

## ➤ 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)	18.9
White bean & speck cassoulet, kale, roasted cauliflower	
THAI GREEN MANGO SALAD (VLG)	14.9
Bean sprouts, chilli, peanuts, mint, coriander, lime, Thai style dressing	
<i>Add local grilled prawns</i>	9.9
HERVEY BAY SCALLOPS (VLG)	19.9
Sesame, ginger, soy, spring onion, caramelised lime	
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 ⇐

<b>EYE FILLET</b>	180 GRAM	32.9
Royal, Western Maranoa region, 70 day grain fed, MSA		
<b>FILLET MIGNON</b>	250 GRAM	36.9
Royal, Western Maranoa region, 70 day grain fed, MSA, Regatta hand selected, Australian smoked bacon		
<b>RIB FILLET</b>	350 GRAM	39.9
Diamantina Platinum, naturally pasture grazed, Gulf region North Queensland, 100 day grain fed, MSA		
<b>RIB FILLET</b>	300 GRAM	38.9
Rangeland, premium 'paddock to plate product', straight from the Hughes & Dobbin family farm, grass fed, MSA		
<b>SIRLOIN</b>	300 GRAM	42.9
Cape Grim, from the lush pastures of Tasmania, grass fed, MB2+, MSA		
<b>SIRLOIN</b>	350 GRAM	47.9
Jacks Creek Black Angus, 150 day grain fed, MB4+, Willow Tree NSW, MSA		
<b>RUMP</b>	400 GRAM	32.9
Thousand Guineas Australian Shorthorn, MB2+, the oldest breed in Australia dating back to 1825, grain fed, MSA		

### OUR "SIGNATURE" STEAK ON SLATE

<b>OP RIB - ON THE BONE</b>	450 GRAM	56.9
"Chefs choice" Jacks Creek Angus, 120 day grain fed, MB2+, Willow Tree NSW, MSA, served with house made tomato chutney		
<b>WAGYU 'EYE OF RUMP'</b>	300 GRAM	38.9
Diamantina wagyu naturally pasture grazed, Gulf region North Queensland, MB4+, grain finished 300 days		
<b>WAGYU SIRLOIN</b>	250 GRAM	99.9
2GR Wagyu, fullblood wagyu beef, raised on lush pastures NSW, 450 day grain fed, MB8+		
<b>ANGUS TOMAHAWK</b>	1.2KG	120
Diamantina Angus MB2+, naturally pasture grazed, Darling Downs region, Southern Queensland, 150 day grain fed, 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!*

<b>SIRLOIN</b>	220 GRAM	34.9
Kimberly Red, Angus family cattle, 100 day grain fed, Central QLD		
<b>PORTERHOUSE</b>	300 GRAM	43.9
Yardstick beef, Darling Downs & Riverina regions, specially selected cattle, 120 day grain fed, MB2+, MSA		
<b>T-BONE</b>	500 GRAM	49.9
Signature Black Angus, 120 day grain fed, MB2+, MSA		
<b>RUMP CAP</b>	280 GRAM	33.9
Pichana style cut, Tender Valley Black Angus, 200 day grain fed, MB3+		
<b>OP RIB ON THE BONE</b>	400 GRAM	52.9
Royal, Western Maranoa region, 70 day grain fed, MSA		

**"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 and flavour**

### SAUCES, RUBS AND BUTTERS

Red Wine Jus (VLG), Cracked Black Pepper, Creamy Mushroom & Rosemary, Dianne, Béarnaise (VLG), Chimichurri (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	
LAMB RAGU	27.9
Braised shoulder, Napoli sauce, strozzapretti pasta, gremolata, Parmigiano Reggiano	
BEETROOT RISOTTO (V) (VLG)	26.9
Carnaroli rice, roasted beetroot, halloumi, minted peas, mascarpone	
CORNFED CHICKEN	28.9
Chicken supreme, crushed potatoes, roasted green beans, prosciutto, peppercorn cream sauce	
PORK LOIN (VLG)	32.9
Gooralie Free range pork, char grilled, truffled pea puree, double onion mash, crispy leek, port jus	
MILLY HILL LAMB RACK (VLG)	34.9
Pistachio crusted, lemon & basil cous cous, heirloom tomato salsa, yoghurt, sumac	
BEER BATTERED KINGFISH	27.9
Garden salad, hand cut chips, lemon, tartare sauce	
MARKET FISH (VLG)	31.9
Cauliflower & leek cream, caper & dill crushed potatoes, broccolini, gremolata, macadamia	

## ➤ SIDES ⇐

RUSTIC STEAK CHIPS & AIOLI (V)	8.9
BROCCOLINI & GREEN BEANS (V)	9.9
Extra virgin olive oil, sea salt	
HEIRLOOM CARROTS (V)	9.9
Honey & cumin roasted, green tahini, dukkah, Persian fetta	
ROASTED MUSHROOMS (V)	9.9
Thyme, rosemary, white wine, garlic	
CAULIFLOWER GRATIN (V)	9.9
Cream sauce, pecorino	
MAPLE ROASTED PUMPKIN (V)	9.9
Chilli, goats cheese, seeds	
GARDEN SALAD (V)	7.9
Cherry tomatoes, salad cuts, iceberg lettuce	
CEASAR SALAD	9.9
Bacon, egg, parmesan, crouton, anchovy, 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
CHERRY BLUEBERRY TART Morello cherries, Crème patisserie, apple crumble gelato	14.9
JAFFA MOUSSE Dark chocolate, orange mousse, almond Cointreau crème	14.9
VANILLA CAKE Sponge cake, vanilla crème, blueberry cardamom gelato	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	11.0 / 55.0
DUTSCHKE SUN DRIED SHIRAZ Barossa Valley, SA	9.0 / 45.0
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

➤ 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

*For Every Generation*

Celebrating her 145th 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" 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

**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.

*One bill per table.*