

# COAST

## SHARE PLATES

Sicilian olives garlic, lemon (gf)	9
Burleigh sourdough Josper smoked butter (gfo)	12
Coal roasted baba ghanoush (gf)	8
Black truffle & squid ink salami guindilla peppers, pickled garlic (gf)	15
Tamborine Mountain burrata heirloom tomato, black olive oil (gf)	34
Coffin bay oysters natural, champagne mignonette (6) (gf)	38
Kingfish ceviche tigers milk, avocado crema, cassava cracker (gf)	36
Market fish corn, broad bean & tarragon succotash (gf)	52
Gold Coast trawler prawns smoked garlic honey, toasted sesame (gfo)	38
Moreton Bay bug café de Paris (gf)	39
Salt & pepper tofu truffle soy (gf,vg)	28
Charcoaled cauliflower red lentil dahl, coconut, curry leaf (gf,vg)	32
Pork belly charred pineapple, tamarind mole (gf)	39
Josper grilled chorizo pickled fennel (gf)	24
Barbecued chicken macadamia, chilli & lime (gf)	49
Roasted lamb shoulder Provençal (gf)	69

Gluten free (gf) | Gluten free option (gfo) | Vegetarian (vg)

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

## JOSPER FIRED STEAK

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

Tajima wagyu rump 300g Southern NSW, 360 day grain fed, mb5+	58
John Dee angus flank 350g Darling Downs, QLD, 150 day grain fed, mb3+	65
Tajima wagyu rump cap 300g Southern NSW, 350 day grain fed, mb5+	89
Riverine Angus sirloin 500g NSW, 6 wk dry aged, 150 day grain fed, mb2+	115
Cape Grim pure angus t-bone 650g Tasmania, 50 day dry aged in house, 36 month grass fed	120
S. Kidman Signature OP rib fillet 800g Southern Qld, 200 day grain fed, mb2+	180
Sauces (gf)	5
Green peppercorn   Red wine jus Café de Paris   Chimichurri	

## SIDES

Skinny chips, aioli (gf)	12
Bitter leaves, fennel, green olive, lemon (gf)	12
Broccolini, black bean soy, cashew (gfo)	14
Roast pumpkin, yoghurt, brown butter (gf)	14
Mash, black truffle butter (gfo)	14
Mac'n'cheese, speck, red Leicester	15

## BANQUET

Savour the flavour of COAST with our current banquet, handpicked to showcase some of our favorite dishes (min of 2 people)

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Burleigh sourdough, smoked butter  
Josper smoked baba ghanoush  
*2021 Penfolds "Cellar release" Riesling*  
Local trawler prawns, XO butter  
Josper fired chorizo, pickled fennel  
*2021 Clyde Park 'Fume Blanc'*

### Choice of one:

John Dee angus flank  
Roasted lamb shoulder, Provençal  
Cape Grim t-bone 650g, red wine jus **+25pp**  
*2021 Torzi Matthews, Schist Rock Shiraz OR*  
*2021 Mollydooker Maitre'D, Cab Sauv*

Skinny chips  
Broccolini

### Banquet

Add wine pairing

**85pp**

**45pp**