

REGATTA

EST. 1874

BOATSHED

SHARE PLATES

RUSTIC GARLIC & CHEESE CORN BREAD	9.9
BRUSCHETTA (V) baked ricotta, heirloom tomatoes, olive oil, sea salt, fresh basil	13.9
FRESHLY SHUCKED OYSTERS (REGION / SEASONAL)	SIX 19.9 / TWELVE 31.9
- NATURAL (GF) lemon & cracked black pepper	SIX 23.9 / TWELVE 36.9
- KILPATRICK bacon & our own spicy sauce	
SALT & PEPPER BABY SQUID rocket leaves, lemon, aioli	18.9
TWICE COOKED PORK BELLY & SEARED SCALLOPS cauliflower puree, pork scratching	19.9
CRAB CAKES saffron aioli, tomato, red onion, watercress	19.9
SEMOLINA CRUSTED PRAWNS heirloom tomato, smoked burrata, basil, extra virgin olive oil	21.9
BABY BEETROOT (GF/V) goat's curd, garden cress, spring onions	17.9
DELI BOARD Italian & Spanish sliced meats, picquillo peppers, fig quince paste, crusty bread	25.9

STEAK TOPPERS

BLUE CHEESE WEDGE (V)	7.9
GRILLED BUG TAILS	11.9
GARLIC TIGER PRAWNS	10.9
KILPATRICK OYSTERS (2)	7.9
ONION RINGS (V)	7.9
CHAR GRILLED MAPLE BACON	7.9

STEAKS

EYE FILLET	180 GRAM	29.9
FILLET MIGNON Regatta hand-selected, 70 day grain fed	250 GRAM	34.9
RIB FILLET Diamond Platinum, Nth QLD, 100+ day grain fed, MSA	350 GRAM	38.9
RIB FILLET Great Southern Beef, Angus & Hereford breed, grass fed, MSA	300 GRAM	39.9
SIRLOIN Rangeland, premium 'paddock to plate' product, straight from the Hughes & Dobbin family farm, grass fed, MSA	300 GRAM	33.9
SIRLOIN NAPCO Naturally Royal, sourced from NAPCO's Alexandria property on the Barkley Tableland, grain fed, MSA	350 GRAM	35.9
RUMP Thousand Guineas Australian Shorthorn, the oldest breed in Australia dating back to 1825, grain fed, MSA	400 GRAM	29.9
OUR "SIGNATURE" STEAK ON SLATE		
OP RIB – ON THE BONE Barkley Tablelands, 120 day grain fed, MSA roast capsicum, tomato, herb & onion pickle, your choice of sauce, rustic steak chips or salt baked potato, sour cream & chives	450 GRAM	48.9
WAGYU 'EYE OF RUMP' WAGYU SIRLOIN Diamond Wagyu, young cattle raised on fertile pasture, 300+ days grain fed. Exceptional marbling, tenderness & flavour	300 GRAM 200 GRAM 400 GRAM	37.9 49.9 79.9

DRY AGED BEEF

Aged in the Boatshed meat cellar for up to 40 days under the watchful eye of our Executive Chef. This time-honoured process produces a rounder, sweeter flavour of remarkable intensity, much like a good red does over time in the cellar. The perfect choice for the real aficionado!

SIRLOIN Nolan's 'Private Selection' Cooloola Yearling Beef, 70 days grain fed, MSA	220 GRAM	29.9
PORTERHOUSE JBS Beef City Platinum, 120 days grain fed, MB1+, MSA	300 GRAM	42.9
T-BONE NAPCO Naturally Royal, sourced from NAPCO's Alexandria property. Single origin property, grain fed	500 GRAM	49.9
RIB EYE - ON THE BONE John Dee, Yarranbrook Darling Downs, Black Angus 'Super Gold', 150 day grain fed, MSA	1 KILO	99.9
RUMP John Dee 'Bankisia Gold', Darling Downs, 60 day grain fed, MSA	400 GRAM	44.9

"Dry aged beef does not benefit cooking past medium rare"
All our steaks are chef selected, seasoned with sea salt & fresh cracked pepper & served with your choice of sauce, rustic steak chips or salt baked potato, sour cream & chives

MSA - Our guarantee of tenderness, juiciness & flavour.

SAUCES AND BUTTERS

red wine jus (GF), cracked black pepper, creamy mushroom & rosemary, Dianne, béarnaise, blue cheese & port butter, Café de Paris butter

MAINS

BRAISED SQUID PAPPARDELLE prawn, chorizo, chive, preserved lemon, olives	28.9
SCROLLED PASTA RAGU sausage, salami, smoked ham, tomato sugo	26.9
CARAMELISED ONION & RICOTTA RAVIOLI (V) basil pesto, salted capers, eggplant, extra virgin olive oil, fried basil	24.9
CORN FED CHICKEN SUPREME (GF) kipfler potato, broccoli, leek & thyme cream reduction	28.9
MILLY HILL LAMB RUMP (GF) creamy mash, green beans, lamb stock reduction	31.9
BAKERS CREEK PORK CUTLET (GF) soft polenta, heirloom carrots, braised mushroom, porcini mushroom jus	29.9
CRUMBED VEAL topped with tomato sugo, melted buffalo mozzarella, basil, hand cut chips, garden salad	28.9
BEER BATTERED LINE CAUGHT PINK SNAPPER garden salad, hand cut chips, lemon & tartare sauce	29.9
PAN FRIED HIRAMASA KINGFISH FILLET (GF) braised fennel, preserved lemon, tomato, shaved fennel, watercress & lemon olive oil	32.9

SIDES

RUSTIC STEAK CHIPS & AIOLI (V)	8.9
BROCCOLINI & GREEN BEANS (V) sea salt, olive oil	8.9
ROAST VEGETABLES (V) goat's curd, sumac	8.9
OVEN BAKED FIELD MUSHROOMS (V) rosemary, garlic, aged balsamic	9.9
BAKED TRUFFLE & RICOTTA GNOCCHI (V) cream sauce, pecorino	11.9
GARDEN SALAD (V) cherry tomatoes, salad cuts, baby leaves	7.9
CAESAR SALAD bacon, egg, parmesan, crouton, baby cos	9.9

DESSERTS

COLD PRESSED MELON (GF) dehydrated fruit salad, rhubarb sorbet	12.9
CHOCOLATE MARQUEE cherry puree, chocolate soil, cherry ice-cream	14.9
CITRUS TART burnt meringue, mint malto, orange sorbet	14.9
MACADAMIA NUT TART honey cremeux, dark chocolate ice-cream	14.9
RASPBERRY & WHITE CHOCOLATE MOUSSE raspberry jelly, meringue, raspberrry sorbet	14.9
CHEESE SELECTION fig quince paste, muscatels, lavosh, ciabatta, grissini	1PC 15.9 / 2PC 19.9 / 3PC 25.9
FORTIFIED & SWEET	
DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON Riverina, NSW	11.0 / 55.0
D'ARENBURG 'THE NOBLE' RIESLING 2015 Riverina, NSW	10.0 / 55.0
GALWAY PIPE 'GRAND TAWNY' 12YR OLD Multi Regional, SA	9.0
DUTSCHKE 'BOURBON BARRELLED' TAWNY Lyndoch Barossa, SA	10.0
MR PICKWICKS 'PARTICULAR' TAWNY McLaren Vale, SA	15.0
PENFOLDS 'GRANDFATHER' Multi Regional, SA	18.0
PENFOLDS 'GREAT GRANDFATHER' Multi Regional, SA	35.0
PEDRO XIMENEZ 'VALDESPINO' SHERRY Jerez, Spain	9.0



For every generation

Celebrating her 141st year, the "Grand Old 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, as judged by the Queensland Hotels Association.



2015
• QUEENSLAND'S •

Best Restaurant
AS JUDGED BY THE
QUEENSLAND HOTELS ASSOCIATION

543 CORONATION DRIVE, TOOWONG QLD 4066

PHONE (07) 3871 9595

FAX (07) 3871 9596

WWW.REGATTAHOTEL.COM.AU

(GF) = GLUTEN FREE (V) = VEGETARIAN

One bill per table.



/REGATTAHOTEL



@REGATTAHOTEL

COFFEE

FLAT WHITE shot of coffee with warm & only slightly texturised milk	4
ESPRESSO Italian description for short black	4
CORTADITO espresso with dash of condensed milk served short	4
MACCHIATO shot of espresso served short with a dollop of texturised milk	4
AFFOGATO (ESPRESSO) shot of espresso served short, accompanied with a scoop of ice cream	4
LONG BLACK double shot of espresso extracted over hot water	4
LONG MACCHIATO double shot of espresso with a dollop of texturised milk	4
CAPPUCINO shot of espresso with texturised milk, dusted with chocolate	4
LATTE shot with texturised milk	4
PICCOLO LATTE ristretto shot latte style served short	4
MOCHA shot of espresso mixed with chocolate powder topped with texturised milk	4
HOT CHOCOLATE chocolate powder mixed with texturised milk, marshmallows	4
IRISH COFFEE shot of Irish whiskey added to a long black, topped with cream	9.5
MUGS	1.0
EXTRA SHOT	0.5
ADDITIONAL FLAVOUR SYRUPS vanilla, caramel, chai, hazelnut	0.5
TEA	
ENGLISH BREAKFAST blend of Ceylon & Sri Lankan black teas	4
EARL GREY blend of Ceylon black tea with pure bergamot oil	4
SENGHA green tea from Japan	4
MASALA CHAI black tea with traditional chai spices, rich & smooth	4
CHAMOMILE a single herb tea of Greek chamomile flowers	4
PEPPERMINT Australian organic peppermint leaves	4