

# kōst

## KŌASTAL SELECTION

Sourdough | Smoked Butter | kōst Ember Salt

kōst Ceviche | Citrus Dressing

Beef Tartare | Beer Mustard Seeds | Salt and Vinegar Crisps

Market Fish | Pine Nut Salsa | Macadamia

Wood-fired Chicken | Garlic Yoghurt | Chicken Sauce

Green Leaf Salad

Pomme Frites

Fire-kissed Pineapple

Petit Fours

95

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## LAND AND SEA SELECTION

Bread Social Sourdough | Cultured Butter | kōst Ember Salt

kōst Ceviche | Citrus Dressing

Beef | Beer Mustard Seeds | Salt and Vinegar Crisps

Mooloolaba King Prawns | Fermented Chilli

Blackened Hispi Cabbage | Pistachio | Lemon

Rangers Valley Wagyu Rump Cap +6

Wood-fired Chicken | Garlic Yoghurt | Chicken Sauce

Bone Marrow Pepper Sauce

Green Salad

Pomme Frites

Fire-kissed Pineapple | Carrot Marmalade | Blood Orange

Petit Fours

125

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## KŌST EXPERIENCE

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 | Pickled Walnut | Garum

Steak Tartare | Beer Mustard Seeds | Eschalots | Capers | Egg Yolk

Bay Lobster Roll | Gem Lettuce | kōst Signature Sauce

Wood-fired Chicken | Garlic Yoghurt | Chicken Sauce

Pomme Frites

Local Leaf Salad

kōst Hazelnut Rocher

155