

RESTAURANT

Our menu has been designed to share. While solo indulgence is entirely up to you, we find that the true essence of these dishes are best captured by multiple forks.

Signature Snacks

- Giaveri white sturgeon caviar bump **18** gf
- Coffin bay oysters, natural, champagne mignonette (6) **38** (12) **74** gf
- Burleigh sourdough, Jospers smoked butter **12** gf
- Coal roasted baba ganoush **8** gf
- Jamón & manchego croquette, black garlic aioli **15**
- Lobster roll, Burleigh brioche, herb mayonnaise **26**

Share

- Salmon crudo, aleppo crisp, white radish **39** gf
- Gold Coast trawler prawns, garlic cream, lemon thyme **40**
- Wagyu steak tartare, yolk, potato skins **34** gf
- Market fish, BBQ fennel, tomatillo salsa verde **56**
- Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn
- Roasted carrot, chermoula chickpea, labneh **28** vg
- Barbacoa lamb shoulder, chipotle adobo **69** gf
- Charcoaled chicken, cacciatore **49** gf

Sides

- Skinny fries, aioli **12** gf
- Iceberg wedge, ranch, candied walnut **14** gf
- Cabbage, smoked brown butter, furikake **14** gf
- Grilled broccolini, mustard, fried caper **14** gf
- Roast potatoes, duck fat, garlic, rosemary **16** gf
- Mac'n'cheese, speck, red Leicester **18**

COAST

Charcoaled steak gf

Our premium steaks are expertly seared at 350 degrees in a Jospers charcoal oven, artfully employing the essence of native red gum wood. This meticulous process imbues each cut with an unparalleled and unmistakably unique smoky barbecue flavour. All steaks are thoughtfully sliced for sharing.

- Jacks Creek wagyu **rump** 300g, NSW, 400 day grain fed, mb8+ **62**
- Pure Prime angus **flank** 350g, NSW, 150 day grain fed, mb3+ **69**
- WX wagyu **rump cap** 300g, NSW, 360 day grain fed, mb5+ **95**
- Carrara wagyu **scotch fillet** 450g, QLD, 350 day grain fed, mb6+ **165**
- O'Connor black angus **sirloin** 450g, VIC, grass fed, 45 day dry aged mb5+ **125**
- S. Kidman signature OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **195**
- Sir Thomas black angus **t-bone** 800g, QLD, 200 day grain fed, 45 day dry aged mb2+ **210**

Sauces gf

Peppercorn | Red wine jus | Chimichurri | Café de Paris | COAST fermented chilli **5ea**
Complimentary mustard service

Savouring Coast Min. of 2 **90pp** | **Wine pairing 50pp**

- Burleigh sourdough, Jospers smoked butter, baba ganoush
2023 Hentley Farm Blanc De Noir, Barossa Valley, SA
- Jamón & manchego croquette, black garlic aioli
Gold Coast trawler prawns, white soy, ginger & spring onion oil
2024 Stargazer Tupelo, Coal River Valley, TAS
- Pure Prime angus flank, choice of sauce **OR** Barbacoa lamb shoulder, chipotle adobo
S. Kidman signature OP rib fillet **+60pp** (min 2 per serve)
2022 BenMarco Malbec, Mendoza, ARG
- Roast potatoes, duck fat, garlic, rosemary & Iceberg wedge, ranch, candied walnut