

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
- Truffled mushroom pate **8**
- Jamón & manchego croquette, black garlic aioli **15**
- Lobster roll, Burleigh brioche, herb mayonnaise **26**

Share

- Kingfish ceviche, pineapple, coconut, finger lime **39** gf
- Gold Coast trawler prawns, nduja XO **40** gf
- 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
- Charcoal chicken, "old skool" stuffing, schmaltz gravy **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**
- Mac'n'cheese, speck, red Leicester **18**

Charcoal 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.

- Tajima wagyu **rump** 300g, NSW, 400 day grain fed, mb6+ **65**
- Pure Prime angus **flank** 350g, NSW, 150 day grain fed, mb3+ **69**
- WX wagyu **rump cap** 300g, NSW, 360 day grain fed, mb5+ **95**
- Rangers Valley black angus **scotch fillet** 400g, NSW, 270 day grain fed, mb3+ **105**
- Rangers Valley black angus **sirloin** 500g, NSW, 6 wk dry aged, 270 day grain fed, mb3+ **120**
- S. Kidman signature OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **195**
- Carrara 640 wagyu **t-bone** 750g, QLD, 350 day grain fed, 28 day dry aged mb6+ **220**

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, mushroom pate
- 2023 Hentley Farm Blanc De Noir, Barossa Valley, SA**
- Jamón & manchego croquette, black garlic aioli
- Gold Coast trawler prawns, nduja XO
- 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

\$49 Lunch - Enjoy a three-course shared banquet. Min of 2 people.
Available: Fri-Sun, 12 pm to 2:30 pm. Please ask our staff for menu details.