

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, Iberico, 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
Roast carrot, red lentil dahl, curry leaf **36** vgn
Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **72** gf
Barbecued chicken, macadamia, coconut, chilli **49** gf

Sides

Skinny fries, aioli **13** gf
Iceberg wedge, ranch, candied walnut **15** gf
Charcoalled cabbage, burnt butter, toasted nori **15** gf
Fioretto, mustard, fried caper **15** gf
Duck fat potatoes, garlic, rosemary **17** gf
Mac'n'cheese, speck, red Leicester **18**

Charcoalled 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 **rump** 300g, NSW, 270 day grain fed, mb5+ **55**
Carrara wagyu **rump cap** 300g, QLD, 350 day grain fed, mb4+ **72**
ICON XB F1 wagyu **bavette** 350g, TAS, 365 day grain fed, mb6+ **79**
ROAM wagyu **scotch fillet** 400g, QLD, grass fed, mb4+ **95**
Bachelor black angus **sirloin** 500g, QLD, 120 day grain fed, 28 day dry aged m2+ **130**
S. Kidman OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **220**
Little Joe hereford x **t-bone** 800g, VIC, grass fed, 28 day dry aged mb4+ **225**

Sauces gf

Peppercorn | Red wine jus | Chimichurri | Café de Paris | COAST fermented chilli **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
Tempura eggplant, chilli soy caramel, toasted sesame
Gold Coast trawler prawns, garlic cream, lemon thyme
2024 Stargazer Tupelo, Coal River Valley, TAS
COAST signature cut steak, choice of sauce
Little Joe **t-bone** 800g **+60pp** (min 2 per serve)
2022 BenMarco Malbec, Mendoza, ARG
Duck fat potatoes, garlic, rosemary
Iceberg wedge, ranch, candied walnut