



Banquets

SIGNATURE | 95pp

Burleigh sourdough, smoked butter
Coal roasted baba ganoush

Gold Coast trawler prawns, garlic cream, lemon thyme
Tempura eggplant, chilli soy caramel, toasted sesame

Josper Fired

COAST signature cut steak, chimichurri
Slow roasted lamb shoulder, fennel, rosemary tapenade

COAST wedge, candied walnuts, ranch
Roast potatoes, garlic, rosemary

Petit fours +12pp

PREMIUM | 130 pp

Burleigh sourdough, smoked butter
Coal roasted baba ganoush
Croquettas, salamanca, Iberico, aioli

Freemantle Lobster roll
Salmon sashimi, crispy aleppo oil, white radish

Josper Fired

Barbecued chicken, cacciatore
ROAM wagyu scotch fillet, QLD, mb4+, jus

COAST wedge, candied walnuts, ranch
Roast potatoes, garlic, rosemary

Petit fours +12pp

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Available for:

**Dining Room Hire , PDR &
Exclusive Terrace Hire***

**Fees & min spends apply*

COAST