

SHARE PLATES

Sicilian olives garlic, lemon (gf)	9
Burleigh sourdough Josper smoked butter (gfo)	10
Coal roasted baba ghanoush (gf)	8
Jamon Iberico de Bellota guindilla peppers (gf)	22
Tamborine Mountain burrata heirloom tomato, black olive oil (gf)	34
Camden rock oysters natural, champagne mignonette (ó) (gf)	36
Kingfish ceviche tigers milk, avocado crema, cassava cracker (gf)	36
Market fish coal roasted zucchini, chermoula (gf)	49
Gold Coast trawler prawns XO butter (gfo)	38
Moreton Bay bug café de Paris (gf)	39
Salt & pepper tofu truffle soy (gf,vg)	28
Charcoaled cauliflower red lentil dahl, coconut, curry leaf (gf,vg)	32
Pork belly charred pineapple, tamarind mole (gf)	39
Josper grilled chorizo pickled fennel (gf)	24
Barbecued chicken macadamia, chilli & lime (gf)	49
Roasted lamb shoulder Provençal (gf)	58

Gluten free (gf) | Gluten free option (gfo) | Vegetarian (vg)

STEAK

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.

Steaks are cooked to chefs recommendation and thoughtfully sliced to share, unless otherwise advised. All gluten free.

W.X Wagyu rump 350g Rangers Valley, NSW, 360 day grain fed, mb5+	52
Black Onyx flank 350g Rangers Valley, NSW, 270 day grain fed, mb3+	54
Wagyu rump cap 300g Rangers Valley, NSW, 360 day grain fed, mb5+	85
Pure British bred t-bone 650g Cape Grim, TAS, 50 day dry aged in house, 100% grass fed, mbs 2+	100
Angus sirloin 500g Riverina, NSW, 6 wk dry aged, 150 day grain fed, mb3+	115
Signature pure angus OP rib fillet 800g Jacks Creek, NSW, 130 day grain fed, mb3+	165
Sauces	5
Green peppercorn (gf) Red wine jus (gf) Café de Paris (gf) Chimichurri (gf)	

SIDES

Skinny chips, aioli (gf)	12
Green beans, mustard caper & dill (gf)	12
Iceberg wedge, ranch, walnut (gf)	12
Swiss brown mushrooms, diane	12
Duck fat kipflers, rosemary, garlic (gf)	14
Mac'n'cheese, speck, red Leicester	14

BANQUET

Savour the flavour of COAST with our current banquet, handpicked to showcase some of our favorite dishes (min of 2 people)

Burleigh sourdough, smoked butter Josper smoked baba ghanoush <i>2022 Rusden 'Chenin Blanc'</i>	
Local trawler prawns, XO butter Josper fired chorizo, pickled fennel <i>2021 Clyde Park 'Fume Blanc'</i>	
Black Onyx flank, chimichurri OR Roasted lamb shoulder, Provençal <i>Torzi Matthews, 2021 Schist Rock Shiraz OR Mollydooker, 2021 Maitre'd Cab. Sauvignon</i>	
Skinny chips Green beans	
Banquet	80pp
Add wine pairing	45pp

Menu only available inside Kitchen restaurant