

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, seaweed cider vinegar (6) **39** (12) **76** gf
- Burleigh sourdough, Josper smoked butter **13** gfo
- Coal roasted baba ganoush **9** gf
- Croquettas, 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, garlic cream, lemon thyme **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 carrot, red lentil dahl, curry leaf **36** vgn
- Slow roasted lamb shoulder, BBQ fennel, rosemary tapenade **72** gf
- Charcoal chicken, hot honey, smoked brown butter **49** gf

Sides

- Skinny fries, aioli **13** gf
- Iceberg wedge, ranch, candied walnut **15** gf
- Charcoal cabbage, burnt butter, toasted nori **15** gf
- Asparagus, mustard, fried caper **15** gf
- Wagyu fat potatoes, garlic, rosemary **17** gf
- Creamed chipotle corn, spring onion, coriander, cheddar **18**

MON - SUN | 5.30-8.30PM

Charcoal 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, mb8+ **62**
- ROAM wagyu **rump cap** 400g, QLD, grass fed, mb4+ **78**
- Southern Ranges angus x **scotch fillet** 400g, NSW, 100% grass fed, mb2+ **95**
- Black Onyx **sirloin** 500g, NSW, 270 day grain fed, 28 day dry aged mb3+ **135**
- 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 | Café de Paris | COAST 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
- 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
- Bachelor black angus t-bone 800g **+65pp** (min 2 per serve)
- 2022 BenMarco Malbec, Mendoza, ARG
- Wagyu fat potatoes, garlic, rosemary
- Iceberg wedge, ranch, candied walnut