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kōst

## BAR MEETS GRILL

### SNACKS

Local Sourdough   Smoked Butter   kōst Ember Salt		6pp
Potato Pancake   Spiced Chickpeas   Smoked Celeriac	8	Wagyu Beef   Sesame Leaf   Black Garlic 12
Fraser Isle Crab   Witlof   Crème Fraîche	14	Market Fish Tarlet   Summer Greens   Chive Sabayon 15
Seared Abrolhos Scallop   Pickled Cabbage   X.O Sauce	15	Venison Tartare   Potato Fondant   Pickled Beetroot 16

Bay Lobster Roll | Gem Lettuce | kōst Signature Sauce 24

### RAW BAR

Shucked Market Oysters   Natural   Champagne Mignonette	39 half   78 dozen	kōst Ceviche   Citrus Dressing	27
Fire Kissed Yellowfin Tuna   Pickled Walnut   Garum	32	Steak Tartare   Beer Mustard Seeds   Eschalots   Capers   Egg Yolk	32
Prawn Cocktail   kōst Signature Sauce	38	30g Oscietra Caviar   Accompaniments	295

### SEAFOOD PLATTER

Mooloolaba King Prawns, Abrolhos Scallop Crudo, Freshly Shucked Oysters, Bay Bugs, Condiments 140

### SEAFOOD TOWER

Mooloolaba King Prawns, Abrolhos Scallop Crudo, Freshly Shucked Oysters, Bay Bugs, Yellow Fin Tuna, 10g Oscietra Caviar, Condiments 295

### KŌST EXPERIENCE

155

Our signature set menu is designed to share, sit back and relax as you embark on a journey where land meets sea over wood-fire embers

Caviar Bump | Chef's Selection of Snacks | Fire Kissed Yellowfin Tuna | Steak Tartare | Bug Roll

Wood-fired Chicken | Pomme Frites | Local Leaf Salad

kōst Hazelnut Rocher

Minimum of 2 Guests

### OVER EMBERS

#### OCEAN

Mooloolaba King Prawns   Fermented Chilli	3 38 / 5 62
Whole Fish   Smoked Whey Butter   Capers   Sea Herbs	MP
Market Fish Fillet   Pine Nut Salsa   Fish Sauce	48
XL Bay Bug   Harissa Bisque   Fennel	84

#### LAND

Wagyu Rump Cap MB6+   Ranger Valley   250g	62
Bone in Ribeye   Black Onyx   800g	195
Dry Aged   kōst Signature cut	MP
Marbled Tenderloin   Scot Of The South   200g	52
Lamb Rack   Margra   600g	95
Charred Onion   Sweet Jus (4pc)	
Wood-fired Chicken	42 half   78 whole
Garlic Yoghurt   Chicken Sauce	
Aged Duck   Rhubarb   Duck Jus	MP

#### EARTH

Asparagus   Romesco   Quail Egg   Salmon Caviar	22
Tomato Carpaccio   Bonito   Red Onion   Herb Salad	24
Blackened Hispi Cabbage   Pistachio   Lemon	24
Heirloom Carrots   Smoked Eggplant   Orange Harissa	24
Heirloom Cauliflower   Whipped Tahini   Golden Sesame	30

### SIDES

Local Leaf Salad   Lemon Mustard	14
Sebbie's Mash	16
Pomme Frites   kōst Seasoning	12
Grilled Seasonal Greens	16

### SAUCES

Marrow & Pepper Jus	6
Wild Mushroom	6
Chimichurri	6
kōst Butter	6

### DESSERT

kōst Hazelnut Rocher   Toffee   Caramelised Chocolate	22
Coconut Sorbet   Mint Crumb   Lime Compressed Cucumber	20
Mandarin Sabayon   Carrot Marmalade   Blood Orange	20
kōst Cheese Selection	26

### LOBSTER

Premium Australian Wood-Fired Lobster on request 24 hours notice required

We take every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending. All card payments will incur a transaction fee.

Sunday's incur a 10% surcharge. Public Holidays incur a 15% surcharge.