

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, seaweed cider vinegar (6) **39** (12) **76** gf
- Burleigh sourdough, Jospier smoked butter **13** gf
- Coal roasted baba ganoush **9** gf
- Croquettas, Jamón, manchego, aioli **25**
- Bug toast, yuzu mayo, sesame, chive **32**

Share

- Salmon sashimi, crispy aleppo oil, white radish **38** gf
- Gold Coast trawler prawns, black bean & piquillo vinaigrette **42** gf
- Wagyu tartare, fermented chilli, yolk, cassava **34** gf
- Barramundi, macadamia & wattleseed romesco, burnt leek **56**
- Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn
- Roast cabbage, red lentil dahl, curry leaf **36** vgn
- Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **79** gf
- Charcoal chicken, hot honey, smoked beurre noisette **49** gf

Sides

- Skinny fries, aioli **13** gf
- Iceberg wedge, ranch, candied walnut **15** gf
- Heirloom tomatoes, stracciatella, black olive, basil **16** gf
- Broccolini, mustard, fried caper **15** gf
- Wagyu fat potatoes, garlic, rosemary **17** gf
- Creamed chipotle corn, cheddar, spring onion, coriander **15**

Charcoaled steak gf

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

- Black onyx black angus **rump** 350g, QLD, 250 day grain fed, mb5+ **68**
- Black Opal F1 wagyu **bavette**, 350g, TAS, 380 day grain fed, mb6+ **93**
- O'Connor superior angus **rump cap** 400g, VIC, 250 day grain fed, mb5+ **105**
- Vintage hereford x **scotch fillet** 400g, TAS, 60 month grass fed, mb3+ **120**
- Riverine black angus **sirloin**, 500g, NSW, 42 day dry aged, 120 day grain fed, mb5+ **145**
- Imperial Blossom F4 wagyu **t-bone** 800g, QLD, 350 day grain fed, 28 day dry aged mb4+ **240**
- S. Kidman F1 wagyu **rib fillet** 800g, NT, 200 day grain fed, mb2+ **235**

Sauces gf

Peppercorn | Red wine jus | Chimichurri | Stilton Butter | Smoked hot sauce **5ea**

Savour Coast

95pp (min 2) | **55pp** Wine pairing

To Share

- Burleigh sourdough, Jospier smoked butter, baba ganoush
2023 Hentley Farm Blanc De Noir, Barossa Valley, SA
- Croquettas, Jamón, manchego, aioli
- Gold Coast trawler prawns, black bean & piquillo vinaigrette
2021 Pawn & Co. Gruner Veltliner, Adelaide Hills, SA
- COAST signature cut steak, choice of sauce
Upgrade: Imperial Blossom F4 wagyu t-bone +150 per serve
2020 Hoffmann Family Vineyards, Grenache, Barossa Valley, SA
- Wagyu fat potatoes, garlic, rosemary
- Iceberg wedge, ranch, candied walnut

Lunch Special

Burleigh sourdough, Jospier smoked butter
Coal roasted baba ganoush **+9**

Tempura eggplant, chilli soy caramel, toasted sesame

Barbecued chicken, smoked beurre noisette or
Upgrade: 350g rump + **15 per serve**

Skinny fries, aioli
Iceberg wedge, ranch, candied walnut

49 per person (min 2)

Thursday - Saturday 12-2.30pm

Sunday Roast

To share

Slow roasted beef served with
charred cabbage, carrots, Yorkshire puddings
wagyu fat garlic & rosemary potatoes,
COAST gravy

40 per person (min 2)

Sundays 12-2.30 & 5.30-8.00pm
10% Sunday surcharge applies