

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) 15
Heirloom tomatoes, bocconcini, fresh basil, rustic loaf, aged balsamic

FRESHLY SHUCKED OYSTERS (REGION / SEASONAL)

NATURAL (GF, DF) SIX 24/ TWELVE 37
lemon & cracked black pepper

KILPATRICK (GF, DF) SIX 28/ TWELVE 39
bacon & our own spicy sauce

SALT & PEPPER SQUID (DF) 16
Lemon, aioli

LAMB BELLY (DF) 18
Slow roasted, green olive, anchovy, pulled lamb croquette, tomato coulis

HERVEY BAY SCALLOPS 20
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 42
Oino Gustus, single herd, Angus family cattle, 270 Day grain fed, Central QLD

RIB FILLET 300 GRAM 39
Rangeland, premium 'paddock to plate product', Hughes & Dobbin family farm, grass fed, MSA

SIRLOIN 300 GRAM 45
Cape Grim, Tasmania, grass fed, MB2+, MSA

SIRLOIN 350 GRAM 39
Signature Black Angus, 120 day grain fed MB3+, MSA

RUMP 400 GRAM 34
Thousand Guineas Australian Shorthorn, grain fed, MB2+, MSA

WAGYU 'EYE OF RUMP' 300 GRAM 41
Diamantina wagyu, Gulf region North Queensland, grain finished 300 days, MB4+

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

ANGUS TOMAHAWK 1.2 KG 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 59
Yardstick beef, Darling Downs & Riverina regions, specially selected cattle, 150 days grain fed MB2+, MSA served with house made tomato chutney

Sauces, Rubs & Butters (GF)

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

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 36
Kimberly Red, Angus family cattle, Central QLD, 100 Day grain fed

PORTERHOUSE 300 GRAM 45
Bass Strait, from the lush pastures of Victoria, grass fed, MB2+

T-BONE 500 GRAM 49
Signature Black Angus, 120 day grain fed MB 2+, MSA

RUMP CAP 280 GRAM 35
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

Steak Toppers

BLUE CHEESE WEDGE (V, GF) +9

GRILLED BUG TAIL (GF) +12

GRILLED LOCAL PRAWNS (GF) +12

KILPATRICK OYSTERS (2) (GF, DF) +9

ONION RINGS (V, DF) +6

SALT & PEPPER SQUID (DF) +8

Main

SEAFOOD LINGUINI (DF) Fresh fish, mussels, prawns, chilli, basil, spinach, lemon, extra virgin olive oil	29
GNOCCHI Confit duck, porcini mushrooms, chicken stock, pecorino, gremolata, pangratato	28
TOMATO RISOTTO (V)(GF) Tomato coulis, semi dried heirlooms, basil, buffalo feta	26
CORNFED CHICKEN (GF) Chicken supreme, crushed potatoes, roasted green beans, prosciutto, peppercorn cream sauce	29
PORK LOIN (GF) Gooralie free range pork, char grilled, rosemary & pecorino kiplers, lemony garlic kale, nduja butter	33
LAMB SHOULDER lemon & basil cous cous, pistachio, heirloom tomato salsa, yoghurt, sumac	35
BEER BATTERED BARRAMUNDI Australian Barramundi, garden salad, rustic chips, lemon, tartare sauce	27
MARKET FISH (GF, DF) Crispy kiplers, roasted peppers & green olive salsa, herby dressing, lemon	33

Sides

RUSTIC STEAK CHIPS & AIOLI (V, GF, DF)	9
SEASONAL GREENS (V, GF, DF) Extra virgin olive oil, sea salt	12
MIDDLE EASTERN VEGETABLES (V, DF) Hummus, roasted root vegetables, dukkah, fried bread	10
MUSHROOM RAGOUT (V, GF) Wild mushrooms, garlic, thyme, brandy, cream	11
CAULIFLOWER GRATIN (V, GF) Cream sauce, pecorino	10
GARDEN SALAD (V, GF, DF) Cherry tomatoes, salad cuts, iceberg lettuce	10
CEASAR SALAD Prosciutto, egg, parmesan, crouton, anchovy, baby cos	12

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

DUTSCHKE SUN DRIED SHIRAZ Barossa Valley, SA	
D'ARENBURG 'THE NOBLE' GEWÜRZTRAMINER 2015 Riverina, NSW	
HEGGIES BOTRYTIS RIESLING Eden Valley, SA	
GALWAY PIPE 'GRAND TAWNY' 12YR OLD Multi Regional, SA	
DUTSCHKE 'BOURBON BARRELLED' TAWNY Lyndoch Barossa, SA	
PENFOLDS 'FATHER' Multi Regional, SA	
PENFOLDS 'GRANDFATHER' Multi Regional, SA	
PENFOLDS 'GREAT GRANDFATHER' Multi Regional, SA	

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Coffee

FLAT WHITE shot of coffee with warm & only slightly texturised milk	4
ESPRESSO Italian description for short black	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 of espresso 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	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