COAST

At COAST our menu is designed for the middle of the table to share time & flavours.
Our feasting menus are a wonderful way to experience our most popular dishes for larger groups. A minimum of 6 guests are required for this experience.
All dishes are served in abundant amounts for the middle of the table.

Signature Feasting Menu

'Entree, Main & Dessert'
$60 per person

Shared Entrees
Grilled Fraser Island king prawns, lemon, paprika
Charred eggplant, corn, fennel, thyme
Hervey Bay scallop ceviche, smoked avocado, chickpea, cucumber

Shared Mains
Masterstock beef ribs, tomato pickle
Slow roasted lamb shoulder, caramelised yoghurt
Thai spiced chicken, cashew puree
Cauliflower, torched grapes, smoked almonds, harissa
Sweet potato, chilli, shallots, coriander
Rocket, pear, parmesan, walnuts

Shared Desserts
Chocolate, cherry, milk, cultured cream
Woombye triple cream brie cheesecake, oat, rhubarb, bitter orange

*Our ever changing menu relies on the freshest local and seasonal produce, some menu items may change without notice.*We happily cater for all dietary requirements, please mention at time of booking.
*15% surcharge applies on public holidays

Feasting Menu 1

'Just Mains'
$ 30 per person
Shared Mains
Masterstock beef ribs, tomato pickle
Slow roasted lamb shoulder, caramelised yoghurt
Mediterranean rubbed chicken, smoked eggplant
Cauliflower, torched grapes, smoked almonds, harissa
Sweet potato, chilli, shallots, coriander
Rocket, pear, parmesan, walnuts

Feasting Menu 2

'Entrée & Main'
$ 45 per person
Shared Entrees
Grilled Fraser Island king prawns, lemon, paprika
Charred eggplant, corn, fennel, thyme
Hervey Bay scallop ceviche, smoked avocado, chickpea, cucumber

Shared Mains
Masterstock beef ribs, tomato pickle
Slow roasted lamb shoulder, caramelised yoghurt
Thai spiced chicken, cashew puree
Cauliflower, torched grapes, smoked almonds, harissa
Sweet potato, chilli, shallots, coriander
Rocket, pear, parmesan, walnuts

Feasting Menu 3

'Main & Dessert
$ 40 per person
Shared Mains
Masterstock beef ribs, tomato pickle
Slow roasted lamb shoulder, caramelised yoghurt
Thai spiced chicken, cashew puree
Cauliflower, torched grapes, smoked almonds, harissa
Sweet potato, chilli, shallots, coriander
Rocket, pear, parmesan, walnuts

Shared Desserts
Chocolate, cherry, milk, cultured cream
Woombye triple cream brie cheesecake, oat, rhubarb, bitter orange

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