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 (I) bump *gf* ***21***
Coffin bay oysters (A), seaweed cider vinegar *gf* ***42*** (6)
Burleigh sourdough, Josper smoked butter *gfo* ***16***
Coal roasted baba ganoush ***10***
Croquettas, Jamón, manchego, aioli ***28***
Bug toast (A), yuzu mayo, sesame, chive ***36***

Share

Duck liver parfait, plum wine jelly, shokupan ***34***
Wagyu tartare, fermented chilli, yolk, cassava *gf* ***39***
Gold Coast trawler prawns (A), garlic cream, pink pepper gfo ***45***
Barramundi (A), peas, preserved lemon chermoula, blackened onion *gf* ***56***
Tempura eggplant, chilli soy caramel, toasted sesame *vgn* ***31***
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* ***58*** *(half)* ***88*** *(full)*

Sides

Skinny fries, aioli *gf* ***15***
Iceberg wedge, ranch, candied walnut *gf* ***18***
Roast carrot, smoked hot honey butter, furikake *gf* ***18***
Charred broccolini, black bean & piquillo vinaigrette *gf* ***19***
Wagyu fat potatoes, garlic, rosemary *gf* ***19***
Mac'n'cheese, truffle gruyère ***20***

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

COAST

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+ ***72***
Carrara wagyu **rump cap** 400g, QLD, 350 day grain fed, mb6+ ***109***
Ebony black angus **scotch fillet** 400g, QLD, 150 day grain fed, mb2+ ***120***
Imperial Blossom F4 wagyu **sirloin** 500g, QLD, 350 day grain fed, 28 day dry aged mb4+ ***149***
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+ ***249***

Sauces gf

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

Savour Coast

99pp (min 2) | ***60pp*** *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: Black angus reserve t-bone **+140 per serve**
2022 BenMarco Malbec, Mendoza, ARG
Wagyu fat potatoes, garlic, rosemary
Iceberg wedge, ranch, candied walnut

COAST

Lunch Set

Thursday - Saturday 12-2.30pm

Burleigh sourdough, Josper smoked butter
Coal roasted baba ganoush **+10**

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)

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: 400g scotch fillet +****50 per serve***

Skinny fries, aioli
Iceberg wedge, ranch, candied walnut

55 per person (min 2)

COAST

Group Banquets

We kindly require all groups over 10 persons to share & savour one of our banquets.

Classic 75 pp

Burleigh sourdough, smoked butter (gfa)

Coal roasted baba ganoush (gfa)

Croquettas, jamon, manchego, aioli (gfa)

JOSPER FIRED

Rump steak, chimichurri (gf)

Barbecued **chicken**, smoked beurre noisette (gf)

Skinny fries, aioli (gf)

Iceberg wedge, ranch, candied walnut (gf)

Signature 99 pp

Burleigh sourdough, smoked butter (gfo)

Coal roasted baba ganoush (gfa)

Gold Coast trawler prawns, garlic cream (gf)

Croquettas, jamon, manchego, aioli (gfa)

JOSPER FIRED

COAST **signature** cut **steak**, chimichurri (gf)

Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade (gf)

Skinny fries, aioli (gf)

Iceberg wedge, ranch, candied walnut (gf)

Premium 125 pp

Burleigh sourdough, smoked butter (gfo)

Coal roasted baba ganoush (gfa)

Wagyu tartare, fermented chilli, yolk, cassava (gf)

JOSPER FIRED

COAST **premium** cut **steak**, red wine jus (gf)

Slow roasted **lamb shoulder**, BBQ fennel, rosemary tapenade (gf)

Roast potatoes, garlic, rosemary (gf)

Seasonal greens, mustard, dill, caper (gf)

DESSERT | 14 pp

Selection of petit fours OR cheese, crackers, quince, muscatels (gf)

ADDITIONALS | 10pp

Natural oysters, seaweed cider (2pp)

Banquets are subject to seasonal change.

gf gluten free gfa (gluten free alternative available)