

DINNER

TUES-SUN | 5.30-8.30PM

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** gfo
Coal roasted baba ganoush **8** gf
Croquettas, salamanca, asiago, aioli **24**
Lobster roll, Burleigh brioche, herb mayonnaise **26**

Share

Salmon sashimi, crispy aleppo oil, white radish **37** gf
Gold Coast trawler prawns, garlic cream, lemon thyme **40** 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 **34** vgn
Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **69** gf
Charcoaled chicken, cacciatore **49** gf

Sides

Skinny fries, aioli **12** gf
Iceberg wedge, ranch, candied walnut **14** gf
Roasted carrot, tahini yoghurt, burnt honey **14** gf
Grilled broccolini, mustard, fried caper **14** gf
Duck fat potatoes, garlic, rosemary **16** 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.

Black market angus **rump** 300g, NSW, 270 day grain fed, mb5+ **52**
Pure Prime angus **flank** 350g, NSW, 150 day grain fed, mb3+ **69**
Jacks Creek wagyu **rump cap** 300g, NSW, 400 day grain fed, mb8+ **95**
Sir Thomas black angus **sirloin** 500g, QLD, 200 day grain fed, 28 day dry aged m2+ **115**
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+ **195**
Little Joe angus **t-bone** 800g, VIC, 200 day grass 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
S. Kidman signature OP **rib fillet +60pp** (min 2 per serve)
2022 BenMarco Malbec, Mendoza, ARG
Duck fat potatoes, garlic, rosemary
Iceberg wedge, ranch, candied walnut