



# 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 (VLG) SIX 21.9 / TWELVE 33.9 lemon & cracked black pepper	
- KILPATRICK SIX 25.9 / TWELVE 38.9 bacon & our own spicy sauce	
SALT & PEPPER SQUID Lemon, aioli	14.9
CRISPY PORK BELLY Honey soy glaze, shallots, bean sprouts, sesame	17.9
GRILLED PRAWNS (VLG) Locally caught, corn salsa, curried mayonnaise, pea shoots, sweet potato crisps	19.9
HERVEY BAY SCALLOPS (VLG) Spanish style, pico di gallo, nduja, manchego	19.9
SMOKED EGGPLANT (VLG, VGN) Tomatoes, onions, mint, blue corn tortilla, cos leaves, sesame cheese, lemon	15.9
BEEF SHORT RIB Jalapeno creamed spinach, smokey Boatshed bbq sauce, crispy onions	17.9

## 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
SALT & PEPPER SQUID	8.9

## 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, naturally pasture grazed, Gulf region North Queensland, MSA grain finished 100 days	350 GRAM	39.9
RIB FILLET Rangeland, premium 'paddock to plate product', straight from the Hughes & Dobbin family farm, grass fed MSA	300 GRAM	38.9
SIRLOIN Cape Grimm, from the lush pastures of Tasmania, grass fed, mb3+ MSA	300 GRAM	42.9
SIRLOIN Mort & Co Grandchester, MB2+, 150 day grain fed, South East Queensland	350 GRAM	38.9
RUMP Thousand Guinness Australian Shorthorn, MB2+, the oldest breed in Australia dating back to 1825, grain fed, MSA	400 GRAM	29.9
OUR "SIGNATURE" STEAK		
OP RIB - ON THE BONE Riverina Region, Angus MB2+, 120 day grain fed, MSA Roast capsicum, tomato, herb & onion chutney, your choice of sauce, rustic steak chips or salt baked potato, sour cream & chives	450 GRAM	49.9
WAGYU 'EYE OF RUMP' Diamantina wagyu naturally pasture grazed, Gulf region North Queensland, MB4+, grain finished 300 days	300 GRAM	37.9
WAGYU SIRLOIN Phoenix brand wagyu, 400+ days grain fed	300 GRAM	65.9

## 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
PORTERHOUSE JBS Beef City Platinum, 120 days grain fed, MB1+, MSA	300 GRAM	42.9
T-BONE Royal, Western Maranoa region, grain fed	500 GRAM	49.9
RUMP CAP Pichana style, Tender Valley, 200 day grain fed, Angus, MB 3+	280 GRAM	33.9
OP RIB ON THE BONE Nolans YG 70 day grain fed	400 GRAM	52.9

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

*All our steaks are chef selected, seasoned with sea salt & fresh cracked pepper & served with your choice of sauce, rustic steak chips or salted baked potato, sour cream & chives.*

MSA - OUR GUARANTEE OF TENDERNESS, JUICENESS & FLAVOUR

## SAUCES, RUBS AND BUTTERS

Red Wine Jus (VLG), Cracked Black Pepper, Creamy Mushroom & Rosemary, Dianne, Béarnaise (VLG), Chimmichurri (VLG) Ras El Hanout (VLG), Blue Cheese & Port Butter

## MAINS

SEAFOOD LINGUINI Fresh fish, mussels, prawns, chilli, basil, spinach, lemon, extra virgin olive oil	29.9
BEEF RAGOUT Rigatoni, braised beef, rich tomato sugo, onions, gremolata, Parmigiano Reggiano	27.9
RISOTTO (V, VLG) Saffron risotto, stilton, asparagus, shaved zucchini, Parmigiano Reggiano	26.9
ROAST CHICKEN (VLG) Marinated, paprika roasted, potatoes, chorizo, onions, peppers, spinach, tomato coulis	28.9
SMOKED PORK LOIN (VLG) Crushed mustard potatoes, carrot kraut, apple chutney, cider jus	28.9
MILLY HILL LAMB RACK (VLG) Zaatar spiced, pea & mint pesto, lemon rosemary potatoes, heirloom carrot, green tahini	32.9
BEER BATTERED KINGFISH Garden salad, hand cut chips, lemon, tartare sauce	27.9
MARKET FISH (VLG) Braised leeks, crispy potatoes, asparagus, saffron cream sauce, fresh lemon	31.9

## MAINS TO SHARE

Choose 2 sides to accompany your share plate.

ANGUS TOMAHAWK Diamantina Angus MB2+, naturally pasture grazed, Darling downs region, finished on 150 days grain, consistent marbling & flavour, served with your choice of sauce, rustic steak chips or salted baked potato, sour cream & chives.	1.2kg	140
LAMB SHOULDER (VLG) Bone in forequarter, rosemary & garlic roasted, salsa verde, lamb jus	1.4kg	100

## SIDES

RUSTIC STEAK CHIPS & AIOLI (V)	8.9
BROCCOLINI & GREEN BEANS (V) Extra virgin olive oil, sea salt	8.9
ROASTED CAULIFLOWER Garlic, parmesan, prosciutto	8.9
CONFIT MUSHROOM (V) Thyme, rosemary, French shallots	8.9
BAKED TRUFFLE & RICOTTA GNOCCO (V) Cream sauce, pecorino	9.9
MAPLE ROASTED PUMPKIN (V) Chilli, goats cheese, seeds	8.9
GARDEN SALAD (V) Cherry tomatoes, salad cuts, baby leaves	7.9
CEASAR SALAD Bacon, egg, parmesan, crouton, baby cos	9.9

## DESSERTS

ROSEWATER PANNA COTTA (VLG) Stewed rhubarb, pomegranate, raspberry compote	14.9
LOADED CHOCOLATE BROWNIE (VLG) Caramel popcorn, chocolate fudge sauce, malted milk gelato	14.9
BURNT CITRUS TART Sweet ricotta, biscotti, mojito sorbet, meringue	14.9
STICKY DATE PUDDING Salted bourbon sauce, roasted pear, gingerbread gelato	14.9
MACADAMIA CARAMEL TART Banana compote, dark chocolate mousse	14.9
CHEF'S CHEESE SELECTION Peppered fig paste, dried fruit, quince paste, lavosh	1PC 15.9 / 2PC 19.9 / 3PC 23.9

## FORTIFIED & SWEET

DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON Riverina, NSW
DUTSCHKE SUN DRIED SHIRAZ Barossa Valley, SA
D'ARENBURG 'THE NOBLE' RIESLING 2015 Riverina, NSW
GALWAY PIPE 'GRAND TAWNY' 12YR OLD Multi Regional, SA
DUTSCHKE 'BOURBON BARRELLED' TAWNY Lyndoch Barossa, SA
MR PICKWICKS 'PARTICULAR' TAWNY McLaren Vale, SA
PENFOLDS 'GRANDFATHER' Multi Regional, SA
PENFOLDS 'GREAT GRANDFATHER' Multi Regional, SA
PEDRO XIMENEZ 'VALDESPINO' SHERRY Jerez, Spain



*For every generation*

Celebrating her 144th 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" 2017, as judged by the Queensland Hotels Association.



2017  
• QUEENSLAND'S •

*Best Restaurant*

AS JUDGED BY THE  
QUEENSLAND HOTELS ASSOCIATION

543 CORONATION DRIVE, TOOWONG QLD 4066

PHONE (07) 3871 9595

FAX (07) 3871 9596

WWW.REGATTAHOTEL.COM.AU

(VLG) = VERY LOW GLUTEN (V) = VEGETARIAN (VGN) = VEGAN

One bill per table.

Food Allergies & Intolerances: Please be aware that whilst 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 & 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.

## 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



/REGATTAHOTEL



@REGATTAHOTEL