



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 Pheonix 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, Parmigianno Reggiano	27.9
RISOTTO (V, VLG) Saffron risotto, stilton, asparagus, shaved zucchini, Parmigianno 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.	1.2kg	
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.		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)	14.9
Stewed rhubarb, pomegranate, raspberry compote	14.9
LOADED CHOCOLATE BROWNIE (VLG)	
Caramel popcorn, chocolate fudge sauce, malted milk gelato	14.9
BURNT CITRUS TART	14.9
Sweet ricotta, biscotti, mojito sorbet, meringue	
STICKY DATE PUDDING	14.9
Salted bourbon sauce, roasted pear, gingerbread gelato	
MACADAMIA CARAMEL TART	14.9
Banana compote, dark chocolate mousse	
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
DUTSCHKE SUN DRIED SHIRAZ Barossa Valley, SA	9.0 / 45.0
D'ARENBERG '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	9.0



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

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

TEA

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



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