

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
Coffin Bay oysters natural, champagne mignonette (6) (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
Angus sirloin 500g Riverina, NSW, 6 wk dry aged, 150 day grain fed, mb3+	115
Black Tyde pure angus t-bone 1kg Tamworth, NSW, 50 day dry aged in house, mb3+	145
Signature pure angus OP rib fillet 800g Jacks Creek, NSW, 130 day grain fed, mb3+ Sliced and served table side	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 kiplers, rosemary, garlic (gf)	14
Mac'n'cheese, speck, red Leicester	14

BEACH EATS

Crispy wings ranch sauce (gf)	14
Salt & pepper calamari lemon, aioli (gf)	22
Snapper & chips COAST Lager battered, leaves, fries, tartare	33
Steak frites 250g Angus rump, herb butter, fries (gf)	38
Bourbon BBQ ribs half-rack pork ribs, house bbq, coleslaw, fries (gf)	39
Cajun chicken salad mixed leaves, onion, cucumber, tomato, ranch (gf)	28
Wagyu burger Josper fired, cheese, pickles, onion, mustard, ketchup, fries	28

BANQUET 80pp

Ask your server about our three course shared banquet.