



REGATTA BOATSHED

➤ SHARE 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	
CRISPY PORK BELLY (GF)	18
White bean & speck cassoulet, kale, roasted cauliflower	
NOOSA SPANNER CRAB	19
Avocado, micro herbs, pickled cucumber, gazpacho, crostini	
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 TOPPERS ⇐

BLUE CHEESE WEDGE (V)	7
GRILLED BUG TAIL	11
GARLIC TIGER PRAWNS	10
KILPATRICK OYSTERS (2)	8
ONION RINGS (V)	6
CHAR GRILLED MAPLE BACON	7
SALT & PEPPER SQUID	8

➤ STEAKS ⇐

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
Diamantina Platinum, naturally pasture grazed, Gulf region North Queensland, 100 day grain fed, MSA		
RIB FILLET	300 GRAM	39
Rangeland, premium 'paddock to plate product', straight from the Hughes & Dobbin family farm, grass fed MSA		
SIRLOIN	300 GRAM	43
Cape Grim, from the lush pastures of Tasmania, grass fed, MB2+, MSA		
SIRLOIN	350 GRAM	39
Oino Gustus, single herd, Angus family cattle, 270 Day grain fed, Central QLD		
RUMP	400 GRAM	33
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
Jacks Creek Wagyu, 400 day grain fed, MB7 +, Willow Tree, NSW		
ANGUS TOMAHAWK	1.2KG	120
Diamantina Angus MB2+, naturally pasture grazed, Darling Downs region, Southern Queensland, 150 day grain fed, consistent marbling and flavour		

OUR "SIGNATURE" STEAK ON SLATE

OP RIB - ON THE BONE	450 GRAM	56
"Chefs choice" Jacks Creek Angus, 120 day grain fed MB2+, Willow Tree NSW, MSA, served with house made tomato chutney		

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	34
Kimberly Red, Angus family cattle, 100 day grain fed, Central QLD		
PORTERHOUSE	300 GRAM	44
Yardstick beef, Darling Downs & Riverina regions, specially selected cattle, 120 days grain fed MB2+, MSA		
T-BONE	500 GRAM	49
Signature Black Angus, 120 day grain fed MB 2+, MSA		
RUMP CAP	280 GRAM	34
Pichana style cut, Tender Valley Black Angus, 200 day grain fed, MB3+		
OP RIB ON THE BONE	400 GRAM	52
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 (GF)

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

➤ MAINS ⇐

SEAFOOD LINGUINI	29
Fresh fish, mussels, prawns, chilli, basil, spinach, lemon, extra virgin olive oil	
LAMB RAGU	28
Braised shoulder, Napoli sauce, strozzapretti pasta, gremolata, pecorino	
PEA & MINT RISOTTO (V) (GF)	26
Carnaroli rice, asparagus, zucchini, pecorino, mascarpone	
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, truffled pea puree, double onion mash, crispy leek, port jus	
MILLY HILL LAMB RACK	35
Pistachio crusted, lemon & basil cous cous, heirloom tomato salsa, yoghurt, sumac	
BEER BATTERED KINGFISH	27
Garden salad, hand cut chips, lemon, tartare sauce	
MARKET FISH (GF)	32
Cauliflower & leek cream, caper & dill crushed potatoes, broccolini, gremolata, macadamia	

➤ SIDES ⇐

RUSTIC STEAK CHIPS & AIOLI (V) (GF)	9
BROCCOLINI & GREEN BEANS (V) (GF)	10
Extra virgin olive oil, sea salt	
ZESTY ZUCCHINI (V) (GF)	10
Asparagus, edamame beans, gem lettuce, pecorino, lemon, seed mix	
ROASTED MUSHROOMS (V) (GF)	10
Thyme, rosemary, white wine, garlic	
CAULIFLOWER GRATIN (V) (GF)	10
Cream sauce, pecorino	
ROASTED BEETROOT (V) (GF)	10
Goats curd, rocket leaves, pistachio crumb, basil, aged balsamic	
GARDEN SALAD (V) (GF)	8
Cherry tomatoes, salad cuts, iceberg lettuce	
CAESAR SALAD	10
Bacon, egg, parmesan, crouton, anchovy, baby cos	

➤ **DESSERTS** ◀

SALTED CARAMEL PANNA COTTA (GF) (DF)	15
Coconut, honey roasted pears, praline	
LOADED CHOCOLATE BROWNIE	15
Caramel popcorn, chocolate fudge sauce, malted milk gelato	
CHERRY BLUEBERRY TART	15
Morello cherries, Crème patisserie, apple crumble gelato	
PEANUT BUTTER PARFAIT	15
Chocolate mousse, pretzel, caramel sauce	
VANILLA CAKE	15
Sponge cake, vanilla crème, blueberry cardamom gelato	
CHEF'S CHEESE SELECTION	1PC 15 / 2PC 20 / 3PC 24
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

➤ **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
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	
CHAMOMILE	4
A single herb tea of Greek chamomile flowers	
PEPPERMINT	4
Australian organic peppermint leaves	

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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(GF) GLUTEN FREE
(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.