

REGATTA

BOATSHED

for every generation

Celebrating her 146th year, the Grand 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, 2018 & 2019 as judged by the Queensland Hotels Association.

Starter Plates

RUSTIC GARLIC & CHEESE CORN BREAD (V) 10

BRUSCHETTA (V) 14
Heirloom tomatoes, bocconcini, fresh basil, rustic loaf, aged balsamic

FRESHLY SHUCKED OYSTERS (REGION / SEASONAL)

NATURAL (GF) SIX 22/ TWELVE 34
lemon & cracked black pepper

KILPATRICK (GF) SIX 26/ TWELVE 38
bacon & our own spicy sauce

SALT & PEPPER SQUID 15
Lemon, aioli

HERVEY BAY SCALLOPS 19
Sesame, ginger, soy, spring onion, caramelised lime

GRILLED CAULIFLOWER (VGN) 15
Green olive tapenade, pesto, pangratato

BEEF CARPACCIO 19
Wagyu tenderloin, horseradish mayo, fried capers, micro leaves, parmesan, crouton

Steak

EYE FILLET 180 GRAM 33
Royal, Western Maranoa region, 70 day grain fed, MSA

FILLET MIGNON 250 GRAM 37
Royal, Western Maranoa region, 70 day grain fed, MSA, Regatta hand selected Australian smoked bacon

RIB FILLET 350 GRAM 39
AMH black, 150 day grain fed, Darling Downs Qld

SIRLOIN 300 GRAM 39
Thousand Guineas Australian Shorthorn, MB2+, the oldest breed in Australia dating back to 1825, grain fed, MSA

WAGYU 'EYE OF RUMP' 300 GRAM 39
Diamantina wagyu naturally pasture grazed, Gulf region North Queensland, MB4+, grain finished 300 days

WAGYU SIRLOIN 250 GRAM 69
AACO F1 Wagyu, Darling Downs Region, QLD, 400 Day Grain fed, MB7

OUR "SIGNATURE" STEAK ON SLATE
OP RIB - ON THE BONE 450 GRAM 56
Yardstick beef, Darling Downs & Riverina regions, specially selected cattle, 120 days grain fed MB2+, MSA served with house made tomato chutney

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 and flavour

Steak Toppers

BLUE CHEESE WEDGE (V) +7

GRILLED LOCAL PRAWNS +10

KILPATRICK OYSTERS (2) +8

ONION RINGS (V) +6

SALT & PEPPER SQUID +8

Sauces, Rubs & Butters (GF)

Red Wine Jus, Cracked Black Pepper, Creamy Mushroom & Rosemary, Ras El Hanout, Blue Cheese & Port Butter

Main

SEAFOOD LINGUINI 29
Fresh fish, mussels, prawns, chilli, basil, spinach, lemon, extra virgin olive oil

TOMATO RISOTTO 26
Tomato coulis, semi dried heirlooms, basil, buffalo feta

CORNFED CHICKEN (GF) 28
Chicken supreme, crushed potatoes, roasted green beans, prosciutto, peppercorn cream sauce

PORK LOIN (GF) 33
Gooralie free range pork, char grilled, rosemary & pecorino kipflers, lemony garlic kale, nduja butter

LAMB SHOULDER 35
lemon & basil cous, pistachio, heirloom tomato salsa, yoghurt, sumac

BEER BATTERED BARRAMUNDI 27
Australian Barramundi, garden salad, rustic chips, lemon, tartare sauce

MARKET FISH (GF) 33
Crispy kipflers, roasted peppers & green olive salsa, herby dressing, lemon

Sides

RUSTIC STEAK CHIPS & AIOLI (V)(GF) 9

SEASONAL GREENS (V)(GF)(DF) 10
Extra virgin olive oil, sea salt

ROASTED MUSHROOMS (V)(GF) 10
Thyme, rosemary, white wine, garlic

CAULIFLOWER GRATIN (V)(GF) 10
Cream sauce, pecorino

GARDEN SALAD (V)(GF) 8
Cherry tomatoes, salad cuts, iceberg lettuce

CEASAR SALAD 10
Prosciutto, egg, parmesan, crouton, anchovy, baby cos

V - VEGETARIAN, VGN - VEGAN, GF - GLUTEN FREE

One bill per table

Dessert

ROASTED APPLE & RHUBARB (GF, VGN) Streusel, cinnamon, vanilla sorbet	15
LOADED CHOCOLATE BROWNIE Caramel popcorn, chocolate fudge sauce, malted milk gelato	15
LIME BAKED CHEESECAKE Thyme & black sesame tuile, lemon blueberry jam, sweetened cream	15
PEANUT BUTTER PARFAIT Chocolate mousse, pretzel, caramel sauce	15
CHEF'S CHEESE SELECTION 1PC 15 / 2PC 20 / 3PC 24 Peppered fig paste, dried fruit, quince paste, lavosh	

Fortified & Sweet Wine

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	

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
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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WWW.REGATTAHOTEL.COM.AU

543 Coronation Drive, Toowong QLD 4066
Ph (07) 3051 7617