

# 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**  
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  
Wagyu 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**  
Little Joe hereford x **sirloin** 500g, VIC, grass fed, 28 day dry aged mb4+ **130**  
S. Kidman OP **rib fillet** 800g, QLD, 200 day grain fed, mb2+ **220**  
Portoro black angus **t-bone** 800g, NSW, 150 day grain fed, 28 day dry aged mb2+ **220**

## 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  
Portoro **t-bone** 800g **+60pp** (min 2 per serve)  
**2022 BenMarco Malbec, Mendoza, ARG**  
Wagyu fat potatoes, garlic, rosemary  
Iceberg wedge, ranch, candied walnut