

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: 15% public holiday surcharge applies.

One bill per table.



Breads

Garlic Bread Garlic butter, parmesan, mozzarella, sea salt (LGO, V)	16.5
Bread & Butter Smoked butter, green olive tapenade (LGO, V)	14

Oyster Bar

Natural Oyster Freshly shucked, mignonette, lemon (LD, LG, A)	6.5 each
Natural Oyster Scampi caviar (LG, LD, A)	13.5 each
Oysters Kilpatrick Freshly shucked, Australian bacon, Kilpatrick sauce (LG, LD, A)	7 each

Raw Bar

Salmon Crudo Avocado crema, wasabi aioli, toasted sesame seeds, apple, lime & jalapeno vinaigrette, rice cracker (LDO, A)	21.5
King Fish Orange and lime dressing, fresh orange, salmon roe, dill oil (LG, LD, A)	23
Beef Tartare Orange zest, honey & soy dressing, toasted sesame seeds, cornichons, chives, sriracha aioli (LGO, LD)	19.5

Starters

King Prawns Nduja butter, charred lemon, citrus aioli, chilli oil (LG, LDO, A)	30
Salt & Pepper Squid Tomato nahm jim, yuzu mayonnaise, nori, lemon (LD)	20.5
Mushroom Toast Medley of wild mushrooms, confit garlic crema, candied hazelnuts, pickled mushrooms, rustic loaf (LGO, LD, V, VG)	24.5
Chicken Pate Onion marmalade, smoked sea salt, olive oil, pickled cucumber, brioche (LGO)	20
Lamb Croquettes Pulled lamb shoulder, romesco, whipped feta	26
Stracciatella Mortadella, cracked black pepper, extra virgin olive oil, charred mandarin, pistachio (LGO, VO)	23

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

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However, please note that as our menu is freshly prepared in our kitchen, trace allergens may still be present.



Mains

Seafood Linguine	43
Prawns, squid, mussels, snapper, cherry tomatoes, garlic, chilli, white wine, lemon, spinach (LD, A)	
Barramundi	44
Pan-seared barramundi, smoked buttermilk broth, mussels, edamame, garden peas, asparagus, dill oil (LG, A, LDO)	
Za'atar Cauliflower	38
Turmeric & lemon tahini dressing, herbed chickpea salad, hummus, macadamia crumble, crispy curry leaves (LG, LD, V, VG)	
Pork Cotoletta	45
Crumbed pork cutlet, braised wild tomatoes, chive mashed potatoes, tenderstem broccoli, caperberry aioli	
Battered Snapper	40
Beer-battered snapper, garden salad, fries, tartare sauce, lemon (LD, A)	
Risotto	39
Mixed forest mushrooms, shaved Parmesan cheese, stracciatella, sage (LG, LDO, V, VGO)	
Pan-Seared Chicken	41
Pommes puree, mushroom and pancetta cream sauce, seasonal greens, spinach (LG)	
Lamb Ragu	42
Orecchiette pasta, braised lamb shoulder, crushed heirloom tomatoes, shaved Parmesan (LDO)	

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What is Dry Ageing?

Dry ageing 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 ageing. 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+?

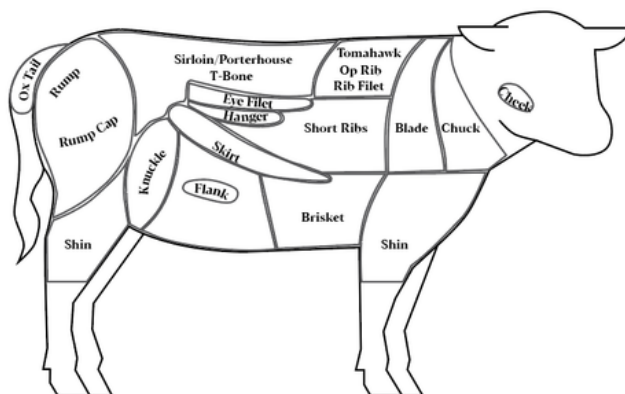
The Marble Beef (MB) score indicates the intramuscular fat content within the meat. Different grades, such as 4/5, 6/7, and 8/9, significantly impact the flavour, tenderness, and overall quality of the beef.

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 & freshly cracked pepper, and served with your choice of hand-cut chips or salt-baked potato with sour cream & chives, plus your choice of sauce or butter.

Eye Fillet 200g 70-Day Grain Fed, Western Maranoa, QLD	59	Wagyu Eye Fillet 180g 300-Day Grain Fed, MB4-5 Darling Downs, Southern QLD	92
Mignon 250g Grain Fed, MB2+, Australian smoked bacon, Tasmania	60	Wagyu Rump 300g 330-Day Grain Fed, MB4-5 Darling Downs, Southern QLD	60
Rib Fillet 300g Grain Fed, MB2+, Gippsland, VIC	75	Wagyu Cube Roll 300g 300-Day Grain Fed, MB 4-5 Darling Downs, Southern QLD	100
Rump 400g 150-Day Grain Fed, MB2+, Darling Downs, Southern QLD	61	Wagyu Sirloin 250g 365+ Day Grain Fed, MB 8-9 Darling Downs, Southern QLD	140
Sirloin 300g 150-Day Grass fed, MB4+, Darling Downs, Southern QLD	70	DRY-AGED <i>All dry aged steaks are subject to availability</i>	
OP Rib On The Bone 500g 150-Day Grain Fed, MB2+, Darling Downs, Southern QLD	93	Porterhouse 300g 150-Day Grain Fed, MB2+ Darling Downs, Southern QLD	70
Tomahawk 1.5kg 200-Day, Grain Fed, MB2+, Darling Downs, Southern QLD	240	T-Bone 500g 80-Day Grain Fed, MB2+ Tasmania	88
		Rump Cap 280g 150-Day Grain Fed, MB3+ Darling Downs, Southern QLD	60
		OP Rib on the Bone 500g 70-Day Grain Fed, MB2+ Western Maranoa, QLD	99

Steak Toppers

Prawns (LG, LDO)	20
Onion Rings (VG) (3)	8
Oysters (LG, LD) (1)	14
Blue Cheese (LG, V)	10.5
Squid (LD)	10
Pancetta (LG, LD)	13

Sauces 4

Red wine jus, Pepper, Creamy mushroom, Dianne, Bearnaise (LG), Chimichurri (LD, LG, V),

Butters 4

Cowboy butter (LG), Smoked butter (LG, V), Blue cheese & chive butter (LG, V)

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Sides

Mac & Cheese	20
Triple cheese sauce, crispy prosciutto, Pangrattato (VO)	
Caesar Salad	18
Baby cos lettuce, Parmesan cheese, anchovies, crispy jamón, egg, croutons (LGO, VO)	
Thick Cut Chips	14
Hand cut, garlic aioli (LD, V, VGO)	
Seasonal Greens	19
Toasted almonds, extra virgin olive oil, flaked salt (LG, LD, V, VG)	
Pan Tossed Carrots	18
Maple reduction, tahini, dukkah (LG, LD, V, VG)	
Garden Salad	13
Soft salad leaves, house dressing, cucumber, cherry tomatoes, red onion, carrot (LG, LD, V, VG)	
Roasted Pumpkin	17
Maple roasted, hot honey, goat's cheese, macadamia crumble (LG, LDO, V, VGO)	
Asparagus	20
Charred asparagus, whipped feta, pistachio dukkha, white balsamic, pangrattato (LGO, LDO, V, VGO)	
Tomato & Strawberry Salad	17
Heirloom cheery tomatoes, balsamic, cucumber, olive oil, fresh strawberries, feta cheese (LG, LDO, V, VGO)	

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Desserts

Cheesecake	18
Baked cheesecake, strawberry curd, meringue, pistachio, strawberry powder, almond shortcake crumble (V)	
Chocolate Delice	21
Dark chocolate mousse, aero sponge, chocolate crumble, raspberries (V)	
Sticky Toffee Pudding	18
Candied walnuts, vanilla gelato, toffee sauce, bruleed banana (LG, LD, V, VG)	
Tiramisu	18
Coffee cream, coffee beans, cocoa powder, whipped mascarpone, Kahlua (V)	
Vanilla Slice	18
Puff pastry, vanilla bean custard, candied macadamias, honeycomb, passionfruit preserve (V)	
Cheese Board (3 pieces)	28
Three artisanal cheeses, brioche, fruit sourdough, onion marmalade (LGO, V)	
Ice Cream - 1 Scoop	4
(LG, V)	
Ice Cream - 2 Scoops	7
(LG, V)	

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