

## A menu for the middle of the table

### **TO START** small bites to get you started

House baked bread, whipped butter, charcoal salt	8
Hervey Bay scallop	3 for
Miso butter, Jamon de Iberico, hazelnuts	12
Red pepper vinaigrette, fried shallots	
Pacific Oysters seasonal availability	3 for
Natural	12
Yuzu Granita	
Local green prawns, Japanese marinade, pickled cauliflower	19
Sous vide duck breast, salted sour plum, fennel, chilli crostini	18
Grain fed grade 4 Wagyu tataki, charred baby onion, macadamia, golden sesame	23

### **TO FEAST** abundant servings to share

Local, line caught market fish	Market Value
	Loin approx 400g
	Whole approx 800g
Seasonal vegetable massaman, coconut flatbread	Half Serve 25
	Full Serve 45
Korean chicken, bell pepper, candied peanuts, citrus yoghurt	Half Chicken 28
	Whole Chicken 50
Slow roasted lamb shoulder, umami glaze, wild mushrooms	Approx 950g 76

### **TO PAIR** seasonal sides to accompany your meal

House made kimchi	6
Edamame, peanut oil, chestnuts	8
Asian greens, mushroom XO, kaffir mascarpone, katsuobushi	13
Fried potato dumplings, wasabi peas, furikake	15
Green papaya, coconut, peanuts, nahm jim	13
Coconut rice, young coconut	8
Carrot salad, lup chong, pickled chilli	12
Sweet potato kettle chips, smoked soy kewpie, sesame oil	10

**Feasting menus available for tables of 6 and up start from \$36/head, just ask your waiter for more details.  
Kids menu available.**

## BAR MENU

Whitebait karaage, chilli emulsion	13
COAST bao buns	5ea
Korean pork, peanuts, coriander	
Pulled beef, pickled onion, mint	
Smoked trevally, bell pepper, tzatziki	
Tempura vegetables, Davidson plum and ginger tentsuyu	13
Warm chilli and lime nut selection, shallots, basil	12
House marinated olives	10
Shoestring fries, aioli	9

**Cheese Board** fruits, spiced nuts, house made crackers

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

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

## DESSERT

Fried cinnamon bun please ask your waiter for more details	6ea
Coconut rice brulee, sesame tuille, coconut ice cream	14
Purple yam panna cotta, peanut brittle, blackberries, grapes	16
Trio of COAST mochi please ask your waiter for more details	15
Banana bread, milk chocolate, vanilla, caramel peanut popcorn	14
Affogato, sesame ice cream, espresso, peanut wafer	10
Add Baileys, Frangelico or Drambuie	18

**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	

## T2 Teas

English Breakfast, French Earl Grey, Gorgeous Geisha, Just Peppermint, Just Chamomile, Chai, Turkish Apple	Pot For One 4.5
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**Public holiday surcharge will be applied for all Regional & National public holidays of 15%**