

For Every Generation



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.



Please note: all credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1% + GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free, excluding public holiday surcharge.

10% public holiday surcharge applies.

One bill per table.



Breads

Toasted Rustic Loaf (LGO, V) Whipped smoked butter	9
Garlic & Cheese Corn Bread (LGO, V)	15
Ricotta and Jamon Sourdough (LGO, VO) Sorrel, caramelised balsamic, basil	17

Raw Bar

Oysters Natural (LD, LG) Cava mignonette, lemon	5.5 each
Oysters, Scampi Caviar (LD, LG)	12 each
Tuna Tacos (LD) Cucumber, avocado, Davidson plum, furikaki, sesame	8 each
Scallop Ceviche (LDO, LG) Finger lime, cucumber, avocado crema, chilli	11 each
Marinated Tofu Betel Leaves (3) (LG, VG) Puffed wild rice, snow pea & sprouts salad	16
Gin Cured Salmon (LG) Compressed cucumber, tonic gel, pickled lemon, dill mayo, prawn crackers	19

Starters

Oysters Kilpatrick (LD, LG) Freshly shucked, Australian bacon, spiced kilpatrick sauce	6.5 each
Salt & Pepper Squid (LD) Australian squid, lemon, aioli	20
Tempura Zucchini Flowers (VG) Whipped almonds, romesco, tomato medley	22
Chicken, Truffle & Leek Terrine (LGO) Bacon & onion jam, pecan mayo, cornichons, grissini	25
Beef Tataki (LD, LG) Ponzu, sesame, wakame, pickled daikon	26
Grilled Australian King Prawns (LG) Tom yum sauce, kaffir lime aioli, lemon	26

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION

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Mains

Butternut Pumpkin Roast (VG) Beetroot hummus, mixed grain salad, pomegranate, tahini dressing	28
Beer Battered Australian Snapper (LD, LGO) Australian snapper, thick cut chips, tartare sauce, house salad, lemon	34
Beef Ragu Pappardelle pasta, parmigiana reggiano, gremolata	36
Chicken Breast (LG) King brown mushroom, carrot puree, crispy chicken skin, jus gras, snow pea	37
Pan fried Australian Barramundi (LG) Sautéed cavolo nero, caramelised leek, kipfler potatoes, harissa, pinenut gremolata, lemon	37
Seafood Linguini (LD) Australian prawns, squid, black mussels, parsley, lemon, white wine, olive oil	38
Bug Tail Risotto (LDO, LG, VO, VGO) Chorizo, peas, cherry tomatoes, parsley	38
Grilled Pork Cutlet (LG) Truffle potato purée, broccolini, sweet potato crisps, sage butter, jus	40
Lamb Backstrap (LDO, LG) Beetroot purée, potato pave, Dutch carrots, asparagus, pomegranate reduction	46

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What is Dry Aging?

Dry aging is a process where beef is stored without protective packaging at refrigeration temperatures for one to five weeks. This allows natural enzymatic and biochemical processes to enhance tenderness and develop the distinctive "dry-aged beef" flavour.

Here at The Boatshed Restaurant we pride ourselves on our beef and have found that 40 days is the optimal time for dry aging. This duration provides just the right amount of "dry-aged" flavour, making it suitable for any palate.

How to pick the best steak for you

Selecting the perfect steak really comes down to personal preference.

The main difference in our beef lies in the degree of tenderness:

Most Tender: Eye fillet or Flank.

Rich in Flavour and Fat: Rib fillet or Sirloin.

Unique Experience: Our Dry-aged beef.

We also offer fantastic share options with our 1.5kg Tomahawk steak or 600g Dry-aged OP Rib

What is MB+?

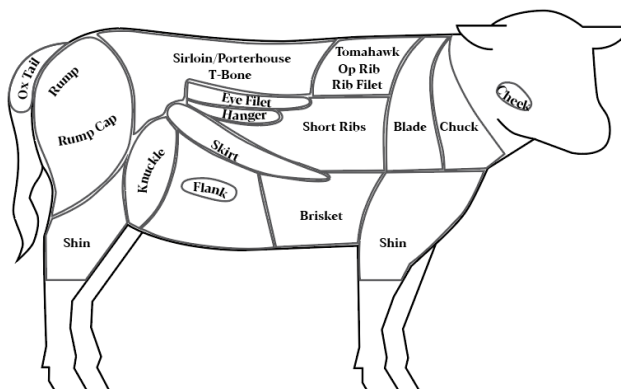
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

Higher numbers represent more abundant marbling, leading to a richer taste and softer texture.

Grass-Fed vs. Grain

Grass-Fed: Grass-fed beef is favored by many enthusiasts for its nuanced and complex flavour profile.

Grain-Fed: Grain-fed beef is known for its buttery flavour and bright meat, with whiter fat due to the controlled feeding environment. This results in increased marbling and a richer taste.



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Steaks

Eye Fillet 200g (LDO, LG) Western Maranoa Region, 70 Day Grain Fed, QLD	47	Wagyu Eye Fillet 180g 300 Day Grain Fed, Darling Downs Region, MB4+ Southern Queensland	85
Fillet Mignon 250g (LDO, LG) Pasture fed, MB2+, Tasmania, chef- selected Australian smoked bacon	49	Wagyu Rump 300g 330 Days Grain Fed, MB4+, Darling Downs Region, QLD	53
Rib Fillet 300g (LDO, LG) Pasture fed, MB2+, Gippsland, Vic	64	Wagyu Cube Roll 300g 300 Day Grain Fed, MB 4-5, Darling Downs, Southern Queensland	99
Sirloin 350g (LDO, LG) 100% Pure Black Angus, Barrington Hinterland 150 day Grain fed, MB4+	54	Wagyu Sirloin 250g 365+ Days Grain Fed, MB 8-9, Darling Downs Region	130
Rump 400g (LDO, LG) 150 day Grain Fed, MB2+, Darling downs Region, QLD & NSW	49	DRY AGED <i>For a minimum of 40 days</i>	
Flank 250g (LDO, LG) 100% Pure Black Angus, 150 day Grain fed, MB4+	45	Porterhouse 300g (LDO, LG) 150 day Grain Fed, MB2+, Darling Downs Region, QLD & NSW	59
OP Rib on the Bone 500g (LDO, LG) 150 day Grain Fed, MB2+, Darling Downs Region, QLD & NSW	89	T-Bone 500g (LDO, LG) Pasture fed, MB2+, Tasmania	82
Tomahawk 1.5kg (LDO, LG) 200 day Grain fed MB2+	220	Rump Cap 280g (LDO, LG) British Breed, 150 Day Grain Fed, MB3+, Darling downs, QLD	49
		OP Rib on the Bone 600g (LDO, LG) 70 Day Grain Fed, Western Maranoa Region, QLD	89

Steak Toppers

Blue cheese wedge (LG)	9	QLD BBQ prawns (GF)	(2) 19
Thick cut maple bacon (LG, LD)	(2) 15	Kilpatrick oysters (LG, LG)	(2) 13
Grilled ½ Moreton Bay bug (LG)	19	Australian salt & pepper calamari (LD)	10

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

Sauces, Rubs, Butters (LG)

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

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Sides

Thick Cut Chips (V, LG, LD) Herb salt, aioli	14
Cauliflower Gratin (LG, V) Cream sauce, mozzarella, thyme	14
Roquette, Pear & Parmesan Salad (LG, V, VGO) Toasted walnut, olive oil, balsamic	14
Roasted Baby Carrots (LG, VG) Dukkah, pomegranate, maple tahini dressing	15
Beetroot and Burrata Salad (LG, V, VGO) Medley tomatoes, roquette, apple vinaigrette	15
Maple Roasted Pumpkin (LDO, LG, V, VGO) Labneh, toasted seed mix, chilli	16
Steamed Greens (LG, LD, VG) Olive oil, flaked salt, toasted almonds	17
Caesar Salad (LGO, VO) Baby cos, parmesan, prosciutto, egg, croutons	17

Desserts

Blueberry & Apple Crumble (V) Spiced shortbread crumb, Davidson plum powder, vanilla bean ice cream, anglaise	14
White Chocolate & Almond Parfait (LG, V) Honeycomb, salted caramel sauce, almond crumb	14
New York Style Cheesecake (V) Lemon coulis, candied lemon, raspberries	14
Sticky Toffee Pudding (LD, LG, VG) Butterscotch sauce, vanilla sorbet, candied walnuts	14
Salted Caramel Truffles (LG) Dark chocolate, flaked sea salt	3.50 each
Add Vanilla Ice Cream 1 scoop	2
Cheese Selection (please ask waiter for daily options) Peppered figs, quince paste, dried fruits, lavosh	1pc 19 / 2 pc's 29 / 3 pc's 39

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