

SNACKS

Local Sourdough Smoked Butter kōst Ember Salt	5pp
Freshly Shucked Oysters Champagne Mignonette Lemon	7pp
Citrus Curd Tartlet Grilled Peas Macadamia	9
kōst Fish Finger Smoked Salmon Roe Tartare	12
Hibachi Grilled Lamb Skewer Green Zhoug Eggplant Zataar	15
Wagyu Bresaola Savoury Choux Horseradish Cream	12
Seared Scallop Pickled Cabbage Pancetta XO Sauce	15
Prawn Toast Yuzu Native Lime	16

TO SHARE

Blistered Peppers Smoked Cod Roe Merlot Vinegar	21
Stracciatella Smoked Grapes Tomato Vinaigrette Sourdough	32
Steak Tartare Egg Yolk House Salt & Vinegar Crisps	32
Swordfish Belly Skewer Salmoriglio Smoked Almond	24
kōst Ceviche Citrus Dressing	30
Fire Kissed Yellowfin Tuna Pickled Walnut Garum	32

KŌST COLD SEAFOOD PLATTER

Mooloolaba King Prawns Abrolhos Scallop Crudo Bay Lobster Cocktail Ceviche of The Day Freshly Shucked Oysters kōst Signature Sauces	180
Add on 10g Caviar Blinis Lemon Crème Fraîche Cured Egg Chive	75

BAY LOBSTER & PRAWN ROLL

Australian Bay Lobster Mooloolaba King Prawns Soft Herb Mayo Native Lime	38
Add 5g Kaviari Caviar	20

OVER EMBERS

OCEAN

Mooloolaba King Prawns Fermented Chilli	(3) 38 (5) 55
SA Calamari Whipped Judion Beans Burnt Chilli	36
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 MB3+ Black Tyde 300g	85
Chateaubriand Angus Marrow Jus	20 per 100g
Rib On The Bone Black Onyx 800g	25 per 100g
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
Brussel Sprouts Smoked Hazelnut Mint	22
Wood-fired Carrots Vadouvan Quinoa Curry Leaf	19
Heirloom Tomato Smoked Ricotta Herb Salad	25
Wood-roasted Cauliflower Whipped Tahini Golden Sesame	24

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 Mango 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 | Bay Lobster & Prawn Roll | Wood-fired Chicken |
Blackened Hispi Cabbage | Pommes Frites

kōst Hazelnut Rocher

Minimum of 2 guests

PREMIUM

Oscietra Caviar 30g | Blinis | Lemon Crème Fraîche | Cured Egg | Chive

195