

A menu for the middle of the table

To start small bites to get you started

House baked bread, parmesan butter	8
Hervey Bay scallop, lemon, caper & parsley butter	4ea
Whole fried school prawns, lemon, aioli	12
Steamed bun, char siu pork, cucumber, mint, fried onion	5ea
Steamed bun, fried chicken, sriracha mayonnaise, pickles	5ea

A little more tasting plates that capture the season and our surrounds

Grilled Fraser Island king prawns, XO sauce, coriander, lime	32
Enoki & king brown mushrooms, pistachios, artichokes, oyster leaf	25
Octopus, fennel, tomato, olives, grapes, almonds, rouille	29
Hay smoked market fish, black garlic, pickles, orange, pork scratching	26
Pea risotto, lemon, mint, garlic chips, ricotta	22
Venison, figs, brussel sprouts, macadamias, chocolate	32

Larger abundant servings of our favourite proteins

Beef short rib, bourbon glaze	Approx 400g	26
	Approx 800g	52
Korean chicken, spring onion, black sesame	Half Chicken	23
	Whole Chicken	46
Slow roasted lamb shoulder, mint, jus	Approx 950g	59

On The Side seasonal bowls to accompany your meal

Roasted sweetcorn cob, miso & bacon butter, fried shallots	4ea
Tomatoes, buffalo mozzarella, basil, shallots, olive crumbs	12
Baby gem lettuce, anchovy cream, burnt onions, croutons	11
Green beans, asparagus, shallots, lemon oil, almonds	12
Rocket, pear, candied walnuts, parmesan, vinocotto	11
Triple cooked fat cut chips, rosemary aioli	10

Feasting menus available for tables of 6 and up start from \$30/head, just ask your waiter for more details.

Kids menu available.

Desserts

Coconut panna cotta, mango, mint, macadamia brittle		16
Cherries, crème fraiche, summer berry sorbet, walnut shortbread		16
Coffee tart, hazelnuts, bitter chocolate sorbet, cream		16
COAST Banana Split, peanuts, banana ice cream, milk chocolate mousse, caramel peanut popcorn	Half Serve	To Share
	12	20
Affogato, vanilla bean ice cream, espresso, biscotti		10
Add Baileys, Frangelico or Drambuie		18

Cheese Board fruits, spiced nuts, lavosh & oat cakes

One cheese 14, **two cheeses** 24, **three cheeses** 34

Cheeses change daily, please ask your waiter for more details.

Dessert Cocktails

Vanilla & Almond Sour Spanish vanilla liqueur, amaretto, citrus	15
Espresso Martini Vodka, coffee liqueur, Minimalist espresso	18

Dessert Wines & Digestifs

2017 Ballandean, Late Harvest Viognier, <i>Granite Belt QLD</i>	10.5
Galway Pipe, Grand Tawny, <i>South Australia</i>	8.5
Penfolds, Grandfather, Tawny, <i>South Australia</i>	20
Penfolds, Father, Tawny, <i>South Australia</i>	9
Campbells, Topaque, <i>Victoria</i>	10
Barbadillo, Pedro Ximenez, <i>Spain</i>	10
Amaro Montenegro, <i>Italy</i>	12

Minimalist Coffee Roasters served w Burton's Fraser Coast Milk

Flat White, Cappuccino, Latte, Long Black, Macchiato, Espresso, Piccolo	4
Hot Chocolate	5
Mug +1 Soy+ 1	

Teas

English Breakfast, Supreme Earl Grey, Green, Peppermint, Chamomile & Vanilla, Liquorice, Malabar Chai (infused with milk +1)	Pot For One 4
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