

# 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

**Ricotta and Jamon Sourdough** (LGO, VO) 17  
Petite loaf, caramelised balsamic, basil, olive oil

**Rustic Loaf** (V, LGO) 10  
Whipped smoked butter

**Garlic & Cheese Cornbread** (V, LGO) 15  
mozzarella, parsley

## Raw Bar

**Natural Oyster** (LD, LG) 6 each  
Cava mignonette, lemon

**Natural Oyster** (LD, LG) 12 each  
Scampi caviar

**Tuna Taco** (LD, LG) 8 each  
Cucumber, avocado, Davidson plum powder, sesame

**Scallop Ceviche** (LG) 11 each  
Lime, cucumber, chilli, avocado crema

**Betel Leaf** (3) (VG) 16  
Pickled salad, crispy noodles, sriracha mayo, shallots

**Gin Cured Salmon** (LD, LG) 19  
Compressed cucumber, tonic gel, dill mayo, prawn crackers

## Starters

**Oysters Kilpatrick** (LD, LG) 6.5 each  
Freshly shucked, Australian bacon, spiced kilpatrick sauce

**Salt & Pepper Squid** (LD) 20  
Australian squid, sczechuan spice, lemon, aioli

**Tempura Zucchini Flowers** (LD, V, VG) 26  
Whipped almonds, romesco, tomato salsa

**Chicken, Truffle & Leek Terrine** (LGO) 26  
Bacon & onion jam, pecan mayo, cornichons, grissini

**Beef Tataki** (LD, LG) 28  
Ponzu, wakame, pickled daikon, sesame

**Grilled Australian Prawns** (LG) 28  
Tom yum butter, kaffir lime aioli, lemon

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## Mains

**Lamb Backstrap (LG, LDO) 49**

Beetroot puree, potato gratin, dutch carrots, asparagus, pomegranate reduction

**Grilled Pork Cutlet (LG, LDO) 40**

Truffle potato purée, broccolini, sweet potato crisps, sage butter, jus

**Butternut Pumpkin Roast (LG, VG) 29**

Spiced chickpea and pomegranate salad, beetroot hummus, tahini dressing, lemon

**Beer Battered Australian Snapper (LD) 34**

thick cut chips, house salad, tartare, lemon

**Pappardelle Alla Vodka (V) 30**

Blistered tomatoes, pangrattato, basil, fior di latté

**Chicken Supreme (LD) 38**

Bush tomato & lemon pepper stuffing, hasselback potato, charred zucchini, snow pea tendril, jus gras

**Pan Fried Australian Barramundi (LD, LG) 38**

Sautéed cavolo nero, caramelised leek, kipfler potato, harissa, pinenuts, lemon

**Seafood Linguini (LD) 38**

Australian prawns, squid, black mussels, parsley, garlic, chilli, lemon, olive oil

**Bug Tail Risotto (LD, LG, VO) 39**

Chorizo, peas, cherry tomatoes, garlic, gremolata

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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+?

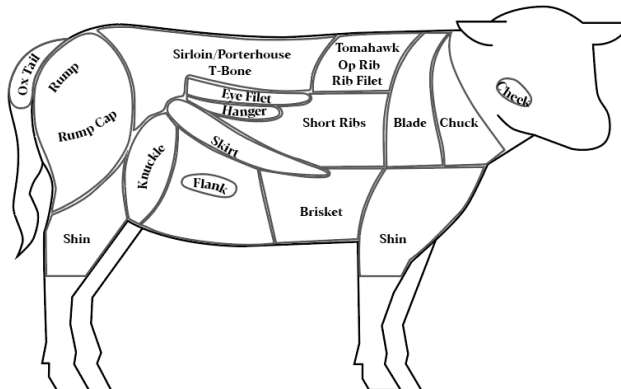
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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

**Rib Fillet 300g 65**

Pasture fed, MB2+,  
Gippsland, VIC

**Fillet Mignon 250g 49**

Pasture fed, MB2+, Tasmania,  
Australian smoked bacon

**Eye Fillet 200g 47**

Western Maranoa, 70 Day Grain Fed, QLD

**Sirloin 350g 58**

150 Day Grain Fed, MB4+ 100% pure black angus,  
Barrington Hinterland, NSW

**Rump 400g 49**

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

**Flank 250g 45**

150 Day Grain Fed, MB4+ 100% pure black angus,  
Barrington Hinterland, NSW

**OP Rib On The Bone 500g 89**

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

**Tomahawk 1.5kg 220**

200 Day Grain Fed MB2+

**Wagyu Eye Fillet 180g 86**

300 Day Grain Fed, MB4-5,  
Darling Downs Region, Southern QLD

**Wagyu Rump 300g 55**

330 day Grain Fed, MB4-5,  
Darling Downs Region, Southern QLD

**Wagyu Cube Roll 300g 99**

300 Day Grain Fed, MB 4-5,  
Darling Downs Region, Southern QLD

**Wagyu Sirloin 250g 135**

365+ Days Grain Fed, MB 8-9,  
Darling Downs Region, Southern QLD

**DRY AGED****Porterhouse 300g 59**

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

**T-Bone 500g 83**

Pasture fed, MB2+, Tasmania

**Rump Cap 280g 49**

150 Day Grain Fed, MB3+,  
Darling Downs, QLD

**OP Rib on the Bone 600g 89**

70 Day Grain Fed,  
Western Maranoa Region, QLD

## Steak Toppers

**Bleu Vein Cheese (LG, V) 9****Thick Cut Maple Bacon (LG, LD) (2) 15****Grilled ½ Moreton Bay Bug (LDO, LG) 19****QLD BBQ Prawns (LDO, LG, VO) (2) 19****Kilpatrick Oysters (LD, LG) (2) 13****Australian Salt & Pepper Calamari (LD, LG) 10**

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

**Sauces, Rubs, Butters 3**

Red wine jus (LD, LG, V), Cracked pepper (LD, LG, V), Creamy mushroom (LG, V),  
Dianne (LD, LG, V), Bearnaise (LD, LG, V), Chimichurri (LD, LG, V), Ras el hanout (LD, LG, V),  
Memphis rub (LD, LG, V), SPG (LD, LG, V), Blue cheese & chive butter (LG, V), Cowboy Butter (LG,  
V), Smoked butter (LG, V)

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## Sides

**Caesar Salad 17**

Baby cos, parmesan, prosciutto, anchovy, egg, croutons

**Thick Cut Chips (LD, V) 14**

Herb salt, aioli

**Cauliflower Gratin (V) 14**

Garlic & cream sauce, mozzarella, thyme

**Roquette, Pear & Parmesan Salad (LG) 14**

Toasted walnut, olive oil, balsamic

**Roasted Baby Carrots (LG, VG) 16**

Dukkah, pomegranate, maple tahini dressing

**Beetroot and Burrata Salad (LG, V) 16**

Medley tomatoes, roquette, apple vinaigrette

**Maple Roasted Pumpkin (LG, V, VG) 16**

Labneh, toasted seed mix, chilli

**Steamed Greens (LD, LG, V, VG) 17**

Toasted almonds, olive oil, flaked salt

## Desserts

**Boatshed Tiramisu (V) 14**

Coffee soaked savoiardi, mascarpone, coffee cream, cocoa

**White Chocolate & Almond Parfait (LG, V) 14**

Honeycomb, salted caramel sauce, almond crumb

**Sticky Toffee pudding (LG, VG) 14**

Butterscotch sauce, vanilla sorbet, candied walnuts

**Mango & Coconut Cheesecake (V) 14**

Freeze dried raspberries, berry coulis

**Ice Cream 1 scoop (LG, V) 2**

**Salted Caramel Truffle (LG, V) 3.5**

Dark chocolate, flaked sea salt

**Cheese Selection (V) 1pc 19 / 2 pc's 29 / 3 pc's 39**

Peppered figs, quince paste, dried fruits, lavosh

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