

LUNCH

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

Coffin bay oysters, natural, champagne mignonette (6) **38** (12) **74**

Burleigh sourdough, Josper smoked butter **12**

Coal roasted baba ganoush **8**

Potato skins, quince, apple, aged cheddar **16**

Croquettes, salamanca, asiago **24**

Prawn toast, yuzu mayo, chive **25**

Karaage chicken baos, kewpie, togarashi **24**

Chargrilled cheeseburger sliders, relish, mustard, pickles **24**

Share

Tempura eggplant, chilli soy caramel, toasted sesame **28**

Coal roasted cauliflower, red lentil dahl **34**

Market fish, curry butter **49**

Pork cutlet 350g, green peppercorn sauce **48**

Barbecued half chicken, smoked brown butter **42**

Sides

Skinny fries, aioli **12**

Iceberg wedge, ranch, candied walnut **14**

Grilled broccolini, mustard, fried caper **15**

Roast potatoes, duck fat, garlic, rosemary **16**

COAST

Charcoaled steak of

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**

Carrara wagyu **scotch fillet** 450g, QLD, 350 day grain fed, mb6+ **165**

Sauces of

Peppercorn | Red wine jus | Chimichurri | Café de Paris | COAST fermented chilli **5ea**

Complimentary mustard service

Lunch Special

49pp (min 2)

To Share

Burleigh sourdough, Josper smoked butter, baba ganoush

Coal roasted baba ganoush **+8**

Tempura eggplant, chilli soy caramel, toasted sesame

Pure Prime angus flank 350g, **or**

Barbecued chicken, smoked brown butter

Skinny fries, aioli

Iceberg wedge, ranch, candied walnut