

SHARE PLATES

Sicilian olives garlic, lemon (gf)	9
Burleigh sourdough Josper smoked butter (gfo)	12
Coal roasted baba ghanoush (gf)	8
Tamborine Mountain burrata heirloom tomato, black olive oil (gf)	34
Coffin bay oysters natural, champagne mignonette (6) (gf)	38
Lobster roll Burleigh brioche, herb mayonnaise	24ea
Yellowfin tuna crudo gochujang, squid ink cracker (gfo)	24
Gold Coast trawler prawns smoked garlic honey, toasted sesame (gfo)	38
Abrolhos octopus coal grilled, 'nduja XO, potato aioli (gf)	42
Market fish corn, broad bean & tarragon succotash (gf)	52
Salt & pepper tofu chilli con funghi (gf)	28
Charcoaled cauliflower red lentil dahl, coconut, curry leaf (gf,vg)	32
Pork belly charred pineapple, tamarind mole (gf)	39
Josper grilled chorizo pickled fennel (gf)	24
Barbecued chicken macadamia, chilli & lime (gf)	49
Roasted lamb shoulder Provençal (gf)	69

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 Southern NSW, 360 day grain fed, mb5+	58
John Dee Angus flank 350g Darling Downs, QLD, 150 day grain fed, mb3+	65
Tajima Wagyu rump cap 300g Southern NSW, 350 day grain fed, mb5+	89
Riverine Angus sirloin 500g NSW, 6 wk dry aged, 150 day grain fed, mb2+	115
Cape Grim Pure Angus t-bone 650g Tasmania, 50 day dry aged in house, 36 month grass fed	120
S. Kidman Signature OP rib fillet 800g Southern Qld, 200 day grain fed, mb2+	180
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)	14
Mash, black truffle butter (gfo)	14
Mac'n'cheese, speck, red Leicester	15

BANQUET

Burleigh sourdough, smoked butter
Josper smoked baba ghanoush
2021 Penfolds "Cellar release" Riesling

Local trawler prawns
Josper fired chorizo
2021 Clyde Park 'Fume Blanc'

John Dee Angus flank **OR**
Roasted lamb shoulder, Provençal **OR**
Cape Grim t-bone 650g, red wine jus **+25pp**
2021 Torzi Matthews, Schist Rock Shiraz OR
2021 Mollydooker Maitre'D, Cab Sauv

Skinny chips
Broccolini

Banquet 85pp
Add wine pairing 45pp

SUNDAY ROAST 40pp (min 2)

Chef's signature shared roast, served with all the trimmings, Burleigh sourdough & a house beer, wine or soft drink*