



**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**

Thai fish cakes, daikon radish pickle, nam prik pao  
Goats cheese tortellini, carrot puree, roasted onion, walnut crumb  
Hervey Bay scallop ceviche, smoked avocado, chickpea, cucumber

### **Shared Mains**

Asian style sticky beef short ribs, palm sugar caramel  
Slow roasted lamb shoulder, black olive, garlic concasse  
Thai spiced chicken, cashew puree  
Sweet potato, chilli, shallots, coriander  
Rocket, pear, parmesan, candied walnuts, vincotto  
Cauliflower, almond cream, herbed crumb

### **Shared Desserts**

Chocolate nemesis, cherry gel , cultured cream cheese, milk crumb  
Lemon curd, shortbread crumble, ricotta, toasted meringue

\*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

Asian style sticky beef short ribs, palm sugar caramel  
Slow roasted lamb shoulder, black olive, garlic concasse  
Thai spiced chicken, cashew puree  
Sweet potato, chilli, shallots, coriander  
Rocket, pear, parmesan, candied walnuts, vincotto  
Cauliflower, almond cream, herbed crumb

## Feasting Menu 2

'Entrée & Main'

\$ 45 per person

### Shared Entrees

Thai fish cakes, daikon radish pickle, nam prik pao  
Goats cheese tortellini, carrot puree, roasted onion, walnut crumb  
Hervey Bay scallop ceviche, smoked avocado, chickpea, cucumber

### Shared Mains

Asian style sticky beef short ribs, palm sugar caramel  
Slow roasted lamb shoulder, black olive, garlic concasse  
Thai spiced chicken, cashew puree  
Sweet potato, chilli, shallots, coriander  
Rocket, pear, parmesan, candied walnuts, vincotto  
Cauliflower, almond cream, herbed crumb

## Feasting Menu 3

'Main & Dessert'

\$ 40 per person

### Shared Mains

Asian style sticky beef short ribs, palm sugar caramel  
Slow roasted lamb shoulder, black olive, garlic concasse  
Thai spiced chicken, cashew puree  
Sweet potato, chilli, shallots, coriander  
Rocket, pear, parmesan, candied walnuts, vincotto  
Cauliflower, almond cream, herbed crumb

### Shared Desserts

Chocolate nemesis, cherry gel , cultured cream cheese, milk crumb  
Lemon curd, shortbread crumble, ricotta, toasted meringue

\*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.

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