

# 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

**Caprese Toast (V, VGO) 17**

Burratini, blistered cherry tomatoes, balsamic glaze, basil

**Add Jamon \$12**

**Bread & Butter (V) 10**

Sprouted sourdough, whipped smoked butter

**Garlic Bread 15**

Rustic loaf, garlic butter, mozzarella, parmesan

## Raw Bar

**Natural Oyster (LD, LG) 6.5 each**

Cava mignonette, lemon

**Natural Oyster (LD, LG) 13.5 each**

Scampi caviar

**King Fish (LD, LG) 19**

King fish crudo, coconut, lime, green chili, lemon verbena oil, grilled pineapple

**Salmon Carpaccio (LD, LG) 19**

Vodka & beetroot cured salmon, dill cream, wakame, nori dust, furikake

**Beef Tartare (LD, LG) 19**

Honey & soy dressing, orange zest, sriracha aioli, tapioca cracker

**Tuna Tataki (LD, LG) 19**

Sesame seeds, sake & roast lemon dressing, wasabi

## Starters

**Oysters Kilpatrick (LD, LG) 6.9 each**

Freshly shucked, bacon, spiced kilpatrick sauce

**Salt & Pepper Squid (LD) 18**

Tomato nahm jim, yuzo mayonnaise

**Stracciatella (LGO, V) 24**

Balsamic glazed figs, black pepper, extra virgin olive oil, toasted macadamias, thyme honey

**Add Jamon \$12**

**Mushroom Toast (LD, V, VG) 23**

Grilled mushrooms, mushroom pate, rustic loaf, macadamia cream, confit garlic

**King Prawns (LDO, LG) 28**

Garlic butter, charred corn, coriander, saffron aioli

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## Mains

**Lamb Backstrap (LD, LG, V, VG) 49**

Smoked eggplant puree, potato pave, tenderstem broccoli, braised leeks, pomegranate jus, roasted macadamias

**Harissa Cauliflower (LG) 29**

Butter bean puree, chickpeas, toasted pine nuts, charred lime, chimichurri, chili crunch

**Pork Tomahawk (LD, LG) 55**

Potato mash, op chutney, glazed baby carrots, cowboy butter

**Beer Battered Fish & Chips (LD) 34**

Beer battered snapper, thick cut chips, green leaf salad, herbed peas, tartare sauce, lemon

**Beef Cheeks (LG) 35**

Braised beef cheeks, caramelised shallots, salt baked heirloom tomatoes, creamy polenta

**Chicken Supreme (LD, LG) 39**

Grilled zucchini, butter bean puree, charred corn, lemon myrtle, hasselback potato

**Barramundi (LG) 39**

Cauliflower puree, sage & caper butter, blossom cauliflower, asparagus, lemon verbena oil

**Risotto (LDO, V) 34**

Medley of mushrooms, parmigiano reggiano, truffle oil, sage

**Seafood Linguine (LD) 39**

King prawns, mussels, squid, white wine & lemon, parsley, chili

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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 600g Dry-aged OP Rib

## What is MB+?

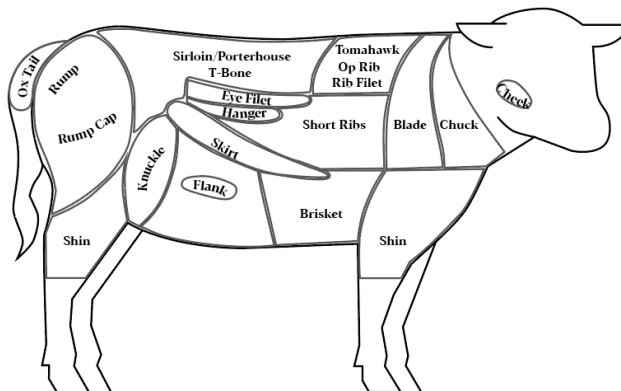
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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

## Grass-Fed vs. Grain

**Pasture-Fed:** Pasture-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 66**

Pasture fed, MB2+,  
Gippsland, VIC

**Fillet Mignon 250g 49**

70 Day Grain Fed, MB2+, Tasmania,  
Australian smoked bacon

**Eye Fillet 200g 47**

70 Day Grain Fed, Western Maranoa, 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, 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 230**

200 Day Grain Fed MB2+

**Wagyu Eye Fillet 180g 87**

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

**Wagyu Rump 300g 56**

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 139**

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, 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) 16****Onion Rings (3) 8****QLD 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),  
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) 18  
Toasted almonds, olive oil, flaked salt

**Mac & Cheese** 16  
Truffle, gruyere, mozzarella, parmesan, bacon crumb

**Thick Cut Chips** (LD, LG, V, VG) 14  
Herb salt, aioli

**Maple Roasted Pumpkin** (LD, LG, V, VG) 16  
Butter bean puree, toasted seed mix, chilli

**Roasted Baby Carrots** (LG) 16  
Dukkah, pomegranate, maple tahini dressing

**Side Caesar Salad** (LGO) 17  
Baby cos, parmesan cheese, crispy prosciutto, anchovies, onsen egg, croutons

**Radicchio Salad** (LDO, LG, V, VGO) 18  
Grapefruit, orange, goats cheese, pistachios, cranberries, honey mustard dressing

**Mash Potatoes** (LG, V, VGO) 14  
Olive oil, sea salt

**Garden Salad** (LD, LG, V, VG) 12  
Mixed lettuce, cucumber, cherry tomatoes, house dressing

## Desserts

**Tiramisu** (V) 16  
Coffee soaked savoiri biscuits, mascarpone, coffee cream, kahlua, cocoa

**Salted Caramel Truffle** (LG, V) 3.5  
Dark chocolate, flaked sea salt

**Basque Baked Cheesecake** (LG, V) 16  
Miso salted caramel, marmalade, charred orange & grapefruit

**Sticky Toffee Pudding** (LD, V, VG) 16  
Butterscotch sauce, vanilla sorbet, candied walnuts

**Apple & Pear Crumble** (V) 16  
Brown butter, shortbread crumble, vanilla bean custard, salted caramel ice cream

**Ice Cream 1 scoop** (LG, V) 4

**Ice Cream 2 scoop** (LG, V) 7

**Cheese Board** (V) 1pc 19 / 2 pc's 29 / 3 pc's 39  
Artisanal cheeses, quince paste, crackers and dried fruit

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[WWW.REGATTAHOTEL.COM.AU](http://WWW.REGATTAHOTEL.COM.AU)

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