

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, Jospser smoked butter **12** gf
- Truffled mushroom pate **8**
- Jamón & manchego croquette, black garlic aioli **15**
- Foie gras parfait doughnut, sauternes jelly **15**
- Lobster roll, Burleigh brioche, herb mayonnaise **26**

Share

- Kingfish crudo, finger lime ponzu, shiso **39** gf
- Gold Coast trawler prawns, nduja XO **38**
- Steak tartare, yolk, wagyu fat potato **32**
- Market fish, tomatillo salsa verde **52** gf
- Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn
- Roasted carrot, chermoula chickpea, labneh **26** vg
- Barbacoa lamb shoulder, chipotle adobo **69** gf
- Charcoaled chicken, "old skool" stuffing, schmaltz gravy **49** gf

Sides

- Skinny chips, chicken salt mayo **12** gf
- Iceberg, sopressa, provolone, olive **14** gf
- Cabbage, smoked brown butter, furikake **14** gf
- Asparagus, mustard, caper, dill **14** gf
- Roast potato, duck fat, garlic, rosemary **16** gf
- Beer battered onion rings, gorgonzola ranch **16**

Charcoaled steak gf

Our premium steaks are expertly seared at 350 degrees in a Jospser 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.

- Carrara 640 wagyu **rump** 300g, QLD, 350 day grain fed, mb6+ **59**
- Pure Prime angus **flank** 350g, NSW, 45 day dry aged, grain fed, mb3+ **69**
- Carrara 640 wagyu **rump cap** 300g, QLD, 350 day grain fed, mb6+ **95**
- Black Angus X Hereford **sirloin** 500g, NSW, 45 day dry aged, mb3+ **115**
- 2GR full blood wagyu **scotch fillet** 400g, NSW, 400 day grain fed, mb5+ **165**
- S. Kidman signature OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **195**
- John Dee dry aged angus **t-bone** 1kg, QLD, 250 day grain fed, mb3+ **225**

Sauces gf

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

Savouring Coast

Min. of 2 **85pp** | wine pairing **50pp**

Burleigh sourdough, Jospser smoked butter, mushroom pate
Henschke 'Julius' Riesling

Jamón & manchego croquette, black garlic aioli
Gold Coast trawler prawns, nduja XO
Cullen Fume Blanc

Pure Prime angus flank 350g, chimichurri **OR** Barbacoa lamb shoulder
John Dee dry aged angus t-bone 1kg **+65pp**
Torzi Matthews, Schist Rock Shiraz **OR** Mollydooker Maitre'D, Cab Sauv

Skinny fries, chicken salt mayo & Iceberg, sopressa, provolone, olive