

## SMALL

Giaveri white sturgeon caviar bump	18
Coffin bay oysters	half 38
natural, champagne mignonette (gf)	dozen 74
Burleigh sourdough	12
Josper smoked butter (gfo)	
Coal roasted baba ghanoush (gf)	8
Jamón & manchego croquette	13
Black garlic aioli	
Yellowfin tuna crudo	16
gochujang, squid ink cracker (gfo)	
Lobster roll	26
Burleigh brioche, herb mayonnaise	

## SHARE

Gold Coast trawler prawns	38
smoked garlic honey, toasted sesame (gfo)	
Freemantle octopus	42
coal grilled, 'nduja XO, Ajoblanco (gf)	
Market fish	52
corn, broad bean & tarragon succotash (gf)	
Salt & pepper tofu	28
Miso mushroom, white radish (gf)	
Charcoaled cauliflower	34
red lentil dahl, coconut, curry leaf (gf,vg)	
Pork belly	42
charred pineapple, tamarind mole (gf)	
Roasted lamb shoulder	69
Provençal (gf)	
Barbecued chicken	half 49
macadamia, chilli & lime (gf)	full 88

Gluten free (gf) | Gluten free option (gfo) | Vegetarian (vg)

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.

## JOSPER FIRED STEAK

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.

Tajima Wagyu rump 300g	59
Southern NSW, 360 day grain fed, mb5+	
John Dee Angus flank 350g	69
Darling Downs, QLD, 150 day grain fed, mb3+	
Tajima Wagyu rump cap 300g	89
Southern NSW, 350 day grain fed, mb5+	
Riverine Angus sirloin 500g	118
NSW, 6 wk dry aged, 150 day grain fed, mb2+	
Cape Grim Pure Angus t-bone 650g	125
Tasmania, 50 day dry aged in house, 36 month grass fed	
S. Kidman Signature OP rib fillet 800g	180
Southern Qld, 200 day grain fed, mb2+	
<i>Top with fresh Manjimup truffle</i>	18
Sauces (gf)	5
Green peppercorn   Red wine jus   Chimichurri	
Café de Paris   COAST fermented hot sauce	

## SIDES

Skinny chips, aioli (gf)	12
Leaves, fennel, green olive, lemon (gf)	12
Broccolini, black bean soy, cashew (gfo)	14
Roast pumpkin, yoghurt, brown butter (gf)	15
Mash, black truffle butter (gfo)	16
Mac'n'cheese, speck, red Leicester	16

## BANQUET

Burleigh sourdough, smoked butter	
Josper smoked baba ghanoush	
<i>2021 Penfolds "Cellar release" Riesling</i>	
Gold Coast trawler prawns	
Jamón & manchego croquette	
<i>2021 Clyde Park 'Fume Blanc'</i>	
John Dee Angus flank, chimichurri <b>OR</b>	
Roasted lamb shoulder, Provençal <b>OR</b>	
Cape Grim t-bone 650g, red wine jus <b>+25pp</b>	
<i>2021 Torzi Matthews, Schist Rock Shiraz OR</i>	
<i>2021 Mollydooker Maitre'D, Cab Sauv</i>	
Skinny chips	
Broccolini	
<b>Banquet</b>	<b>85pp</b>
<b>Add wine pairing</b>	<b>45pp</b>

## SUNDAY ROAST 40pp (min 2)

Chef's signature shared roast, served with all the trimmings and Yorkshire puddings. Includes a house beer, wine or soft drink.