burnt meringue, pistachio sugar, orange sorbet	14.9
BOATSHED TRIFLE Local berries, chardonnay, vanilla cream, saviordi, summer fruit, shortbread crumble	14.9
STEAMED PUDDING Rhubarb and pear, vanilla bean icecream	14.9
CHEF'S CHEESE SELECTION 1PC 15.9 / 2PC 19.9 / 3PC 23.9 Peppered fig paste, dried fruit, quince paste, lavosh	

FORTIFIED & SWEET

DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON Riverina, NSW	11.0 / 55.0
D'ARENBURG 'THE NOBLE' RIESLING 2015 Riverina, NSW	10.0 / 55.0
GALWAY PIPE 'GRAND TAWNY' 12YR OLD Multi Regional, SA	9.0
DUTSCHKE 'BOURBON BARRELLED' TAWNY Lyndoch Barossa, SA	10.0
MR PICKWICKS 'PARTICULAR' TAWNY McLaren Vale, SA	15.0
PENFOLDS 'GRANDFATHER' Multi Regional, SA	18.0
PENFOLDS 'GREAT GRANDFATHER' Multi Regional, SA	35.0
PEDRO XIMENEZ 'VALDESPINO' SHERRY Jerez, Spain	9.0



For every generation

Celebrating her 141st year, the "Grand Old Lady" of the River remains Brisbane's most historic and loved hotel. Our excellence in food, beverages, service and atmosphere is what makes Regatta Boatshed Queensland's "Best Restaurant" 2015, as judged by the Queensland Hotels Association.



2017
• QUEENSLAND'S •

Best Restaurant
AS JUDGED BY THE
QUEENSLAND HOTELS ASSOCIATION

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(GF) = GLUTEN FREE (V) = VEGETARIAN (VGN) = VEGAN

One bill per table.

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COFFEE

FLAT WHITE shot of coffee with warm & only slightly texturised milk	4
ESPRESSO Italian description for short black	4
CORTADITO espresso with dash of condensed milk served short	4
MACCHIATO shot of espresso served short with a dollop of texturised milk	4
AFFOGATO (ESPRESSO) shot of espresso served short, accompanied with a scoop of ice cream	6
LONG BLACK double shot of espresso extracted over hot water	4
LONG MACCHIATO double shot of espresso with a dollop of texturised milk	4
CAPPUCCINO shot of espresso with texturised milk, dusted with chocolate	4
LATTE shot with texturised milk	4
PICCOLO LATTE ristretto shot latte style served short	4
MOCHA shot of espresso mixed with chocolate powder topped with texturised milk	4
HOT CHOCOLATE chocolate powder mixed with texturised milk, marshmallows	4
IRISH COFFEE shot of Irish whiskey added to a long black, topped with cream	9.5
MUGS	1.0
EXTRA SHOT	0.5
ADDITIONAL FLAVOUR SYRUPS vanilla, caramel, chai, hazelnut	0.5

TEA

ENGLISH BREAKFAST blend of Ceylon & Sri Lankan black teas	4
EARL GREY blend of Ceylon black tea with pure bergamot oil	4
SENCHA green tea from Japan	4
MASALA CHAI black tea with traditional chai spices, rich & smooth	4
CHAMOMILE a single herb tea of Greek chamomile flowers	4
PEPPERMINT Australian organic peppermint leaves	4