

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, seaweed cider vinegar (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**

Croquettes, Jamón, manchego, aioli **25**

Prawn toast, yuzu mayo, chive **27**

Karaage chicken baos, kewpie, togarashi **26**

Share

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

Roast carrot, red lentil dahl, curry leaf vgn **36**

Barramundi, curry butter gf **49**

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

Pork asado rib 300g, sweet BBQ, pickled sugarloaf gf **42**

Sides

Skinny fries, aioli gf **13**

Iceberg wedge, ranch, candied walnut gf **15**

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

Wagyu fat potatoes, garlic, rosemary gf **17**

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.

Senku wagyu **rump** 350g, QLD, 450 day grain fed, mb8+ **62**

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**

Sauces gf

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

Choose one to share

Barbecued **chicken**, smoked brown butter **or**

Senku wagyu **rump + 10pp** (min 2 per serve)

Skinny fries, aioli

Iceberg wedge, ranch, candied walnut