

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 1.1%+GST. EFTPOS (must insert card & select cheque or savings) are surcharge free. 15% public holiday surcharge applies.

One bill per table.



Breads

Bread & Butter (LGO, V) Toasted rustic loaf, smoked butter	12
Sobrasada (LGO) 🌶️ Smoked chorizo pate, ricotta, apple relish, charred sourdough	20
Garlic Bread (V, LGO) Rustic loaf, garlic butter, mozzarella, parmesan, parsley	16

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) Tiger's milk, coconut, lime, green chilli, lemon herb oil, grilled pineapple	19
Cured Salmon (LDO, LG) Grapefruit & chardonnay dressing, pickled daikon, dill crema, shaved fennel	19
Beef Tartare (LD, LG) Honey & orange, soy sauce, sriracha aioli, furikake, cornichons, rice paper crisp	19
Tuna Crudo (LDO, LG) Honey & soy dressing, toasted sesame seeds, wasabi mayonnaise, pickled cucumber, nori cracker	19

Starters

Stracciatella (LGO, VO) Garden pea pesto, jamon, gremolata, sourdough, pea shoots	23
Oysters Kilpatrick (LD, LG) Freshly shucked, Australian bacon, kilpatrick sauce	6.9 each
Salt & Pepper Squid (LD) Tomato nahm jim, yuzu mayonnaise, lemon pepper	19
Mushroom Toast (LD, VG, V, LGO) Macadamia cheese, truffle, sauteed wild mushrooms, confit garlic crema	24
King Prawns (LDO, LG) Garlic butter, corn and coriander salsa, saffron aioli	28

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

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Mains

Beef Cheeks (LG)	45
Braised beef cheeks, caramelised shallots, salt baked heirloom tomatoes, parmesan mashed potatoes	
Lamb Backstrap (LG)	49
Garden pea puree, asparagus, sauteed mushrooms, green peas, potato fondant, caramelised shallots, red wine jus	
Cauliflower Roast (LG, LD, VG, V) 🌱	34
Carrot puree, harissa, chilli crunch, chimichurri, toasted pine nuts, spinach, charred lemon, sesame seeds	
Pork Belly (LD, LG)	45
Twice cooked pork belly, cauliflower puree, charred cabbage, pickled walnuts, apple chutney, red wine jus	
Battered Snapper (LD)	37
Beer battered snapper, thick cut chips, green leaf salad, tartare sauce, charred lemon	
Crispy Skinned Chicken (LG)	40
Carrot puree, hasselback potato, charred zucchini, sweet corn, pan jus	
Barramundi (LG, LDO)	42
Pan seared barramundi, coconut cauliflower puree, tenderstem broccoli, asparagus, pancetta, sage butter	
Risotto (LDO, V, VGO)	36
Sauteed wild mushrooms, grated parmesan cheese, sage, finished with truffle oil	
Seafood Linguine (LDO)	39
King prawns, mussels, white wine & lemon, chilli, heirloom tomatoes, basil, butter	

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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+?

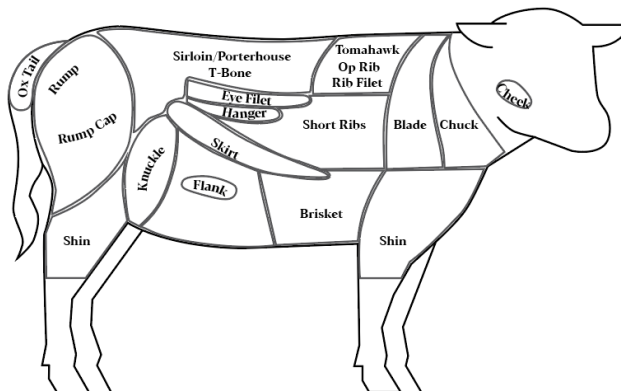
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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, Hormone Free	70	Wagyu Eye Fillet 180g 350 Day Grain Fed, MB4-5, Gulf Region, QLD	89
Fillet Mignon 250g 70 Day Grain Fed, Western Maranoa, QLD, Australian smoked bacon	58	Wagyu Rump 300g 350 Day Grain Fed, MB4-5, Gulf Region, QLD	58
Eye Fillet 200g 70 Day Grain Fed, Western Maranoa, QLD	56	Wagyu Cube Roll 300g 350 Day Grain Fed, MB4-5, Gulf Region, QLD	99
Sirloin 300g Grass Fed, MB4+, VIC, Hormone Free	67	Wagyu Sirloin 250g 350 Day Grain Fed, MB 8-9, Gulf Region, QLD	139
Rump 400g 150 Day Grain Fed, MB2+, Darling Downs Region, QLD & NSW	49	DRY AGED <i>All dry aged steaks are subject to availability</i>	
Flank 250g 150 Day Grain Fed, 100% pure black angus, Barrington Hinterlands, NSW	47	Porterhouse 300g 150 Day Grain Fed, MB2+, Darling Downs Region, QLD & NSW	66
OP Rib On The Bone 500g 150 Day Grain Fed, MB2+, Darling Downs Region, QLD & NSW	91	T-Bone 500g 100 Day Grain Fed, MB2+, North QLD	85
Tomahawk 1.5kg 150 Day Grain Fed, MB2+, Darling Downs Region, QLD & NSW	235	Rump Cap 280g 150 Day Grain Fed, MB2+, Darling Downs Region, QLD	50
		OP Rib on the Bone 500g 70 Day Grain Fed, Western Maranoa Region, QLD	97

Steak Toppers

Bleu Vein Cheese (LG, V)	9.5	QLD Prawns (LDO, LG) (2)	19
Pancetta (LG, LD) (2)	13	Kilpatrick Oysters (LD, LG) (2)	13
Onion Rings (VG) (4)	8	Australian Salt & Pepper Calamari (LD)	10

Our steaks are chef-selected and seasoned with sea salt and freshly cracked pepper, served with your *choice* of hand-cut chips or a salt-baked potato topped with sour cream and chives, and finished with your choice of sauce.

Sauces, Butters 4.0

Red wine jus, Pepper, Creamy mushroom,
Dianne, Bearnaise (LG), Chimichurri (LD, LG, V, VG),
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 (VO) Cheese sauce, mozzarella, parmesan, crumb, crispy pancetta	18
Thick Cut Chips (LD, V, VGO) Herb salt, aioli	14
Maple Roasted Pumpkin (LDO, LG, V, VGO) Toasted seed mix, chilli, goat's cheese	17
Baby Carrots (LG, V, VG) Tahini dressing, dukkah	17
Side Ceasar Salad (LGO, VO) Baby cos, parmesan cheese, crispy pancetta, anchovies, egg, croutons	17
Charred Sugarloaf Cabbage (LDO, LG, V, VGO) Chimichurri, olive oil, sour cream, sizzled chilli, sesame seeds	17
Truffle Mash Potato (LDO, LG, V, VGO) Truffle oil, flaked salt	14
Tomato Salad (LD, LG, V, VG) Heirloom tomatoes, red onions, balsamic dressing, basil	15
Garden Salad (LD, LG, V, VG) Mixed lettuce, cucumber, cherry tomatoes, house dressing	12

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Desserts

Matcha Tiramisu (V)	16
White chocolate, rum, candied hazelnuts, green tea, white truffle	
Salted Caramel Truffle (LG, V)	3.5
Dark chocolate, flaked sea salt	
Chocolate Delice (V)	17
Chocolate ganaché, raspberries, cacao sponge, chocolate soil	
Toffee Pudding (LD, V, VG, LG)	16
Butterscotch sauce, vanilla sorbet, candied walnuts	
Cheesecake (V)	16
Salted miso dulce de leche, charred grapefruit & orange, marmalade	
Ice Cream 1 scoop	4
Ice Cream 2 scoops	7
Cheese Board (V)	27
Selection of three artisanal cheeses, quince paste, dried fruits and nuts, lavash, sweet chilli jam	

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