

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) gf 39 (12) 76

Burleigh sourdough, Josper smoked butter gf 13

Coal roasted baba ganoush gf 9

Potato skins, quince, apple, aged cheddar gf 17

Croquettas, salamanca, asiago 25

Prawn toast, yuzu mayo, chive 27

Karaage chicken baos, kewpie, togarashi 26

Chargrilled cheeseburger sliders, relish, mustard, pickles 26

Share

Tempura eggplant, chilli soy caramel, toasted sesame vgn 28

Coal roasted cauliflower, red lentil dahl gf 36

Market fish, curry butter gf 49

Pork cutlet 350g, green peppercorn sauce gf 48

Barbecued half chicken, smoked brown butter gf 42

Sides

Skinny fries, aioli gf 13

Iceberg wedge, ranch, candied walnut gf 15

Grilled broccolini, mustard, fried caper gf 15

Roast potatoes, duck fat, garlic, rosemary gf 17

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.

Carrara wagyu **rump** 300g, QLD, 350 day grain fed, mb4+ **55**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

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 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