

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, Josper smoked butter **12** gf
 Truffled mushroom pate **8**
 Jamón & manchego croquette, black garlic aioli **15**
 Lobster roll, Burleigh brioche, herb mayonnaise **26**

Share

Kingfish crudo, finger lime ponzu, shiso **39** gf
 Gold Coast trawler prawns, nduja XO **38**
 Steak tartare, yolk, potato skins **32** gf
 Market fish, tomatillo salsa verde **52**
 Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn
 Roasted carrot, chermoula chickpea, labneh **26** vg
 Barbacoa lamb shoulder, chipotle adobo **69** gf
 Charcoaled chicken, "old skool" stuffing, schmaltz gravy **49** gf

Sides

Skinny chips, chicken salt mayo **12** gf
 Iceberg wedge, ranch, candied walnut **12** gf
 Cabbage, smoked brown butter, furikake **14** gf
 Asparagus, mustard, caper, dill **14** gf
 Roast potato, duck fat, garlic, rosemary **16** gf
 Buffalo onion rings, blue cheese **16**

Charcoaled steak gf

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. All steaks are thoughtfully sliced for sharing.

Carrara 640 wagyu **rump** 300g, QLD, 350 day grain fed, mb8+ **59**
 Pure Prime angus **flank** 350g, NSW, 45 day dry aged, grain fed, mb3+ **69**
 Carrara 640 wagyu **rump cap** 300g, QLD, 350 day grain fed, mb8+ **95**
 Riverine black angus **sirloin** 500g, NSW, 45 day dry aged, 120 day grain fed, mb2+ **115**
 Cape Grim angus **t-bone** 650g, TAS, 28 day dry aged, 3 year grass fed, mb3+ **135**
 2GR full blood wagyu **scotch fillet** 400g, NSW, 400 day grain fed, mb5+ **165**
 S. Kidman signature OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **195**

Sauces gf

Peppercorn | Red wine jus | Chimichurri | Café de Paris | COAST fermented chilli **5ea**
 Complimentary mustard service

Savouring Coast

Min. of 2 **85pp** | **Wine pairing 65pp**

Burleigh sourdough, Josper 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 & Iceberg wedge, ranch, candied walnut