

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**
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 chips, chicken salt mayo **12** gf
COAST wedge, ranch, candied walnut **14** gf
Cabbage, smoked brown butter, furikake **14** gf
Grilled broccolini, mustard, fried caper **14** gf
Roast potato, duck fat, garlic, rosemary **16** gf
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.

Carrara 640 wagyu **rump** 300g, QLD, 350 day grain fed, mb8+ **65**
Pure Prime angus **flank** 350g, NSW, 150 day grain fed, mb3+ **69**
Tajima wagyu **rump cap** 300g, NSW, 400 day grain fed, mb6+ **95**
Riverine black angus **sirloin** 500g, NSW, 6 week dry aged, 120 day grain fed, mb2+ **115**
Rangers Valley black angus **scotch fillet** 400g, NSW, 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 65pp**

Burleigh sourdough, Jospers smoked butter, mushroom pate

Henschke 'Julius' Riesling

Jamón & manchego croquette, black garlic aioli

Gold Coast trawler prawns, nduja XO

Cullen Fume Blanc

Pure Prime angus flank, chimichurri **OR** Barbacoa lamb shoulder

S. Kidman signature OP rib fillet **+60pp** (min 2 per serve)

Torzi Matthews, Schist Rock Shiraz OR Mollydooker Maitre'D, Cab Sauv

Skinny fries, chicken salt mayo & COAST 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.