

# DINNER

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

Glaveri white sturgeon caviar bump **18** gf

Coffin bay oysters, natural, seaweed cider vinegar (6) **39** (12) **76** gf

Burleigh sourdough, Josper smoked butter **13** gfo

Coal roasted baba ganoush **9** gf

Croquetas, Jamón, manchego, aioli **25**

New England bug rolls, Burleigh brioche, herb mayonnaise **32**

## Share

Salmon sashimi, crispy aleppo oil, white radish **38** gf

Gold Coast trawler prawns, black bean & piquillo vinaigrette **42** gf

Wagyu tartare, fermented chilli, yolk, cassava **34** gf

Barramundi, macadamia & wattleseed romesco, burnt leek **56**

Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn

Roast pumpkin, red lentil & chickpea dahl, curry leaf **36** vgn

Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **72** gf

Charcoal chicken, hot honey, smoked beurre noisette **49** gf

## Sides

Skinny fries, aioli **13** gf

Iceberg wedge, ranch, candied walnut **15** gf

Heirloom tomatoes, stracciatella, black olive, basil **16** gf

Broccolini, mustard, fried caper **15** gf

Wagyu fat potatoes, garlic, rosemary **17** gf

Creamed chipotle corn, cheddar, spring onion, coriander **15**

## 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.

Black Market black angus **rump** 350g, QLD, 270 day grain fed, mb5+ **62**

ICON F1 wagyu **bavette**, 350g, TAS, 360 day grain fed, mb6+ **85**

Carrara wagyu **rump cap** 400g, QLD, 350 day grain, mb6+ **95**

Brooklyn Valley black angus **scotch fillet** 400g, VIC, 100% grass fed, mb3+ **128**

Riverine black angus **sirloin**, 500g, NSW, 42 day dry aged, 100 day grain fed, mb2+ **148**

S. Kidman OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **235**

Bachelor black angus **t-bone** 800g, QLD, 120 day grain fed, 28 day dry aged mb2+ **235**

## Sauces gf

Peppercorn | Red wine jus | Chimichurri | Stilton Butter | Smoked hot sauce **5ea**

## Savour Coast

**95pp** (min 2) | **55pp** *Wine pairing*

### To Share

Burleigh sourdough, Josper smoked butter, baba ganoush

*2023 Hentley Farm Blanc De Noir, Barossa Valley, SA*

Croquetas, Jamón, manchego, aioli

Gold Coast trawler prawns, black bean & piquillo vinaigrette

*2021 Tenuta Ulisse Terre D'Abruzzo Pecorino, Abruzzo, ITA*

COAST signature cut steak, choice of sauce

**Upgrade:** Bachelor black angus t-bone 800g **+130 per serve**

*2021 Torzi Matthews Vigna Cantina Sangiovese, Barossa Valley, SA*

Wagyu fat potatoes, garlic, rosemary

Iceberg wedge, ranch, candied walnut