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.

Boatshed Banquet

$90 per person

Minimum 2 people

Entrees

Bread & Butter (LGO, V)
Rustic loaf

Beef Tartare (LGO, LD)
Orange and soy dressing, toasted sesame seeds, cornichons, chives, confit egg yolk, sriracha aioli

King Fish (LG, LD, A)
Orange and lime dressing, orange segments, salmon roe, dill oil

Croquettes
Pulled lamb shoulder, romesco, whipped feta

Main

Dry Aged T-Bone
80 Day Grain Fed, MB2+, Tasmania, red wine jus

Sides

Tomato & Strawberry Salad (LG, LDO, V, VGO)
Heirloom cherry tomatoes, honey and lime citrionette, Lebanese cucumber, fresh strawberries, feta cheese

Thick Cut Chips (LD, V, VGO)
Herbed sea salt, garlic aioli

Seasonal Greens (LG, LD, V, VG)
Extra virgin olive oil, flaked almonds, sea salt

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

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Boatshed Premium Banquet

$115 per person

Minimum 2 people

Entrees

Bread & Butter (LGO, V)
Rustic loaf

Beef Tartare (LGO, LD)
Orange and soy dressing, toasted sesame seeds, cornichons, chives, confit egg yolk, sriracha aioli

King Prawns (LG, LD, A)
Nduja butter, charred lemon, chives, citrus aioli

Croquettes
Pulled lamb shoulder, romesco, whipped feta

Main

Wagyu Cube Roll
300 Day Grain Fed, MB4-5, Darling Downs, Souther QLD, red wine jus

Sides

Tomato & Strawberry Salad (LG, LDO, V, VGO)
Heirloom cherry tomatoes, honey and lime citrionette, Lebanese cucumber, fresh strawberries, feta cheese

Thick Cut Chips (LD, V, VGO)
Herbed sea salt, garlic aioli

Seasonal Greens (LG, LD, V, VG)
Extra virgin olive oil, flaked almonds, sea salt

Dessert

Tiramisu (V)
Coffee cream, cocoa powder, whipped mascarpone, kahlua

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Breads

Garlic Bread **16.5**
Garlic butter, parmesan, mozzarella, sea salt (LGO, V)

Bread & Butter **14**
Smoked butter, green olive tapenade (LGO, V)

Oyster Bar

Natural Oyster **6.5 each**
Freshly shucked, mignonette, lemon (LD, LG, A)

Natural Oyster **13.5 each**
Scampi caviar (LG, LD, A)

Oysters Kilpatrick **7 each**
Freshly shucked, Australian bacon, Kilpatrick sauce (LG, LD, A)

Raw Bar

Salmon Crudo **21.5**
Avocado crema, wasabi aioli, toasted sesame seeds, apple, lime & jalapeno vinaigrette, rice cracker (LDO, A)

King Fish **23**
Orange and lime dressing, fresh orange, salmon roe, dill oil (LG, LD, A)

Beef Tartare **19.5**
Orange zest, honey & soy dressing, toasted sesame seeds, cornichons, chives, sriracha aioli (LGO, LD)

Starters

King Prawns **30**
Nduja butter, charred lemon, citrus aioli, chilli oil (LG, LDO, A)

Salt & Pepper Squid **20.5**
Tomato nahm jim, yuzu mayonnaise, nori, lemon (LD)

Mushroom Toast **24.5**
Medley of wild mushrooms, confit garlic crema, candied hazelnuts, pickled mushrooms, rustic loaf (LGO, LD, V, VG)

Chicken Pate **20**
Onion marmalade, smoked sea salt, olive oil, pickled cucumber, brioche (LGO)

Lamb Croquettes **26**
Pulled lamb shoulder, romesco, whipped feta

Stracciatella **23**
Mortadella, cracked black pepper, extra virgin olive oil, charred mandarin, pistachio (LGO, VO)

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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 sauce, 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**
Wild mushroom risotto enriched with porcini essence, 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

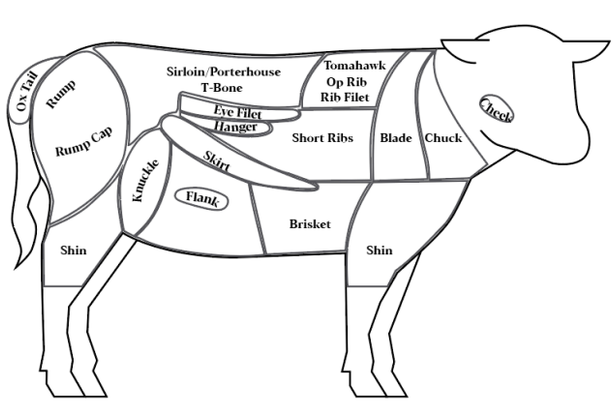
What is MB+?

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 **59**
70-Day Grain Fed,
Western Maranoa, QLD

Mignon 250g **60**
Grain Fed, MB2+, Australian
smoked bacon, Tasmania

Rib Fillet 300g **75**
Grain Fed, MB2+,
Gippsland, VIC

Rump 400g **61**
150-Day Grain Fed, MB2+,
Darling Downs,
Southern QLD

Sirloin 300g **70**
150-Day Grass fed, MB4+,
Darling Downs, Southern QLD

OP Rib On The Bone 500g **93**
150-Day Grain Fed, MB2+,
Darling Downs, Southern QLD

Tomahawk 1.5kg **240**
200-Day, Grain Fed, MB2+,
Darling Downs, Southern QLD

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**

Wagyu Eye Fillet 180g **92**
300-Day Grain Fed, MB4-5
Darling Downs, Southern QLD

Wagyu Rump 300g **60**
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 **70**
150-Day Grain Fed, MB2+
Darling Downs, Southern QLD

T-Bone 500g **88**
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 **99**
70-Day Grain Fed, MB2+
Western Maranoa, QLD

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 cherry 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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