

# 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** 20  
Wagyu tenderloin, horseradish mayo, fried capers, micro leaves, parmesan, crouton

### Steak

**EYE FILLET** 180 GRAM 35  
Royal, Western Maranoa region, 70 day grain fed, MSA

**FILLET MIGNON** 250 GRAM 38  
Royal, Western Maranoa region, 70 day grain fed, MSA, Regatta hand selected Australian smoked bacon

**RIB FILLET** 350 GRAM 45  
Oino Gustus, single herd, Angus family cattle, 270 Day grain fed, Central QLD

**RIB FILLET** 300 GRAM 43  
Rangeland, premium 'paddock to plate product', Hughes & Dobbin family farm, grass fed, MSA

**SIRLOIN** 300 GRAM 47  
Cape Grim, Tasmania, grass fed, MB2+, MSA

**SIRLOIN** 350 GRAM 45  
Signature Black Angus, 120 day grain fed MB3+, MSA

**RUMP** 400 GRAM 39  
Thousand Guineas Australian Shorthorn, grain fed, MB2+, MSA

**WAGYU 'EYE OF RUMP'** 300 GRAM 43  
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 130  
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 64  
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 42  
Kimberly Red, Angus family cattle, Central QLD, 100 Day grain fed

**PORTERHOUSE** 300 GRAM 49  
Bass Strait, from the lush pastures of Victoria, grass fed, MB2+

**T-BONE** 500 GRAM 55  
Signature Black Angus, 120 day grain fed MB 2+, MSA

**RUMP CAP** 280 GRAM 40  
Pichana style cut, Tender Valley Black Angus, 200 day grain fed, MB3+

**OP RIB ON THE BONE** 400 GRAM 59  
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

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

## Sides

<b>RUSTIC STEAK CHIPS &amp; AIOLI (V, GF, DF)</b>	10
<b>SEASONAL GREENS (V, GF, DF)</b> Extra virgin olive oil, sea salt	14
<b>MIDDLE EASTERN VEGETABLES (V, DF)</b> Hummus, roasted root vegetables, dukkah, fried bread	12
<b>MUSHROOM RAGOUT (V, GF)</b> Wild mushrooms, garlic, thyme, brandy, cream	12
<b>CAULIFLOWER GRATIN (V, GF)</b> Cream sauce, pecorino	12
<b>GARDEN SALAD (V, GF, DF)</b> Cherry tomatoes, salad cuts, iceberg lettuce	12
<b>CEASAR SALAD</b> Prosciutto, egg, parmesan, crouton, anchovy, baby cos	12

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

One bill per table

## Dessert

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

## Fortified & Sweet Wine

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

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## Coffee

<b>FLAT WHITE</b> shot of coffee with warm & only slightly texturised milk	4
<b>ESPRESSO</b> Italian description for short black	4
<b>MACCHIATO</b> shot of espresso served short with a dollop of texturised milk	4
<b>AFFOGATO (ESPRESSO)</b> shot of espresso served short, accompanied with a scoop of ice cream	6
<b>LONG BLACK</b> double shot of espresso extracted over hot water	4
<b>LONG MACCHIATO</b> double shot of espresso with a dollop of texturised milk	4
<b>CAPPUCCINO</b> shot of espresso with texturised milk, dusted with chocolate	4
<b>LATTE</b> shot of espresso with texturised milk	4
<b>PICCOLO LATTE</b> ristretto shot latte style served short	4
<b>MOCHA</b> shot of espresso mixed with chocolate powder topped with texturised milk	4
<b>HOT CHOCOLATE</b> chocolate powder mixed with texturised milk	4
<b>IRISH COFFEE</b> shot of Irish whiskey added to a long black, topped with cream	9.5
<b>MUGS</b>	+1
<b>EXTRA SHOT</b>	+0.5
<b>ADDITIONAL FLAVOUR SYRUPS</b> vanilla, caramel, chai, hazelnut	+0.5

## Tea

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