

BAR & TERRACE

TUE & WED 3 - 8.30 | THU - SUN 12 - 8.30

Designed for sharing, each dish showcases bold flavours, fresh ingredients, and a touch of coastal elegance. All dishes are served on a **when ready basis**. Available on the Terrace only.

SHARE PLATES

Oysters, champagne mignonette, lemon (gf), **6 for 38**

Mt. Zero olives (gf), **9**

Burleigh baguette, cultured butter, **10**

Josper smoked baba ghanoush, **8**

Stracciatella, chilli crisp, **14**

Charcuterie, guindillas, pickled garlic (gf), **22**

Smoked wings, ranch, hot sauce (gf), **18**

Prawns, garlic, chilli, parsley, lemon (gf), **26**

Salt & pepper squid, aioli, lemon (gf), **22**

Saganaki, burnt honey, red grapes (gf), **23**

Chicken satay skewers, fried shallots, coriander (gf), **28**

Crumbed flathead, crushed pea, tartare, lemon, **38**

Crispy pork belly, chilli soy caramel, **34**

Lamb ribs, baharat, tahini yoghurt, **32**

S. Kidman signature rump, 300g, peppercorn sauce (gf), **52**

SHARE SIDES

Iceberg wedge, ranch, candied walnuts, (gf) **14**

Charred corn, chipotle, coriander (gf), **15**

Shoestring fries, chicken salt, aioli (gf), **12**

Fried sprouts, honey, romesco, **15**

Steamed Japanese rice, **8**

KIDS

Fish, chips, leaves, **17**

Calamari, chips, leaves, **17**

Steak, chips, leaves, **17**

Chicken nuggets, chips, leaves, **17**

SWEET

Ice cream sandwich, **10**

Affogato, salted caramel liqueur (gf), **22**

LUNCH SPECIAL

THUR-SUN | 12-2.30PM

To Share:

Burleigh baguette, cultured butter

Saganaki, burnt honey, red grape

S. Kidman signature rump, 300g
peppercorn sauce

Iceberg wedge

Skinny Fries, aioli

49PP (MIN 2)

COAST

RESTAURANT

TUE - SUN | 5.30 - 8.30

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, champagne mignonette (6) **38** (12) **74** gf
- Burleigh sourdough, Jospers smoked butter **12** gf
- Coal roasted baba ganoush **8** gf
- Jamón & manchego croquette, black garlic aioli **15**
- Lobster roll, Burleigh brioche, herb mayonnaise **26**

Share

- Salmon crudo, aleppo crisp, white radish **39** gf
- Gold Coast trawler prawns, garlic cream, lemon thyme **40**
- Wagyu steak tartare, yolk, potato skins **34** gf
- Market fish, BBQ fennel, tomatillo salsa verde **56**
- Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn
- Roasted carrot, chermoula chickpea, labneh **28** vg
- Barbacoa lamb shoulder, chipotle adobo **69** gf
- Charcoaled chicken, cacciatore **49** gf

Sides

- Skinny fries, aioli **12** gf
- Iceberg wedge, ranch, candied walnut **14** gf
- Cabbage, smoked brown butter, furikake **14** gf
- Grilled broccolini, mustard, fried caper **14** gf
- Roast potatoes, duck fat, garlic, rosemary **16** gf
- Mac'n'cheese, speck, red Leicester **18**

Charcoaled steak gf

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

- S. Kidman signature **rump** 300g, QLD, 200 day grain fed, mb4+ **52**
- Pure Prime angus **flank** 350g, NSW, 150 day grain fed, mb3+ **69**
- WX wagyu **rump cap** 300g, NSW, 360 day grain fed, mb5+ **95**
- Carrara wagyu **scotch fillet** 450g, QLD, 350 day grain fed, mb6+ **165**
- Black Onyx **sirloin** 500g, NSW, 270 day grain fed, 28 day dry aged mb3+ **125**
- S. Kidman signature OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **195**
- Sir Thomas black angus **t-bone** 800g, QLD, 200 day grain fed, 28 day dry aged mb2+ **210**

Sauces gf

Peppercorn | Red wine jus | Chimichurri | Café de Paris | COAST fermented chilli **5ea**
Complimentary mustard service

Savouring Coast Min. of 2 **90pp** | Wine pairing **50pp**

- Burleigh sourdough, Jospers smoked butter, baba ganoush
2023 Hentley Farm Blanc De Noir, Barossa Valley, SA
- Jamón & manchego croquette, black garlic aioli
- Gold Coast trawler prawns, garlic cream, lemon thyme
2024 Stargazer Tupelo, Coal River Valley, TAS
- Pure Prime angus flank, choice of sauce **OR** Barbacoa lamb shoulder, chipotle adobo
- S. Kidman signature OP rib fillet **+60pp** (min 2 per serve)
2022 BenMarco Malbec, Mendoza, ARG
- Roast potatoes, duck fat, garlic, rosemary & Iceberg wedge, ranch, candied walnut

COAST