

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 (l) bump *gf* **21**
- Coffin bay oysters (A), seaweed cider vinegar *gf* **39** (6)
- Burleigh sourdough, Josper smoked butter *gfo* **14**
- Coal roasted baba ganoush *gf* **9**
- Croquettas, Jamón, manchego, aioli **28**
- Bug toast (A), yuzu mayo, sesame, chive **34**

Share

- Duck liver parfait, plum wine jelly, shokupan **34**
- Wagyu tartare, fermented chilli, yolk, cassava *gf* **36**
- Gold Coast trawler prawns (A), garlic cream, pink pepper *gfo* **42**
- Barramundi (A), peas, preserved lemon chermoula, blackened onion *gf* **56**
- Tempura eggplant, chilli soy caramel, toasted sesame *vgn* **29**
- Roast cabbage, red lentil dahl, curry leaf *vgn* **38**
- Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade *gf* **79**
- Charcoal chicken, mushroom, garlic herb butter *gf* **54**

Sides

- Skinny fries, aioli *gf* **13**
- Iceberg wedge, ranch, candied walnut *gf* **16**
- Roast carrot, smoked hot honey butter, furikake *gf* **17**
- Charred broccolini, black bean & piquillo vinaigrette *gf* **17**
- Wagyu fat potatoes, garlic, rosemary *gf* **18**
- Mac'n'cheese, truffle gruyère **18**

A 10% Sunday surcharge applies & 15% on Public Holidays.
Seafood Origin: Australia (A), Mixed (M), Imported (I)

Charcoaled steak *gf*

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. All steaks are thoughtfully sliced for sharing.

- Sir Harry F4 wagyu **rump** 350g, QLD, 430 day grain fed, mb4+ **68**
- Carrara wagyu **rump cap** 400g, QLD, 350 day grain fed, mb4+ **105**
- Vintage hereford x **scotch fillet** 400g, TAS, 60 month grass fed, mb3+ **120**
- Black angus reserve **sirloin**, 500g, NSW, 400 day grain fed, 28 day dry aged mb4+ **145**
- S. Kidman F1 wagyu **rib fillet** 800g, NT, 200 day grain fed, mb2+ **255**
- Imperial Blossom F4 wagyu **t-bone** 800g, QLD, 350 day grain fed, 28 day dry aged mb4+ **240**

Sauces *gf*

Green Peppercorn | Red wine jus | Chimichurri | Stilton Butter | Chipotle BBQ **6ea**

Savour Coast

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

To Share

- Burleigh sourdough, Josper smoked butter, baba ganoush
- 2023 Hentley Farm Blanc De Noir, Barossa Valley, SA
- Croquettas, Jamón, manchego, aioli
- Gold Coast trawler prawns (A), garlic cream, pink peppercorn
- 2023 Domaine Félines Jourdan Picpoul de Pinet, Languedoc, FRA
- COAST signature cut steak, choice of sauce
- Upgrade:** Imperial Blossom F4 wagyu t-bone **+150 per serve**
- 2022 BenMarco Malbec, Mendoza, ARG
- Wagyu fat potatoes, garlic, rosemary
- Iceberg wedge, ranch, candied walnut

Lunch Set

Thursday - Saturday 12-2.30pm

Burleigh sourdough, Josper 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)

Sunday Roast

Sundays 12-2.30 & 5.30-8.00pm

To share

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

40 per person (min 2)

Supper Club

Monday - Wednesday 5.30-8pm

*Complimentary COAST Lager,
glass of house wine or soft drink*

Coffin bay oysters (A), seaweed cider vinegar (4) **+20**

Burleigh sourdough, Josper smoked butter
Coal roasted baba ganoush

Sir Harry F4 wagyu rump
*350g, QLD, 430 day grain fed, mb4+, choice of sauce
Upgrade: 500g sirloin + **75 per serve***

Skinny fries, aioli
Iceberg wedge, ranch, candied walnut

55 per person (min 2)
