

# COAST

## RAW

COFFIN BAY OYSTERS / 25 45  
natural, on rocks, lemon, mignonette (GF)

ROCKEFELLER OYSTERS / 25 48  
herb butter, toasted breadcrumbs

KILPATRICK OYSTERS / 25 48  
berenberg worcestershire, barossa bacon (GF)

SICILIAN SASHIMI / POA  
baby capers, dill, citrus

## SNACKS

SOURDOUGH / 10  
salted cultured butter, sea salt (dfo, gfo)

CHARGRILLED OCTOPUS SKEWER / 9  
lemon ricotta, green olive tapenade (gf)

PANKO CRUMBED JUMBO SA PRAWN / 9  
mari rose sauce

SOUTHERN ROCK LOBSTER ROLL / 12  
baby cos, caviar, toasted brioche (gfo)

BRAISED BEEF SLIDER / 10  
pickled red cabbage, manchengo

SAGANAKI / 8  
blue gum honey, lemon thyme (w/gf)

## ENTREES

BURRATA / 18  
heirloom tomatoes, white anchovies, basil oil, crispy pita

VEAL & PORK RICOTTA MEATBALLS / 18  
tomato sugo, parmesan

MUSHROOM & TRUFFLE ARANCINI / 16  
tomato sugo, parmesan

HUMMUS / 15  
crispy pita, fennel, chilli olive oil (ve/v)

## PASTAS

KING PRAWN FETTUCCINE / 36  
st vincent king prawns, saffron, chilli, cream, spinach & capers (dfo)

FETTUCCINE CARBONARA / 30  
barossa speck, cream, cracked pepper, egg, parmesan

RICCOTTA GNOCCHI / 29  
pumpkin, sage, pinenuts, brown butter, poppy seeds, parmesan (v)

SPAGHETTI MARINARA / 36  
port lincoln mussels, sa prawns, goolwa pipi's, baby squid, bottarga

*all our pasta is freshly made in house daily, with love for your enjoyment*

## LUNCH SPECIAL

\$25  
LOBSTER ROLLS & BUBBLES

\$35  
BARRAMUNDI & PINOT GRIGIO

*mon - thurs & excludes public holidays*

## LARGE PLATES

ROASTED SALTWATER BARRAMUNDI / 34  
lobster bisque, spinach, goolwa pipis, sea blite

FREE RANGE HALF ROAST CHICKEN / 29  
romesco, baby carrots, red wine jus

SEA SALT & PEPPER BABY SQUID / 32  
baby cos, fries, lemon and aioli (df)

BLACK ANGUS PORTERHOUSE 350g / 42  
potato gratin, chargrilled witlof, forestiere sauce

SALTBUSH LAMB BACKSTRAP / 32  
pearl cous cous, olives, pomegranate, chimi-churri

CONFIT BUTTERNUT SQUASH / 28  
beetroot puree, pistachios, salad (VEGAN)

ROAST BUTTERFLIED SA GARFISH / 32  
confit cherry tomatoes, pickled red onion, fries, lemon aioli

## SIDES

CHARGRILLED CORN / 14  
feta, coriander & lime

BROCCOLINI / 14  
toasted almonds & manchego

CAULIFLOWER & PEARL COUS COUS SALAD / 12  
olives, tomato, parsley, pomegranete

DRESSED LEAVES / 12  
fennel, cucumber, spring onion

POTATO GRATIN / 12  
parmesan

SHOE STRING FRIES / 10  
aioli

## CHEESE

TRIPLE CREAM BRIE / 13  
cows milk, adelaide hills, australia

BLUE / 13  
gorgonzola piccante, cows milk, vivaldi, italy

*all served with maggie beer quince paste,  
grissini, and crackers*

ALL CHEESE 13 PER 70G

## FEED ME

LET US TAKE CARE OF YOU.

EXPERIENCE A VARIETY OF DISHES FROM OUR MENU  
IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE LET  
YOUR WAITER KNOW AND WE WILL LOOK AFTER YOU.  
MINIMUM 2 PEOPLE, SHARED PLATES

\$65pp  
chefs selection of snack, entree, pasta,  
large plates and sides

\$75pp  
chefs selection of snack, entree, pasta, large plates  
and sides and either raw or desserts

