

COAST

SHARE PLATES

Sicilian olives garlic, lemon (gf)	9
Burleigh sourdough Josper smoked butter (gfo)	12
Coal roasted baba ghanoush (gf)	8
Black truffle & squid ink salami guindilla peppers, pickled garlic (gf)	15
Tamborine Mountain burrata heirloom tomato, black olive oil (gf)	34
Coffin bay oysters natural, champagne mignonette (6) (gf)	38
Kingfish ceviche tigers milk, avocado crema, cassava cracker (gf)	36
Market fish corn, broad bean & tarragon succotash (gf)	52
Gold Coast trawler prawns smoked garlic honey, toasted sesame (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)	69

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

Our menu has been designed to share. While solo indulgence is entirely up to you, we find that the true essence of these dishes is best captured by multiple forks.

JOSPER FIRED 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.

Tajima wagyu rump 300g Southern NSW, 360 day grain fed, mb5+	58
Black Onyx flank 350g Rangers Valley, NSW, 270 day grain fed, mb3+	64
Wagyu rump cap 300g Rangers Valley, NSW, 360 day grain fed, mb5+	88
Angus sirloin 500g Riverina, NSW, 6 wk dry aged, 150 day grain fed, mb2+	115
Angus t-bone 650g Riverina, NSW, 50 day dry aged in house, 150 day grain fed, mb2+	120
Signature pure angus OP rib fillet 800g Jacks Creek, NSW, 130 day grain fed, mb3+	180
Sauces (gf)	5
Green peppercorn Red wine jus Café de Paris Chimichurri	

SIDES

Skinny chips, aioli (gf)	12
Iceberg wedge, ranch, walnut (gf)	12
Broccolini, black bean soy, cashew (gfo)	14
Roast pumpkin, yoghurt, brown butter (gf)	14
Mash, black truffle butter (gfo)	14
Mac'n'cheese, speck, red Leicester	15

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
2021 Penfolds "Cellar release" Riesling

Local trawler prawns, XO butter
Josper fired chorizo, pickled fennel
2021 Clyde Park 'Fume Blanc'

Choice of one:

Black Onyx flank 350g, chimichurri
Roasted lamb shoulder, Provençal
Angus t-bone 650g, red wine jus **+25pp**
*2021 Torzi Matthews, Schist Rock Shiraz OR
2021 Mollydooker Maitre'D, Cab Sauv*

Skinny chips
Broccolini

Banquet

Add wine pairing

85pp

45pp