

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
Northern blue fin tuna, ponzu, avocado, chilli, seeded crackers	21
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
Hay smoked cauliflower, pistachio, pickled cauliflower, citrus, labneh	24
Octopus, fennel, tomato, olives, grapes, almonds, rouille	29
Pan seared market fish, orange, watermelon, cucumber, basil	26
Pea risotto, lemon, mint, garlic chips, ricotta	22
Squid tortellini, carrot buerre blanc, roasted hazelnuts	28

Larger abundant servings of our favourite proteins

Beef short rib, bourbon glaze	Approx 400g	26
	Approx 800g	52
Red pepper & cumin spiced chicken, corn & pineapple salsa	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
Zucchini, preserved lemon, currants, pinenuts, parsley, ricotta	12
Green beans, 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

Brioche doughnuts, peaches, butterscotch, butter crunch, vanilla ice cream		16
Cherries, crème fraiche, summer berry sorbet, walnut shortbread		16
Spiced pumpkin pie, bacon, maple & bourbon ice 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

Fortified Wines & Digestifs

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 Almond Milk +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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