

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** gfo
- 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 **32** 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 pumpkin, red lentil & chickpea dahl, curry leaf **36** vgn
- Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **72** 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.

- Diamantina black onyx **rump** 350g, NSW, 270 day grain fed, mb5+ **65**
- ICON F1 wagyu **bavette**, 350g, TAS, 360 day grain fed, mb6+ **92**
- Senku wagyu **rump cap** 400g, QLD, 450 day grain, mb6+ **96**
- Vintage hereford x **scotch fillet** 400g, TAS, 60 month grass fed, mb3+ **120**
- Black market angus **sirloin**, 500g, NSW, 42 day dry aged, 270 day grain fed, mb5+ **135**
- S. Kidman OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **235**
- Portoro black angus **t-bone** 800g, NSW, 150 day grain fed, 28 day dry aged mb2+ **220**

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 Tenuta Ulisse Terre D'Abruzzo Pecorino, Abruzzo, ITA
- COAST signature cut steak, choice of sauce
Upgrade: Portoro black angus t-bone 800g **+130 per serve**
2021 Torzi Matthews Vigna Cantina Sangiovese, Barossa Valley, SA
- Wagyu fat potatoes, garlic, rosemary
- Iceberg wedge, ranch, candied walnut