

# 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

Giaveri white sturgeon caviar bump **18** gf  
Coffin bay oysters, natural, champagne mignonette (6) **39** (12) **76** gf  
Burleigh sourdough, Josper smoked butter **13** gfo  
Coal roasted baba ganoush **9** gf  
Croquettas, salamanca, asiago, aioli **25**  
Lobster roll, Burleigh brioche, herb mayonnaise **26**

## Share

Salmon sashimi, crispy aleppo oil, white radish **38** gf  
Gold Coast trawler prawns, garlic cream, lemon thyme **42** gf  
Wagyu tartare, fermented chilli, yolk, cassava **34** gf  
Market fish, fregola, chermoula, black onion **56**  
Tempura eggplant, chilli soy caramel, toasted sesame **28** vgn  
Roasted cauliflower, red lentil dahl, curry leaf **36** vgn  
Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **72** gf  
Charcoaled chicken, cacciatore **49** gf

## Sides

Skinny fries, aioli **13** gf  
Iceberg wedge, ranch, candied walnut **15** gf  
Roasted carrot, tahini yoghurt, burnt honey **14** gf  
Grilled broccolini, mustard, fried caper **15** gf  
Duck fat potatoes, garlic, rosemary **17** gf  
Mac'n'cheese, speck, red Leicester **18**

## 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 wagyu **rump** 300g, QLD, 350 day grain fed, mb4+ **55**  
Pure Prime angus **flank** 350g, NSW, 150 day grain fed, mb3+ **69**  
Black Market **rump cap** 300g, NSW, 270 day grain fed, mb5+ **68**  
Black Onyx angus **sirloin** 500g, NSW, 270 day grain fed, 28 day dry aged m3+ **135**  
Carrara wagyu **scotch fillet** 450g, QLD, 350 day grain fed, mb6+ **165**  
S. Kidman signature OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **200**  
Sir Thomas black angus **t-bone** 800g, QLD, 200 day grain fed, 28 day dry aged mb4+ **210**

## Sauces gf

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

## Banquet

**90pp** (min 2) | **50pp** *Wine pairing*

Burleigh sourdough, Josper smoked butter, baba ganoush  
**2023 Hentley Farm Blanc De Noir, Barossa Valley, SA**  
Croquettas, salamanca, asiago, aioli  
Gold Coast trawler prawns, garlic cream, lemon thyme  
**2024 Stargazer Tupelo, Coal River Valley, TAS**  
Pure Prime angus **flank**, choice of sauce **OR**  
Slow roasted **lamb shoulder**, BBQ fennel, rosemary tapenade  
Sir Thomas black angus t-bone 800g **t-bone +65pp** (min 2 per serve)  
**2022 BenMarco Malbec, Mendoza, ARG**  
Duck fat potatoes, garlic, rosemary  
Iceberg wedge, ranch, candied walnut