

# REGATTA

## BOATSHED

### Starter Plates

<b>RUSTIC GARLIC &amp; CHEESE CORN BREAD (V)</b>	<b>13</b>
<b>BAKED BRUSCHETTA (V)</b> Heirloom tomatoes, Turkish bread, whipped fetta, caramelised balsamic, buffalo mozzarella, basil, petite leaves	<b>16</b>
<b>FRESHLY SHUCKED OYSTERS (REGION / SEASONAL)</b>	
<b>NATURAL (GF, DF)</b> Lemon, cracked black pepper	<b>SIX 26/ TWELVE 44</b>
<b>KILPATRICK (GF, DF)</b> Australian bacon, spiced kilpatrick sauce	<b>SIX 29/ TWELVE 48</b>
<b>SALT &amp; PEPPER SQUID (DF)</b> Australian squid, lemon, aioli	<b>17</b>
<b>DUCK PASTRAMI</b> House cured & smoked duck breast, fennel, orange, heirloom beetroots, petite leaves, goat's curd, crostini	<b>19</b>
<b>AUSTRALIAN HALF SHELL SCALLOPS (4)</b> Walnut butter, truffled minty peas, bacon crumb	<b>22</b>
<b>GRILLED CAULIFLOWER (VG, GF)</b> Smoked pumpkin hummus, beetroot, pistachio dukkah, macadamia butter	<b>17</b>
<b>CRISPY SPICED BEEF (DF)</b> Ramen seasoning, softened kohlrabi, Korean chilli sauce, sesame, shallots, lime	<b>19</b>
<b>NOOSA CRAB CAKE</b> Saffron aioli, apple radish salad, watercress, lemon	<b>19</b>

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.

<b>EYE FILLET</b> Royal, Western Maranoa region, 70 days grain fed, MSA	<b>180G</b>	<b>39</b>
<b>FILLET MIGNON</b> Cape Grim, Tasmania, grass fed, MB2+, MSA, Regatta hand-selected Australian smoked bacon	<b>250G</b>	<b>41</b>
<b>RIB FILLET</b> Oino Gustus, single herd, Angus family cattle, 270 days grain fed, Central QLD	<b>300G</b>	<b>49</b>
<b>RIB FILLET</b> Flinders Natural, pasture fed, MB2+, South East QLD	<b>350G</b>	<b>49</b>
<b>SIRLOIN</b> Bass Strait, from the lush pastures of Victoria, grass fed, MB3+	<b>300G</b>	<b>48</b>
<b>SIRLOIN</b> "Reigning Beef Off Champion" Signature Black Angus, 100 days grain fed, MB4+, MSA	<b>350G</b>	<b>51</b>
<b>RUMP</b> Thousand Guineas Australian Shorthorn, Liverpool Plains, Southern NSW, grain fed, MB2+, MSA	<b>400G</b>	<b>45</b>
<b>BAVETTE</b> Oino Gustus, single herd, Angus family cattle, 270 days grain fed, Central QLD	<b>250G</b>	<b>39</b>
<b>WAGYU 'EYE OF RUMP'</b> Diamantina Wagyu, Gulf Region North Queensland, grain finished 300 days, MB4+	<b>300G</b>	<b>45</b>
<b>WAGYU SIRLOIN</b> Diamantina Wagyu, Gulf Region North Queensland, grain finished 300 days, MB8+. Exceptional marbling and eating quality	<b>250G</b>	<b>89</b>
<b>ANGUS TOMAHAWK</b> Diamantina Angus, MB2+, naturally pasture grazed, Western Darling Downs Region, Southern Queensland, 100 days grain fed, consistent marbling and flavour	<b>1.2KG</b>	<b>150</b>
<b>OUR "SIGNATURE" STEAK ON SLATE</b> <b>OP RIB ON THE BONE</b> Yardstick Beef, Darling Downs & Riverina regions, specially selected cattle, 150 days grain fed, MB2+, MSA Served with house made tomato chutney	<b>450G</b>	<b>69</b>

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### 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> Kimberly Red, Angus family cattle, Central QLD, 100 days grain fed	<b>220G</b>	<b>49</b>
<b>PORTERHOUSE</b> Flinders Natural, pasture fed, MB2+, South East QLD	<b>300G</b>	<b>57</b>
<b>T-BONE</b> Signature Black Angus, 100 days grain fed, MB2+, MSA	<b>500G</b>	<b>69</b>
<b>RUMP CAP</b> Pure Prime, 150 days grain fed, MB3+, British Breed, Darling Downs, QLD	<b>280G</b>	<b>45</b>
<b>OP RIB ON THE BONE</b> Royal, Western Maranoa region, 70 days grain fed, MSA	<b>400G</b>	<b>69</b>

*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

<b>BLUE CHEESE WEDGE (V, GF)</b>	<b>+9</b>
<b>BEER BATTERED ONION RINGS (V)</b>	<b>+7</b>
<b>THICK CUT CHARRED MAPLE BACON (2) (GF, DF)</b>	<b>+12</b>
<b>GRILLED ½ MORETON BAY BUG (GF)</b>	<b>+15</b>
<b>AUSTRALIAN BBQ PRAWNS (2) (GF)</b>	<b>+18</b>
<b>WESTERN AUSTRALIAN ½ LOBSTER (GF)</b>	<b>+35</b>
<b>KILPATRICK OYSTERS (2) (GF, DF)</b>	<b>+10</b>
<b>AUSTRALIAN SALT &amp; PEPPER SQUID (DF)</b>	<b>+9</b>

## Maining

<b>SEAFOOD LINGUINI (DF)</b> Fresh fish, mussels, prawns, garlic, chilli, basil, spinach, lemon, extra virgin olive oil	32
<b>GNOCCHI</b> Confit duck, porcini mushrooms, chicken stock, pecorino, gremolata, pangratato	29
<b>CORN RISOTTO (V, GF)</b> Sweetcorn puree, burnt corn, mascarpone, pea shoots, shaved zucchini, truffled pecorino	29
<b>ROASTED CHICKEN (GF)</b> Local chicken breast, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus	34
<b>PORK LOIN (GF)</b> Borrowdale free range pork, char grilled, rosemary & pecorino kipflers, lemony garlic kale, nduja butter	34
<b>LAMB RUMP (GF)</b> Truffled polenta, leek fondant, heirloom carrot, cauliflower cous cous, lamb jus	38
<b>BEER BATTERED BARRAMUNDI</b> Australian Barramundi, seasonal garden salad, rustic chips, lemon, tartare	29
<b>MARKET FISH (GF)</b> Local seasonal catch, saffron clam sauce, confit leek & onions, samphire potatoes	36

## Sides

<b>RUSTIC STEAK CHIPS (V, GF, DF)</b> Aioli	12
<b>SEASONAL GREENS (V, GF, DF)</b> Extra virgin olive oil, sea salt	14
<b>POTATO DAUPHINOISE (V, GF)</b> Idaho potato, garlic cream sauce, truffled pecorino, thyme, mozzarella	13
<b>HEIRLOOM TOMATOES (V, GF)</b> Goat's curd, black olive, roast beetroot, seasonal leaves, white balsamic	13
<b>ROASTED CAULIFLOWER (V, GF)</b> Halloumi, caramelised onions, pine nuts, capers, lemon	13
<b>GARDEN SALAD (VG, GF)</b> Cherry tomatoes, salad cuts, mixed leaves, house dressing	13
<b>CAESAR SALAD</b> Prosciutto, egg, parmesan, croutons, anchovy, baby cos	13

## Dessert

<b>STICKY TOFFEE PUDDING (VG, GF)</b> Butterscotch sauce, vanilla sorbet, candied walnuts	15
<b>LOADED CHOCOLATE BROWNIE</b> Chocolate fudge sauce, raspberry, tim tam crumble, crushed nuts, raspberry ice cream	15
<b>BREAD &amp; BUTTER PUDDING</b> White chocolate, cranberries, raisins, brioche, crème anglaise, vanilla gelato	15
<b>PEANUT BUTTER PARFAIT</b> Chocolate mousse, pretzel, caramel sauce	15
<b>CHEESE SELECTION</b> 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.

<span> REGATTAHOTEL</span> <span> REGATTAHOTEL</span>
<a href="http://WWW.REGATTAHOTEL.COM.AU">WWW.REGATTAHOTEL.COM.AU</a>
543 Coronation Drive, Toowong QLD 4066 Ph (07) 3051 7617

## 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	6.2
<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	
<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>CHAMOMILE</b> a single herb tea of Greek chamomile flowers	4
<b>PEPPERMINT</b> Australian organic peppermint leaves	4

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