

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, 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

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

Charcoaled cabbage, burnt butter, toasted nori **15** gf

Asparagus, mustard, fried caper **15** gf

Wagyu 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.

Black Market **rump** 350g, NSW, 270 day grain fed, mb5+ **59**

ICON XB wagyu **rump cap** 300g, QLD, 365 day grain fed, mb8+ **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+ **130**

S. Kidman OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **220**

Bachelor black angus **t-bone** 800g, QLD, 120 day grain fed, 28 day dry aged mb2+ **230**

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