



# REGATTA BOATSHED

EST. 1874

## SHARE PLATES

RUSTIC GARLIC & CHEESE CORN BREAD (V)	9.9
BRUSCHETTA (V)	13.9
Heirloom tomatoes, bocconcini, fresh basil, rustic loaf, aged balsamic	
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	14.9
Lemon, aioli	
CRISPY PORK BELLY (VLG)	17.9
Apple puree, pear slaw, toasted walnuts	
THAI GREEN MANGO SALAD (VLG)	14.9
Bean sprouts, chilli, peanuts, mint, coriander, lime, Thai style dressing	
Add local grilled prawns	9.9
HERVEY BAY SCALLOPS (VLG)	19.9
Garlic herb butter, pistachio & lemon salsa	
CRISPY FALAFEL (VLG, VGN)	14.9
Beetroot hummus, dill pickle, soused tomato salad	
BEEF CARPACCIO	18.9
Wagyu tenderloin, horseradish mayo, fried capers, micro leaves, parmesan, crouton	

## 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	180 GRAM	29.9
Central Burnett region, pasture fed, swift premium		
FILLET MIGNON	250 GRAM	34.9
Regatta hand-selected, 70 day grain fed, Australian smoked bacon		
RIB FILLET	350 GRAM	39.9
Diamantina Platinum, naturally pasture grazed, Gulf region North Queensland, MSA grain finished 100 days		
RIB FILLET	300 GRAM	38.9
Rangeland, premium 'paddock to plate product', straight from the Hughes & Dobbin family farm, grass fed MSA		
SIRLOIN	300 GRAM	42.9
Cape Grimm, from the lush pastures of Tasmania, grass fed, MB3+ MSA		
SIRLOIN	350 GRAM	38.9
Mort & Co Grandchester, MB2+, 150 day grain fed, South East Queensland		
RUMP	400 GRAM	29.9
Thousand Guinness Australian Shorthorn, MB2+, the oldest breed in Australia dating back to 1825, grain fed, MSA		
OUR "SIGNATURE" STEAK ON SLATE		
OP RIB - ON THE BONE	450 GRAM	49.9
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		
WAGYU 'EYE OF RUMP'	300 GRAM	37.9
Diamantina wagyu naturally pasture grazed, Gulf region North Queensland, MB4+, grain finished 300 days		
WAGYU SIRLOIN	250 GRAM	59.9
Phoenix brand wagyu, 400+ days grain fed, MB6+		
ANGUS TOMAHAWK	1.2kg	120
Diamantina Angus MB2+, Naturally pasture grazed, Darling Downs region southern Queensland, grain finished on 150 days consistent marbling and flavour		

## 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	220 GRAM	31.9
Nolan's 'Private Selection' Cooloola Yearling Beef, 70 days grain fed, MSA		
PORTERHOUSE	300 GRAM	42.9
JBS Beef City Platinum, 120 days grain fed, MSA		
T-BONE	500 GRAM	49.9
Royal, Western Maranoa region, grain fed		
RUMP CAP	280 GRAM	33.9
Pichana style, Tender Valley, 200 day grain fed, Angus, MB3+		
OP RIB ON THE BONE	400 GRAM	52.9
Nolans YG 70 day grain fed		

*"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, JUICINESS & 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	29.9
Fresh fish, mussels, prawns, chilli, basil, spinach, lemon, extra virgin olive oil	
POTATO GNOCCHI (VLG)	27.9
Italian sausage, peas, kale, Parmigiano Reggiano	
PUMPKIN RISOTTO (V, VLG)	26.9
Honey roasted pumpkin, sage, fetta, pine nuts	
ROAST CHICKEN (VLG)	28.9
Marinated, paprika roasted, potatoes, chorizo, onions, peppers, spinach, tomato coulis	
SMOKED PORK LOIN	28.9
Roasted chat potatoes, honey heirloom carrots, Romesco sauce, cider jus	
MILLY HILL LAMB RACK (VLG)	32.9
Zaatar spiced, pea & mint pesto, lemon rosemary potatoes, heirloom carrot, green tahini	
BEER BATTERED KINGFISH	27.9
Garden salad, hand cut chips, lemon, tartare sauce	
MARKET FISH (VLG)	31.9
Chorizo, tomato & chickpea salad, wild rocket, avocado yoghurt sauce, fresh lemon	

## SIDES

RUSTIC STEAK CHIPS & AIOLI (V)	8.9
BROCCOLINI & GREEN BEANS (V)	8.9
Extra virgin olive oil, sea salt	
HEIRLOOM CARROTS (V)	8.9
Honey & cumin roasted, green tahini, dukkah, Persian fetta	
ROASTED MUSHROOMS (V)	8.9
Thyme, rosemary, white wine, garlic	
CAULIFLOWER GRATIN (V)	9.9
Cream sauce, pecorino	
MAPLE ROASTED PUMPKIN (V)	8.9
Chilli, goats cheese, seeds	
GARDEN SALAD (V)	7.9
Cherry tomatoes, salad cuts, baby leaves	
CEASAR SALAD	9.9
Bacon, egg, parmesan, crouton, baby cos	

## DESSERTS

SALTED CARAMEL PANNA COTTA (VLG, DF) Coconut, honey roasted pears, praline	14.9
LOADED CHOCOLATE BROWNIE Caramel popcorn, chocolate fudge sauce, malted milk gelato	14.9
STRAWBERRY VANILLA CHEESECAKE Stewed rhubarb, shortbread crumble, basil gelato	14.9
CITRUS PUDDING (VLG) Blueberry jam, lemon curd, vanilla crème	14.9
COOKIES & CREAM Dark mud cake, white chocolate mousse, cookie, peppermint gelato	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	
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" of 2017 and 2018, as judged by the Queensland Hotels Association.



2017 & 2018  
• QUEENSLAND'S •

*Best Restaurant*

AS JUDGED BY THE  
QUEENSLAND HOTELS ASSOCIATION

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(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



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