

SNACKS

Local Sourdough Smoked Butter kōst Ember Salt	5pp
Citrus Curd Tartlet Grilled Peas Macadamia	9
kōst Fish Finger Smoked Salmon Roe Tartare	12
Potato Pancake Spiced Chickpeas Smoked & Pickled Beetroot	9
Hibachi Grilled Lamb Skewer Green Zhoug Eggplant Zataar	15
Smoked Beef Tonnato Nori Tart Oyster Leaf	12
Seared Scallop Pickled Cabbage XO Sauce	15
Prawn Toast Yuzu Native Lime	16
Spicy Chicken Wing Chicken Skin Peanuts	16

COLD

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

Bay Lobster Roll Gem Lettuce kōst Signature Sauce	24
---	----

OVER EMBERS

OCEAN

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

LAND

Angus Striploin Riverina 250g	45
Marbled Tenderloin Scot Of The South 200g	55
Wagyu Rump Cap MB5+ Westholme 250g	65
Black Angus Striploin 3+ Black Tyde 300g	85
Chateau Briand Prue Bread Angus Marrow & Pepper Jus	20 per 100g
Rib On The Bone Black Onyx 800g	195
Wood-fired Chicken Garlic Yoghurt Chicken Sauce	42 half 78 whole
Dry Aged Black Berkshire Pork Tomahawk 650g	72
Spiced Apples Ginger Wine Sesame	

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	19
Heirloom Cauliflower Whipped Tahini Golden Sesame	28

SIDES

Local Leaf Salad Lemon Mustard	14
Potato Mash Burnt Butter	16
Skin On Fries kōst Seasoning	12
Grilled Broccolini Zucchini Lemon Vinaigrette Fermented Chilli	16

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	19
White Chocolate Mousse Macerated Strawberry Honey Comb	19
Australian Cheese Selection	26

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

Blackened Hispi Cabbage

kōst Hazelnut Rocher

Minimum of 2 guests

PREMIUM

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

195