

# 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** gfo

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

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

## Share

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

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

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

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** gfo

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

## Sides

Skinny fries, aioli **13** gfo

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

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

Broccolini, mustard, fried caper **15** gfo

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

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.

Senku wagyu **rump** 350g, QLD, 450 day grain fed, mb6+ **65**

ICON F1 wagyu **bavette**, 350g, TAS, 360 day grain fed, mb6+ **92**

Carrara wagyu **rump cap** 400g, QLD, 350 day grain, mb6+ **96**

Vintage hereford x **scotch fillet** 400g, TAS, 60 month grass fed, mb3+ **120**

Black market angus **sirloin**, 500g, NSW, 42 day dry aged, 270 day grain fed, mb5+ **135**

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

Portoro black angus **t-bone** 800g, NSW, 150 day grain fed, 28 day dry aged mb2+ **220**

## Sauces gfo

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:** Portoro 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