

For Every Generation For Every Occasion



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, LDO, VGO, V) Olive tapenade, smoked butter	14
Garlic Bread (V, LGO) Parmesan, mozzarella, garlic butter	16

Oyster Bar

Natural Oyster (LD, LG, A) Cava mignonette, lemon	6.5 each
Natural Oyster (LD, LG, A) Scampi caviar	13.5 each
Oysters Kilpatrick (LD, LG, A) Australian bacon, kilpatrick sauce	6.9 each

Raw Bar

Kingfish Crudo (LD, LG, A) Cured kingfish, coconut, lime, pineapple salsa, chilli oil	19
Beef Tartare (LD, LG) Rice cracker, cornichons, chives, cured egg yolk, honey soy dressing	19.5
Salmon Sashimi (LD, A) Rice vinegar, mirin, yuzu, mandarin, toasted sesame seeds, leeks, wasabi mayo	19.5

Starters

Brie (LGO, V) Whipped brie, hot honey, mandarin, extra virgin olive oil, toasted sourdough <i>Add jamon 12</i>	23
King Prawns (LD, LG, A) Saffron aioli, corn salsa, chilli oil, charred lime, fresh herbs	28
Salt & Pepper Squid (LD, I) Tomato nahm jim, yuzu mayonnaise, nori, lemon	19.5
Bone Marrow (LD, LGO) Toasted baguette, fleur de sel, chimichurri, parsley	20
Mushroom Pâté (LD, VG, V, LG) Wild mushrooms, candied hazelnuts, pickled mushrooms, melba toast	24
Beef Slider (LDO) Dry-aged beef, truffle aioli, shiraz caramelised shallots, provolone cheese, pancetta	12

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION
SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

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Mains

Flat Iron Steak (LD, LG) Broccolini, cauliflower puree, chimichurri, confit garlic crema, sea salt <i>served medium rare</i>	55
Lamb Ragu (LD) Orecchiette pasta, braised lamb shoulder, crushed heirloom tomatoes, shaved grana padano	40
Mushroom Skewer (LG, LD, VG, V) Charred oyster mushroom, savoy cabbage, celeriac puree, lentils, salsa verde	38
Duck Leg (LD, LG) Confit duck leg, braised lentils, celeriac puree, glazed baby carrots, red wine jus	40
Battered Snapper (LD, A) Beer battered snapper, garden leaf salad, thick cut chips, tartare sauce, lemon	38
Pan Seared Chicken (LG) Mashed potatoes, wild mushroom & mustard cream, sage, seasonal greens, spinach, crispy chicken skin	40
Barramundi (LG, A) Pan seared barramundi, charred corn, asparagus, kipfler potato, citrus hollandaise, herb oil	42
Risotto (LDO, V, VGO) Seared artichoke, parmesan, sage, burrata	37
Seafood Linguine (LD, M) Prawns, squid, mussels, cherry tomatoes, garlic, chilli, white wine, lemon	41

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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+?

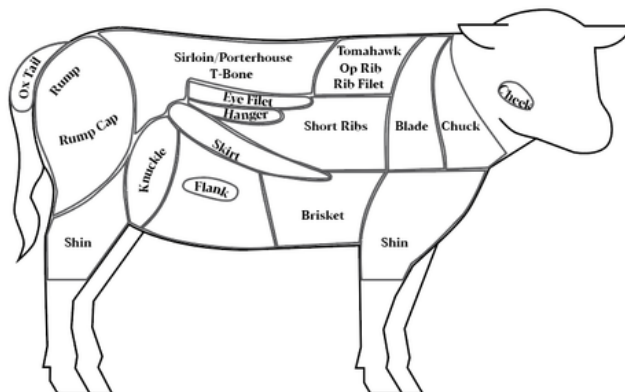
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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

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 or butter.

Rib Fillet 300g 71
Grain Fed, MB2+
Gippsland, VIC

Fillet Mignon 250g 59
Grain Fed, MB2+
Australian smoked bacon
Tasmania

Eye Fillet 200g 57
70 Day Grain Fed
Western Maranoa, QLD

Sirloin 300g 68
150 Day Grass Fed, MB4+
Darling Downs, Southern QLD

Rump 400g 55
150 Day Grain Fed, MB2+
Darling Downs, Southern QLD

OP Rib On The Bone 500g 92
150 Day Grain Fed, MB2+
Darling Downs, Southern QLD

Tomahawk 1.5kg 236
200 Day Grain Fed, MB2+
Darling Downs, Southern QLD

Wagyu Eye Fillet 180g 91
300 Day Grain Fed, MB4-5
Darling Downs, Southern QLD

Wagyu Rump 300g 59
330 day Grain Fed, MB4-5
Darling Downs, Southern QLD

Wagyu Cube Roll 300g 100
300 Day Grain Fed, MB 4-5
Darling Downs, Southern QLD

Wagyu Sirloin 250g 140
365+ Day Grain Fed, MB 8-9
Darling Downs, Southern QLD

DRY AGED

All dry aged steaks are subject to availability

Porterhouse 300g 69
150 Day Grain Fed, MB2+
Darling Downs, Southern QLD

T-Bone 500g 86
80 Day Grain Fed, MB2+
Tasmania

Rump Cap 280g 60
150 Day Grain Fed, MB3+
Darling Downs, Southern QLD

OP Rib on the Bone 500g 98
70 Day Grain Fed, MB2+
Western Maranoa, QLD

Steak Toppers

Onion Rings (VG) (3) 8

QLD Prawns (LDO, LG, A) (2) 19

Kilpatrick Oysters (LD, LG, A) (2) 13

Salt & Pepper Calamari (LD, I) 10

Bleu Vein Cheese (LG, V) 9.5

Sauces

Red wine jus, Pepper, Creamy mushroom, Dianne (GF), Bearnaise (LG), Chimichurri (LD, LG, V),
Blue cheese & chive butter (LG, V)

Butters

Cowboy Butter (LG), Smoked butter (LG, V)

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Sides

Burrata Caprese (LG, V, VGO) Ox heart & heirloom tomatoes, Byron Bay burrata, white balsamic dressing	25
Seasonal Greens (LD, LG, V, VG) Toasted almonds, extra virgin olive oil, flaked salt	18
Mac & Cheese (VO) Triple cheese, pecorino, crispy prosciutto, truffle oil	18
Thick Cut Chips (LD, V, VG) Hand cut chips, aioli	14
Pan Tossed Carrots (LD, LG, V, VG) Mandarin and maple reduction, dukkah	17
Side Caesar Salad (LGO, VO) Baby cos, parmesan, anchovies, crispy jamon, egg, croutons	17
Savoy Cabbage (LDO, LG, V, VGO) Cabbage, sour cream, chilli oil, chimichurri	18
Sweet Potato (LDO, LG, V, VGO) Roasted sweet potatoes, chilli honey, goat cheese, thyme, macadamia crumble	14
Garden Salad (LD, LG, V, VG) Leaf mix, cherry tomatoes, cucumber, red onion, house vinaigrette, edamame	12
Roasted Beets (V, LG) Beetroot labneh, maple roasted beets, extra virgin olive oil, pickled beets	19

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Desserts

Cheese Board (V)	27
Selection of three artisanal cheeses, assortment of toasts, apple & fennel jam	
Banoffee (V)	17
Caramelised banana ganache, vanilla whipped mascarpone, bruleed banana, candied hazelnut, puff pastry	
Chocolate Delice (V)	20
Chocolate ganaché, aero sponge, chocolate crumble, raspberries	
Apple Tart Tatin (V)	17
Bourbon burnt butter, caramelised apples, crispy filo pastry, sour cream, pistachio	
Cheesecake (V)	17
Baked cheesecake, lemon & mandarin curd, shortbread crumble, pear compote, meringue	
Citrus Baba Rhum (V, LD, LG, VG)	17
Citrus sponge drizzled with mandarin and passionfruit syrup, caramelised pineapple, lime zest, whipped coconut cream	
Ice Cream 1 scoop	4
Ice Cream 2 scoop	7

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 REGATTAHOTEL

 THEBOATSHEDBRISBANE

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