

SNACKS

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

BAY LOBSTER & PRAWN ROLL

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

TO SHARE

Beef Carpaccio Enoki Smoked Umami Cream Ponzu	29	kōst Ceviche Citrus Dressing	30
Stracciatella Burnt Peaches Mint Sourdough	32	Fire Kissed Yellowfin Tuna Pickled Walnut Garum	32
Steak Tartare Egg Yolk House Salt & Vinegar Crisps	32	Swordfish Belly Skewer Salmoriglio Smoked Almond	24

CAVIAR

Oscietra Caviar 30g Blinis Lemon Crème Fraîche Cured Egg Chive	195
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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

OVER EMBERS

OCEAN

Mooloolaba King Prawns Fermented Chilli	(3) 38 (5) 55
Whole Grilled SA Calamari Whipped Judion Beans Burnt Chilli	42
Char-grilled Octopus Almond Tarator Nduja Dressing	40
Market Fish Fillet Pine Nut Salsa Fish Sauce	48
Whole Fish Smoked Whey Butter Capers Sea Herbs	MP

LAND

Tenderloin Oakey Black Angus 200g	55
Rump Cap O'Connor Grain Fed 4-5 MBS 250g	65
Striploin 1842 Wagyu 3 MBS 300g	85
Denver Steak Icon Wagyu 6-7 MBS 200g	65
Scotch Fillet Black Onyx 3 MBS 650g	190
Chateaubriand King River Wagyu 7 MBS Marrow Jus	25 per 100g
Wood-fired Chicken	42 half 78 whole
Garlic Yoghurt Chicken Sauce	
Pork Tomahawk Bangalow 700g White Peaches Ginger Wine Sesame	78

EARTH

Blackened Hispi Cabbage Pistachio Lemon	24
Brussel Sprouts Smoked Hazelnut Mint	22
Wood-fired Carrots Vadouvan Quinoa Curry Leaf	19
Burnt White Cucumbers Lime Vinaigrette Tofu Whip	22
Cauliflower Whipped Tahini Golden Sesame	24
Heirloom Tomato Smoked Ricotta Herb Salad	25

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

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.