

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" 2015, 2017, 2018, 2019 & 2021 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

Caprese Toast (V, LGO) Burratini, blistered cherry tomatoes, balsamic glaze, basil Add Jamon \$12	17
Bread & Butter (V, LGO) Sprouted sourdough, whipped smoked butter	10
Garlic Bread (V, LGO) Rustic loaf, garlic butter, mozzarella, parmesan, parsley	15

Raw Bar

Natural Oyster (LD, LG) Cava mignonette, lemon	6.5 each
Natural Oyster (LD, LG) Scampi caviar	13.5 each

King Fish (LD, LG) King fish crudo, coconut, lime, green chili, lemon verbena oil, grilled pineapple	19
Salmon Carpaccio (LDO, LG) Vodka & beetroot cured salmon, dill cream, wakame, nori dust, furikake	19
Beef Tartare (LD, LG) Honey & soy dressing, orange zest, sriracha aioli, tapioca cracker, furikake	19
Tuna Tataki (LD, LG) Sesame seeds, sake & roast lemon dressing, wasabi	19

Starters

Oysters Kilpatrick (LD, LG) Freshly shucked, bacon, spiced kilpatrick sauce	6.9 each
Salt & Pepper Squid (LD) Tomato nahm jim, yuzu mayonnaise	18
Stracciatella (LGO, V) Balsamic glazed figs, black pepper, extra virgin olive oil, toasted macadamias, thyme honey Add Jamon \$12	24
Mushroom Toast (LD, VG) Grilled mushrooms, mushroom pate, rustic loaf, macadamia cream, confit garlic	23
King Prawns (LDO, LG) Garlic butter, charred corn, coriander, saffron aioli	28

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

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Mains

Lamb Backstrap Smoked eggplant puree, potato pave, tenderstem broccoli, braised leeks, pomegranate jus, roasted macadamias	49
Harissa Cauliflower (LG, LD, VG, V) Butter bean puree, chickpeas, toasted pine nuts, charred lime, chimichurri, chilli crunch	29
Pork Tomahawk 500g (LDO, LG) Potato mash, op chutney, glazed baby carrots, cowboy butter	67
Beer Battered Fish & Chips (LDO) Beer battered snapper, thick cut chips, green leaf salad, herbed peas, tartare sauce, lemon	34
Beef Cheeks (LG, LDO) Braised beef cheeks, caramelised shallots, salt baked heirloom tomatoes, creamy polenta	45
Chicken Supreme (LD, LG) Grilled zucchini, butter bean puree, charred corn, tomato & saltbush stuffing, hasselback potato	39
Barramundi (LG, LDO) Cauliflower puree, sage & caper butter, blossom cauliflower, asparagus, lemon verbena oil	39
Risotto (LDO, V, VGO) Medley of mushrooms, parmigiano reggiano, truffle oil, sage	34
Seafood Linguine (LD) King prawns, mussels, squid, white wine & lemon, parsley, chilli	39

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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.

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 500g Dry-aged OP Rib

What is MB+?

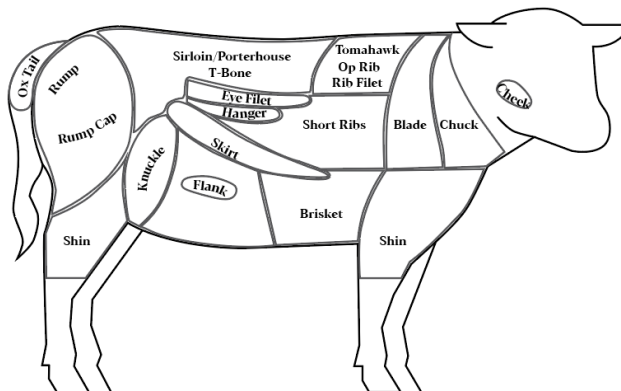
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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

Grass-Fed vs. Grain-Fed

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

Rib Fillet 300g
Grass fed, MB2+,
Gippsland, VIC

Fillet Mignon 250g
70 Day Grain Fed, MB2+, Tasmania,
Australian smoked bacon

Eye Fillet 200g
70 Day Grain Fed, Western Maranoa, QLD

Sirloin 300g
Grass Fed, MB4+ Hereford angus, VIC

Rump 400g
150 Day Grain Fed, MB2+,
Darling Downs Region, QLD & NSW

Flank 250g
150 Day Grain Fed, 100% pure black angus,
Barrington Hinterland, NSW

OP Rib On The Bone 500g
150 Day Grain Fed, MB2+,
Darling Downs Region, QLD & NSW

Tomahawk 1.5kg
200 Day Grain Fed MB2+

69 Wagyu Eye Fillet 180g
300 Day Grain Fed, MB4-5,
Darling Downs Region, Southern QLD

58 Wagyu Rump 300g
330 day Grain Fed, MB4-5,
Darling Downs Region, Southern QLD

56 Wagyu Cube Roll 300g
300 Day Grain Fed, MB 4-5,
Darling Downs Region, Southern QLD

66 Wagyu Sirloin 250g
365+ Days Grain Fed, MB 8-9,
Darling Downs Region, Southern QLD

49

DRY AGED

All dry aged steaks are subject to availability

47 Porterhouse 300g
150 Day Grain Fed, MB2+,
Darling Downs Region, QLD & NSW

91 T-Bone 500g
Grass fed, MB2+, Tasmania

Rump Cap 280g
150 Day Grain Fed, Darling Downs, QLD

230

OP Rib on the Bone 500g
70 Day Grain Fed,
Western Maranoa Region, QLD

Steak Toppers

Bleu Vein Cheese (LG, V)

Thick Cut Maple Bacon (LG, LD) (2)

Onion Rings (VG) (3)

9 QLD Prawns (LDO, LG) (2)

16 Kilpatrick Oysters (LD, LG) (2)

8 Australian Salt & Pepper Calamari (LD)

19

13

10

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

Sauces, Rubs, Butters 3.5

Red wine jus (LD), Black pepper (LD), Creamy mushroom (LG),
Dianne (LD), Bearnaise (LG), Chimichurri (LD, LG, V),
Blue cheese & chive butter (LG, V), Cowboy Butter (LG, V), Smoked butter (LG, V)

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Sides

Seasonal Greens (LD, LG, V, VG) Toasted almonds, olive oil, flaked salt	18
Mac & Cheese Truffle, mozzarella, parmesan, jamon crumb	16
Thick Cut Chips (LD, VGO) Herb salt, aioli	14
Maple Roasted Pumpkin (LD, LG, V, VGO) Goats Cheese, toasted seed mix, chilli	16
Roasted Baby Carrots (LG, V, VG) Dukkah, pomegranate, maple tahini dressing	16
Side Ceasar Salad (LGO, VGO) Baby cos, parmesan cheese, crispy prosciutto, anchovies, boiled egg, croutons	17
Radicchio Salad (LDO, LG, V, VGO) Grapefruit, orange, goats cheese, pistachios, cranberries, honey mustard dressing	18
Mash Potatoes (LG, V) Olive oil, sea salt	14
Garden Salad (LD, LG, V, VG) Mixed lettuce, cucumber, cherry tomatoes, house dressing	12

Desserts

Tiramisu (V) Coffee soaked savoiardi biscuits, mascarpone, coffee cream, kahlua, cocoa	16
Salted Caramel Truffle (LG, V) Dark chocolate, flaked sea salt	3.5
Basque Baked Cheesecake (V) Miso salted caramel, marmalade, charred orange & grapefruit	16
Sticky Toffee Pudding (LD, V, VG) Butterscotch sauce, vanilla sorbet, candied walnuts	16
Apple & Pear Crumble (V) Brown butter, shortbread crumble, vanilla bean custard, salted caramel ice cream	16
Ice Cream 1 scoop (LG, V)	4
Ice Cream 2 scoop (LG, V)	7
Cheese Board (V) 1pc 19 / 2 pcs 29 / 3 pcs 39 (LGO) Artisanal cheeses, quince paste, crackers and dried fruit	

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