

kostbarandgrill.com.au
@kostbarandgrill_au

kōst

BAR MEETS GRILL

SNACKS

Local Sourdough Smoked Butter kōst Ember Salt 6pp			
Potato Pancake Spiced Chickpea Smoked Swede	9	Wagyu Beef Sesame Leaf Black Garlic	12
Fraser Isle Crab Witlof Crème Fraîche	14	kōst Fish Finger Smoked Salmon Roe Tartare Sauce	10
Abrolhos Seared Scallop Pickled Cabbage X.O. Sauce	15	Fresh And Pickled Beets Potato Fondant Goats Curd	9

Bay Lobster Roll | Gem Lettuce | kōst Signature Sauce 24

COLD

Freshly Shucked Oysters Champagne Mignonette Lemon	39 half 74 dozen	kōst Ceviche Citrus Dressing	27
Fire Kissed Yellowfin Tuna Pickled Walnut Garum	32	Prawn Cocktail kōst Signature Sauce	38
Steak Tartare Egg Yolk House Salt & Vinegar Crisps	32	Stracciatella Char-Grilled Peach Pistachio Sourdough	32

SEAFOOD PLATTER

Mooloolaba King Prawns | Abrolhos Scallop Crudo | Freshly Shucked Oysters 140
Bay Bugs | kōst Signature Sauces

SEAFOOD TOWER

Mooloolaba King Prawns | Abrolhos Scallops Crudo | Freshly Shucked Oysters 215
Bay Bugs | Yellow Fin Tuna | kōst Ceviche | kōst Signature Sauces
Add on 10g Caviar | kōst Signature Condiments 75

KŌST EXPERIENCE

155pp

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

Caviar Bump | Chef's Selection of Snacks | Fire Kissed Yellowfin Tuna | Steak Tartare | Bug Roll | Wood-fired Chicken | Pomme Frites

Local Leaf Salad or Hispi Cabbage

Minimum of 2 guests

OVER EMBERS

OCEAN

Mooloolaba King Prawns Fermented Chilli	(3) 38 (5) 55
Whole Fish Smoked Whey Butter Capers Sea Herbs	MP
Market Fish Fillet Pine Nut Salsa Fish Sauce	48
Char-grilled Octopus Almond Tarator Nduja Dressing	38

LAND

Wagyu Rump Cap MB6+ Ranger Valley 250g	65
Wagyu Striploin MB6+ Aura Farm NZ 300g	85
Rib On The Bone Black Onyx 800g	195
Marbled Tenderloin Scot Of The South 200g	52
kōst Signature Dry Aged Cut	MP
Magra Lamb Assiette Mint Pesto Lamb Jus	72
Wood-fired Chicken	42 half 78 whole
Garlic Yoghurt Chicken Sauce	
Aged Duck Fennel Salad Duck Jus	52

EARTH

Blackened Hispi Cabbage Pistachio Lemon	24
Asparagus Romesco Quail Egg Salmon Caviar	22
Heirloom Tomato Smoked Ricotta Herb Salad	24
Heritage Carrots Smoked Eggplant Orange Harissa	24
Heirloom Cauliflower Whipped Tahini Golden Sesame	28

SIDES

Local Leaf Salad Lemon Mustard	14
The Bosses Mash	16
Pomme Frites kōst Seasoning	12
Grilled Seasonal Greens	14

SAUCES

Marrow & Pepper Jus	5
Wild Mushroom	5
Chimichurri	5
kōst Butter	5

DESSERT

kōst Hazelnut Rocher Toffee Caramelised Chocolate	22
Fire-kissed Pineapple Coconut Sorbet Macadamia	21
Strawberry Mousse Limoncello Raspberry Tuile	21
kōst Cheese Selection	26

PREMIUM

Oscieta Caviar | 30g | kōst Signature Potato Pancake | Creme Fraiche | Chives | Caper | Eschalot 195
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