

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 and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free.

15% public holiday surcharge applies.

One bill per table.



Breads

Bread & Butter (LGO, V) **12**
Toasted rustic loaf, smoked butter

Sobrasada (LGO) **20**
Smoked chorizo paté, ricotta, apple relish, charred sourdough

Garlic Bread (V, LGO) **16**
Rustic loaf, garlic butter, mozzarella, parmesan, parsley

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**
Tiger's milk, coconut, lime, green chilli, lemon herb oil, grilled pineapple

Cured Salmon (LDO, LG) **19**
Grapefruit & chardonnay dressing, pickled daikon, dill crema, shaved fennel

Beef Tartare (LD, LG) **19**
Honey & orange, sriracha aioli, furikake, corichons, rice paper crisp

Tuna Crudo (LDO, LG) **19**
Honey & soy dressing, toasted sesame seeds, wasabi mayonnaise, pickled cucumber, nori cracker

Starters

Straciattella (LGO, VO) **23**
Garden pea pesto, jamon, gremolata, sourdough, pea shoots

Oysters Kilpatrick (LD, LG) **6.9 each**
Freshly shucked, Australian bacon, kilpatrick sauce

Salt & Pepper Squid (LD) **19**
Tomato nahm jim, yuzu mayonnaise, lemon pepper

Mushroom Toast (LD, VG, V, LGO) **24**
Macadamia cheese, truffle, sauteed wild mushrooms, confit garlic crema

King Prawns (LDO, LG) **28**
Garlic butter, corn and coriander salsa, saffron aioli

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, grilled lemon

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, lemon

Crispy Skinned Chicken (LG) 40

Carrot puree, hasselback potato, charred zucchini, sweet corn, pan jus

Barramundi (LG, LD) 42

Pan seared barramundi, coconut cauliflower puree, fennel, tenderstem broccoli, asparagus, pancetta, sage butter

Risotto (LDO, V, VGO) 36

Sauteed wild mushrooms, grated parmesan cheese, sage, finished with truffle oil

Seafood Linguine (LD) 39

King prawns, mussels, white wine & lemon, chilli, heirloom tomatoes, basil

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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+?

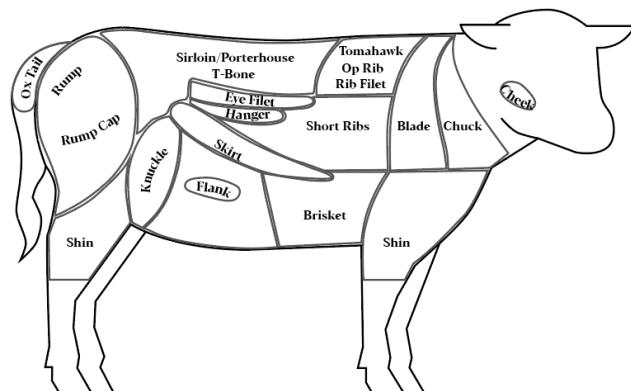
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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 71

Grain Fed, MB2+, Gippsland, VIC

Fillet Mignon 250g 59

Grain Fed, MB2+, Tasmania,
Australian smoked bacon

Eye Fillet 200g 57

70 Day Grain Fed, Western Maranoa, QLD

Sirloin 300g 68

150 Day Grass Fed, MB4+,
Darling Downs Region, QLD & NSW

Rump 400g 50

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

Flank 250g 48

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

OP Rib On The Bone 500g 92

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

Tomahawk 1.5kg 236

200 Day Grain Fed MB2+

Wagyu Eye Fillet 180g 90

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

Wagyu Rump 300g 59

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

Wagyu Cube Roll 300g 100

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

Wagyu Sirloin 250g 140

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

DRY AGED

All dry aged steaks are subject to availability

Porterhouse 300g 67

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

T-Bone 500g 86

Grain Fed, MB2+, Tasmania

Rump Cap 280g 51

150 Day Grain Fed, MB3+ Darling Downs, QLD

OP Rib on the Bone 500g 98

70 Day Grain Fed,
Western Maranoa Region, QLD

Steak Toppers

Bleu Vein Cheese (LG, V) 9.5

QLD Prawns (LDO, LG) (2) 19

Thick Cut Maple Bacon (LG, LD) (2) 16

Kilpatrick Oysters (LD, LG) (2) 13

Onion Rings (VG) (3) 8

Australian Salt & Pepper Calamari (LD) 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, Butters 4.0

Red wine jus (LD), 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) **18**
Toasted almonds, olive oil, flaked salt

Mac & Cheese (VO) **18**
Cheese sauce, mozzarella, parmesan, parsley crumb, crispy pancetta

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

Roasted Pumpkin (LDO, LG, V, VGO) **17**
Maple, pesto whipped ricotta, pine nuts, dukkah

Carrots (LG) **17**
Thani dressing, dukkah

Side Ceasar Salad (LGO, VO) **17**
Baby cos, parmesan cheese, crispy pancetta, anchovies, egg, croutons

Charred Sugarloaf Cabbage (LDO, LG, V, VGO) **17**
Chimichurri, olive oil, sour cream, sizzled chilli, fennel & sesame

Truffle Mash Potato (LDO, LG, V, VGO) **14**
Truffle oil, flaked salt

Tomato Salad (LD, LG, V, VG) **15**
Heirloom tomatoes, red onions, balsamic dressing, basil

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

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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) 16

Butterscotch sauce, vanilla sorbet, candied walnuts

Crème Brûlée Tart (V) 16

Short crust pastry, vanilla, blueberries, raspberry, honeycomb

Cheesecake (V) 16

Salted, miso dulce de leche, charred grapefruit & orange, marmalade

Ice Cream 1 scoop 4

Ice Cream 2 scoop 7

Cheese Board (V) 27

Selection of three artisanal cheeses, quince paste, dried fruits and nuts, lavosh, sweet chilli jam

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