

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	10
Abrolhos Seared Scallop Pickled Cabbage X.O. Sauce	15	Potato Hash Pickled Beetroot Goats Curd	9

Bay Lobster Roll | Gem Lettuce | kōst Signature Sauce 24

COLD

Sydney Rock Oysters Champagne Mignonette Lemon	41 half 78 dozen	kōst Ceviche Citrus Dressing	32
Pacific Oysters Champagne Mignonette Lemon	39 half 74 dozen	Prawn Cocktail kōst Signature Sauce	38
Fire Kissed Yellowfin Tuna Pickled Walnut Garum	32	Stracciatella Smoked Grape Tomato Vinaigrette Sourdough	32
Steak Tartare Egg Yolk House Salt & Vinegar Crisps	32		

KŌST COLD SEAFOOD PLATTER

Mooloolaba King Prawns Abrolhos Scallop Crudo Bay Lobster Cocktail	180
Freshly Shucked Oysters Spring Bay Mussel Escabeche kōst Signature Sauces	
Add on 10g Caviar Potato Hash Lemon Crème Fraîche Cured Egg Chive	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 | Pommes Frites

Local Leaf Salad or Hispi Cabbage

kōst Hazelnut Rocher

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 MB5+ Westholme 250g	65
Black Angus Striploin Black Tyde 300g	85
Rib On The Bone Black Onyx 800g	195
Marbled Tenderloin Scot Of The South 200g	55
kōst Signature Dry Aged Cut	MP
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
Grilled Asparagus Almond Gribiche Brown Butter	26
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
Potato Mash Burnt Butter	16
Pomme Frites kōst Seasoning	12
Grilled Broccolini Zucchini Lemon Vinaigrette Fermented Chilli	15

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
Australian Cheese Selection	26

PREMIUM

Oscietra Caviar 30g | Potato Hash | Lemon Crème Fraîche | Cured Egg | Chive 195

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.

Sundays incur a 10% surcharge. Public Holidays incur a 15% surcharge