

REGATTA

BOATSHED

Starter Plates

RUSTIC GARLIC & CHEESE CORN BREAD (V)	12
BAKED BRUSCHETTA (V) Heirloom tomatoes, Turkish bread, whipped fetta, caramelised balsamic, buffalo mozzarella, basil, petite leaves	16
FRESHLY SHUCKED OYSTERS (REGION / SEASONAL)	
NATURAL (GF, DF) Lemon, cracked black pepper	SIX 26/ TWELVE 44
KILPATRICK (GF, DF) Australian bacon, spiced kilpatrick sauce	SIX 29/ TWELVE 48
SALT & PEPPER SQUID (DF) Australian squid, lemon, aioli	16
DUCK PASTRAMI House cured & smoked duck breast, fennel, orange, heirloom beetroots, petite leaves, goat's curd, crostini	19
AUSTRALIAN HALF SHELL SCALLOPS (4) Walnut butter, truffled minty peas, bacon crumb	20
GRILLED CAULIFLOWER (VG, GF) Smoked pumpkin hummus, beetroot, pistachio dukkah, macadamia butter	16
CRISPY SPICED BEEF (DF) Ramen seasoning, softened kohlrabi, Korean chilli sauce, sesame, shallots, lime	18
NOOSA CRAB CAKE Saffron aioli, apple radish salad, watercress, lemon	19

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FRIENDLY
DF = DAIRY FRIENDLY

Steak

All our steaks are chef selected, seasoned with sea salt & fresh cracked pepper, and served with your choice of sauce, rustic steak chips or salted baked potato, sour cream & chives.

MSA – our guarantee of tenderness, juiciness and flavour.

EYE FILLET Royal, Western Maranoa region, 70 days grain fed, MSA	180G	35
FILLET MIGNON Cape Grim, Tasmania, grass fed, MB2+, MSA, Regatta hand-selected Australian smoked bacon	250G	39
RIB FILLET Oino Gustus, single herd, Angus family cattle, 270 days grain fed, Central QLD	300G	48
RIB FILLET Flinders Natural, pasture fed, MB2+, South East QLD	350G	48
SIRLOIN Bass Strait, from the lush pastures of Victoria, grass fed, MB3+	300G	46
SIRLOIN "Reigning Beef Off Champion" Signature Black Angus, 100 days grain fed, MB4+, MSA	350G	48
RUMP Thousand Guineas Australian Shorthorn, Liverpool Plains, Southern NSW, grain fed, MB2+, MSA	400G	39
BAVETTE Oino Gustus, single herd, Angus family cattle, 270 days grain fed, Central QLD	250G	35
WAGYU 'EYE OF RUMP' Diamantina Wagyu, Gulf Region North Queensland, grain finished 300 days, MB4+	300G	42
WAGYU SIRLOIN Diamantina Wagyu, Gulf Region North Queensland, grain finished 300 days, MB8+. Exceptional marbling and eating quality	250G	84
ANGUS TOMAHAWK Diamantina Angus, MB2+, naturally pasture grazed, Western Darling Downs Region, Southern Queensland, 100 days grain fed, consistent marbling and flavour	1.2KG	140
OUR "SIGNATURE" STEAK ON SLATE OP RIB ON THE BONE Yardstick Beef, Darling Downs & Riverina regions, specially selected cattle, 150 days grain fed, MB2+, MSA Served with house made tomato chutney	450G	68

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3%. One bill per table

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 Kimberly Red, Angus family cattle, Central QLD, 100 days grain fed	220G	47
PORTERHOUSE Flinders Natural, pasture fed, MB2+, South East QLD	300G	54
T-BONE Signature Black Angus, 100 days grain fed, MB2+, MSA	500G	65
RUMP CAP Pure Prime, 150 days grain fed, MB3+, British Breed, Darling Downs, QLD	280G	42
OP RIB ON THE BONE Royal, Western Maranoa region, 70 days grain fed, MSA	400G	68

Dry aged beef does not benefit cooking past medium rare

Sauces, Rubs & Butters (GF)

Red wine jus, cracked black pepper, creamy mushroom & rosemary, dienne, béarnaise, chimichurri, ras el hanout, blue cheese & port butter

Steak Toppers

BLUE CHEESE WEDGE (V, GF)	+9
BEER BATTERED ONION RINGS (V)	+7
THICK CUT CHARRED MAPLE BACON (2) (GF, DF)	+12
GRILLED ½ MORETON BAY BUG (GF)	+14
AUSTRALIAN BBQ PRAWNS (2) (GF)	+18
WESTERN AUSTRALIAN ½ LOBSTER (GF)	+29
KILPATRICK OYSTERS (2) (GF, DF)	+10
AUSTRALIAN SALT & PEPPER SQUID (DF)	+9

Maining

SEAFOOD LINGUINI (DF) Fresh fish, mussels, prawns, garlic, chilli, basil, spinach, lemon, extra virgin olive oil	30
GNOCCHI Confit duck, porcini mushrooms, chicken stock, pecorino, gremolata, pangratato	29
CORN RISOTTO (V, GF) Sweetcorn puree, burnt corn, mascarpone, pea shoots, shaved zucchini, truffled pecorino	26
ROASTED CHICKEN (GF) Local chicken breast, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus	32
PORK LOIN (GF) Borrowdale free range pork, char grilled, rosemary & pecorino kipflers, lemony garlic kale, nduja butter	33
LAMB RUMP (GF) Truffled polenta, leek fondant, heirloom carrot, cauliflower cous cous, lamb jus	36
BEER BATTERED BARRAMUNDI Australian Barramundi, seasonal garden salad, rustic chips, lemon, tartare	28
MARKET FISH (GF) Local seasonal catch, saffron clam sauce, confit leek & onions, samphire potatoes	36

Sides

RUSTIC STEAK CHIPS (V, GF, DF) Aioli	10
SEASONAL GREENS (V, GF, DF) Extra virgin olive oil, sea salt	14
POTATO DAUPHINOISE (V, GF) Idaho potato, garlic cream sauce, truffled pecorino, thyme, mozzarella	12
HEIRLOOM TOMATOES (V, GF) Goat's curd, black olive, roast beetroot, seasonal leaves, white balsamic	12
ROASTED CAULIFLOWER (V, GF) Halloumi, caramelised onions, pine nuts, capers, lemon	12
GARDEN SALAD (VG, GF) Cherry tomatoes, salad cuts, mixed leaves, house dressing	12
CAESAR SALAD Prosciutto, egg, parmesan, croutons, anchovy, baby cos	12

Dessert

STICKY TOFFEE PUDDING (VG, GF) Butterscotch sauce, vanilla sorbet, candied walnuts	15
LOADED CHOCOLATE BROWNIE Chocolate fudge sauce, raspberry, tim tam crumble, crushed nuts, raspberry ice cream	15
BREAD & BUTTER PUDDING White chocolate, cranberries, raisins, brioche, crème anglaise, vanilla gelato	15
PEANUT BUTTER PARFAIT Chocolate mousse, pretzel, caramel sauce	15
CHEESE SELECTION Peppered fig paste, dried fruit, quince paste, lavosh	1PC 16 / 2PC 22 / 3PC 26

REGATTA

BOATSHED

for every generation

Affectionately known as the Grand Lady of the Brisbane River, the iconic Regatta Hotel has been renowned for exceptional food and service for over 147 years. This reputation is alive and well with the Boatshed Restaurant recently named Queensland's Hall of Fame winner for "Best Restaurant" as judged by the Queensland Hotels Association.

 REGATTAHOTEL  REGATTAHOTEL
WWW.REGATTAHOTEL.COM.AU
543 Coronation Drive, Toowong QLD 4066 Ph (07) 3051 7617

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	6.2
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	
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
CHAMOMILE a single herb tea of Greek chamomile flowers	4
PEPPERMINT Australian organic peppermint leaves	4

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