



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.

Entrée, Main & Dessert

\$60 per person

Shared Entrees

Hervey Bay half shell scallops, lemon, caper & parsley butter
Mushrooms, pistachio, artichoke, oyster leaf
Pea risotto, lemon, mint, garlic chips, ricotta

Shared Mains

Beef short rib, bourbon glaze
Slow roasted lamb shoulder, mint, jus
Korean chicken, spring onion, black sesame
Tomatoes, buffalo mozzarella, basil, shallots, olive crumbs
Rocket, pear, parmesan, candied walnuts, vincotto
Butternut pumpkin, fetta, sage, chickpeas

Shared Desserts

Meringue, strawberry sorbet, blood orange jelly, lemon zabaglione, almonds
COAST Banana Split, peanuts, banana ice cream, chocolate, caramel peanut popcorn

Available Extras

Bread & Olives \$3 per person
Pork or Chicken Buns \$5 per person

'Just the Usual' Menu

'Entrée & Main'

\$ 36 per person

To Start

Steamed bun, char siu pork, cucumber, mint, fried onion
Steamed bun, fried chicken, sriracha mayonnaise, pickles

Shared Mains

Beef short rib, bourbon glaze
Slow roasted lamb shoulder, mint, jus
Rocket, pear, parmesan, candied walnuts, vincotto
Triple cooked fat cut chips, rosemary aioli

**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.*

Feasting Menu 1

'Just Mains'

\$ 30 per person

Shared Mains

Beef short rib, bourbon glaze

Slow roasted lamb shoulder, mint, jus

Korean chicken, spring onion, black sesame

Tomatoes, buffalo mozzarella, basil, shallots, olive crumbs

Rocket, pear, parmesan, candied walnuts, vincotto

Butternut pumpkin, fetta, sage, chickpeas

Available Extras

Bread & Olives \$3 per person

Pork or Chicken Buns \$5 per person

Feasting Menu 2

'Entrée & Main'

\$ 45 per person

Shared Entrees

Hervey Bay half shell scallops, lemon, caper & parsley butter

Mushrooms, pistachio, artichoke, oyster leaf

Pea risotto, lemon, mint, garlic chips, ricotta

Shared Mains

Beef short rib, bourbon glaze

Slow roasted lamb shoulder, mint, jus

Korean chicken, spring onion, black sesame

Tomatoes, buffalo mozzarella, basil, shallots, olive crumbs

Rocket, pear, parmesan, candied walnuts, vincotto

Butternut pumpkin, fetta, sage, chickpeas

Available Extras

Bread & Olives \$3 per person

Pork or Chicken Buns \$5 per person

Feasting Menu 3

'Main & Dessert'

\$ 40 per person

Shared Mains

Beef short rib, bourbon glaze

Slow roasted lamb shoulder, mint, jus

Korean chicken, spring onion, black sesame

Tomatoes, buffalo mozzarella, basil, shallots, olive crumbs

Rocket, pear, parmesan, candied walnuts, vincotto

Butternut pumpkin, fetta, sage, chickpeas

Shared Desserts

Meringue, strawberry sorbet, blood orange jelly, lemon zabaglione, almonds

COAST Banana Split, peanuts, banana ice cream, chocolate, caramel peanut popcorn

Available Extras

Bread & Olives \$3 per person

Pork or Chicken Buns \$5 per person