

# 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.



All credit, debit card and Mr Yum mobile order transactions incur a bank surcharge fee of 1% + GST.

All public holidays incur a 15% surcharge.

One bill per table



## Breads

<b>Rustic Garlic &amp; Cheese Corn Bread</b>	14
<b>Baked Bruschetta</b> Heirloom tomatoes, Turkish bread, whipped feta, caramelised balsamic, buffalo mozzarella, basil, petite leaves	17

## Raw Bar

<b>Oysters Natural</b> (GF, DF)	5 each
<b>Oysters, Scampi Caviar</b> (GF, DF)	9 each
<b>Tuna Tacos</b> (3) (DF) Cucumber, avocado, Davidson plum, furikaki, sesame	19
<b>Kingfish Sashimi</b> (GF) Fennel, finger lime, buttermilk dressing, green oil, sea parsley	19
<b>Salmon Betel Leaves</b> (3) (GF, DF) Puffed wild rice, snow pea & sprouts salad	18
<b>Pickled Vegetables</b> (VG, GF) Whipped almonds	16

## Starters

<b>Oysters Kilpatrick</b> (GF,DF) Freshly shucked, Australian bacon, spiced Kilpatrick sauce	6.5 each
<b>Salt &amp; Pepper Squid</b> (DF) Australian squid, lemon, aioli	20
<b>Tasmanian Half Shell Scallops</b> (4) (GF) Miso butter, wakame, Korean chilli sauce, furikaki	29
<b>Wagyu Beef Carpaccio</b> (GF) Jerusalem artichoke chips, truffle aioli, cornichons, pecorino, herb salt	29
<b>Beetroot &amp; Macadamia Tartare</b> (VG) Seeded mustard, herbs, capers, cornichons, orange gel, crostini	22
<b>Slow Cooked Brisket Croquettes</b> (4) Smoky aioli, fried onions	22

V - VEGETARIAN | VG- VEGAN | GF - GLUTEN FREE

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



## Mains

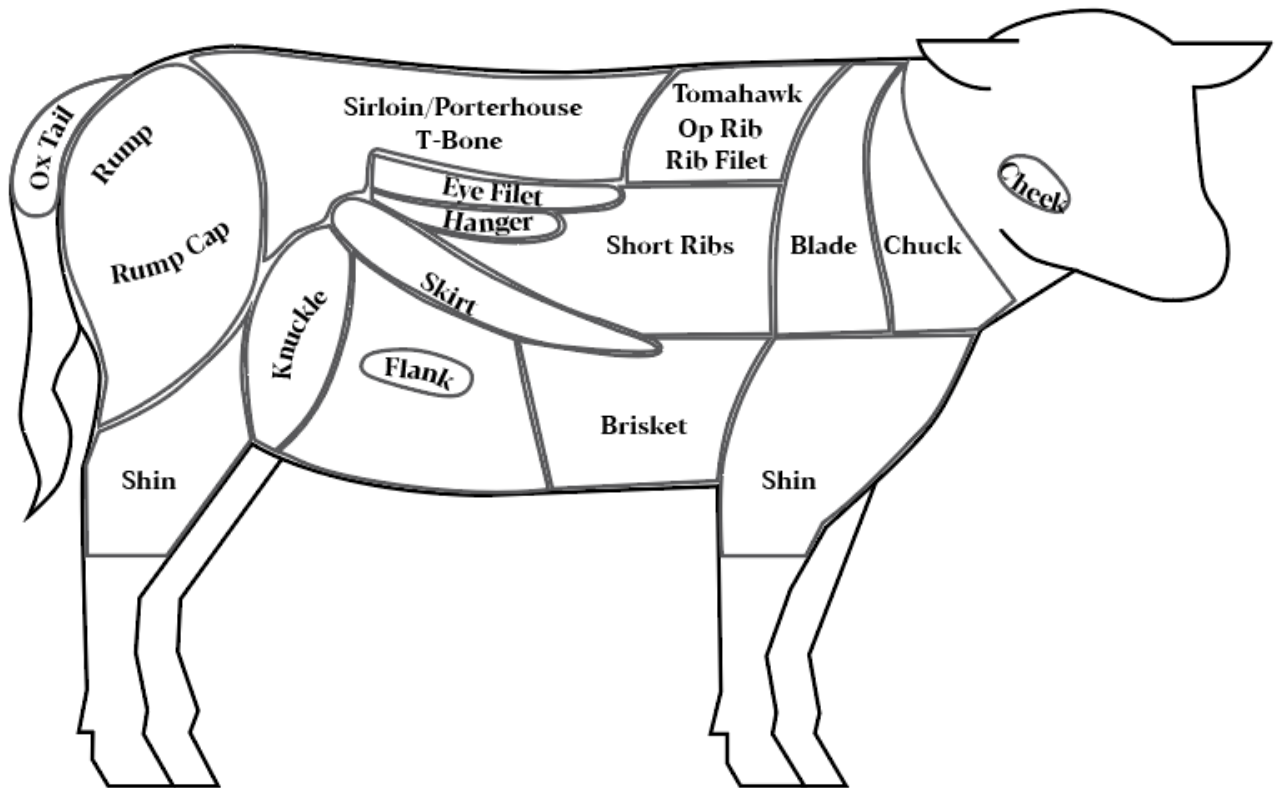
<b>Seafood Linguini (DF)</b> QLD prawns, mussels, fresh fish, chilli, basil, spinach, lemon, extra virgin olive oil	38
<b>Braised Lamb Ragù</b> Mafaldine pasta, buffalo feta, mint, pangrattato	37
<b>Pumpkin, Prune &amp; Pine Nut Risotto (V,GF)</b> Spinach, goats cheese, crispy sage	32
<b>Roasted Chicken (GF)</b> Pan roasted chicken breast, confit leg, smoked pumpkin purée, pancetta, peas, crispy kipfler potatoes, tarragon pan jus	37
<b>Chilli &amp; Lime Roasted Cauliflower (VG, GF)</b> Pickled fennel, rocket salad, pomegranate, turmeric hummus	32
<b>Marinated Lamb Rump (GF)</b> Brussels sprouts, speck, garlic, duck fat roast potatoes, charred fennel, rosemary jus	41
<b>Beer Battered Fish</b> Local premium reef fish, tartare, lemon, seasonal green salad, hand-cut chips	32
<b>Pan Roasted Humpty Doo Barramundi (GF)</b> Saffron clam broth, confit leek and onions, samphire potatoes	39

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## Steaks



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## Steaks

<b>Eye Fillet 200g</b> Royal, Western Maranoa region, 70 day grain fed, QLD	46	<b>Wagyu Sirloin 200g</b> Security Foods, full blood Fujiyoshi- Eiko - Tajima, 500+ day grain fed, MB7-9+, Southern Highlands, VIC	99
<b>Fillet Mignon 250g</b> Cape Grim, pasture fed, MB2+, Tasmania, Regatta hand-selected Australian smoked bacon	48	<b>Angus Tomahawk 1.2kg</b> Angus pure, MB4+, 150 day grain fed, South Australia	150
<b>Rib Fillet 300g</b> Pinnacle, pasture fed, MB2+, Gippsland Victoria	55	<b>Our "Signature" Steak on Slate</b>	76
<b>Sirloin 320g</b> Macka's 100% pure black angus, 150 day grain fed MB4+, Gloucester NSW	59	<b>OP Rib on the Bone 450g</b> Yardstick beef, specially selected cattle, 150 day grain fed, MB2+, Darling Downs & Riverina Regions, QLD & NSW	
<b>Sirloin 280g</b> The Bachelor, black angus, 120 day grain fed MB3+, Riverina NSW	49	<b>DRY AGE</b>	
<b>Rump 400g</b> Thousand Guineas Australian Shorthorn, 150 day grain fed, MB2+, Liverpool Plains, Southern NSW	49	<b>Porterhouse 300g</b> Yardstick, 150 dry grain fed, MB2+, Darling Downs Riverina Region, QLD & NSW	59
<b>Flank 250g</b> Macka's 100% pure black angus, 150 day grain fed MB4+, Gloucester NSW	44	<b>T-Bone 500g</b> Bass strait, pasture fed, MB2+, Tasmania	82
<b>Wagyu 'eye of rump' 300g</b> AACO, 330 days grain fed, MB4+, Darling Downs Region, QLD	52	<b>Rump Cap 280g</b> Pure prime, British breed, 150 day grain fed, MB3+, Darling Downs QLD	49
		<b>OP Rib on the Bone 500g</b> Royal, 70 day grain fed, Western Maranoa region, QLD	79

## Steak Toppers

<b>Blue cheese wedge (V,GF)</b>	9	<b>QLD BBQ prawns (GF)</b>	(2) 19
<b>Thick cut maple bacon (GF,DF)</b>	(2) 14	<b>Kilpatrick oysters (GF,DF)</b>	(2) 13
<b>Grilled ½ Moreton Bay bug (GF)</b>	19	<b>Australian salt &amp; pepper calamari (DF)</b>	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 (GF)

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

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## Sides

<b>Hand-Cut Chips</b> (V, GF, DF) Aioli	14
<b>Seasonal Greens</b> (VG, DF) Extra virgin olive oil, sea salt	17
<b>Truffle Mac &amp; Cheese</b> Bacon pangrattato, thyme, smoked mozzarella	17
<b>Heirloom Tomato Salad</b> (V, GF) Goats curd, black olive, roasted beetroot, seasonal leaves, white balsamic	16
<b>Maple Roasted Pumpkin</b> (V, GF) Chilli, seed & nut cluster, feta, thyme & orange dressing	16
<b>Wedge Salad</b> (GF) Speck, fried onions, blue cheese dressing, chives, salt flakes	16
<b>Caesar Salad</b> Prosciutto, egg, parmesan, croutons, anchovy, baby cos	17
<b>Beer Battered Onion Rings</b> (VG) Herbed salt, chives	14

## Desserts

<b>Sticky Toffee Pudding</b> (VG,GF) Butterscotch sauce, vanilla sorbet, candied walnuts	16
<b>New York Style Cheese Cake</b> Lemon coulis, candied lemons	16
<b>Coconut and Raspberry Cake</b> White chocolate ganache, roasted coconut flakes	16
<b>Chocolate Mousse</b> Brandy snap basket, oreo crumb, sesame seed tuille, seasonal berries	16
<b>Add Vanilla Ice Cream 1 scoop</b>	4
<b>Cheese Selection (please ask waiter for daily options)</b> Peppered figs, quince paste, dried fruits, fresh apple, lavosh	1pc 19 / 2 pc's 29 / 3 pc's 39

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