



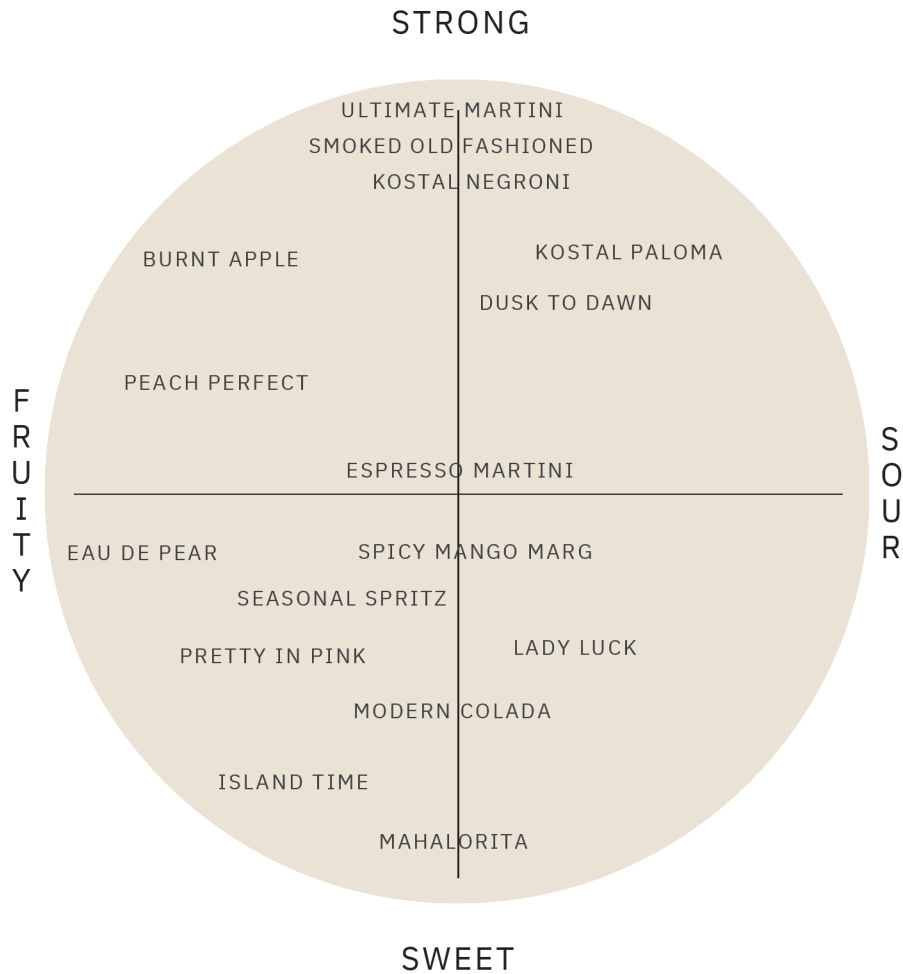
# kōst

— BAR MEETS GRILL —

“The problem with the world is that everyone is a few drinks behind.”

- Humphrey Bogart

FLAVOUR GUIDE





SEASONAL SIGNATURES

<p><b>PEACH PERFECT</b></p> <p>Ketel One Vodka Clarified Peach   Vanilla Bean White Peach Soda</p>  <p>Light   Juicy   Addictive</p>		<p>24</p>
<p><b>BURNT APPLE</b></p> <p>Bourbon   Caramelised Apple Burnt Honey   Bitters</p>  <p>Warm   Rich   Fruity</p>		<p>24</p>
<p><b>EAU DE PEAR</b></p> <p>Vodka   Pear   Lychee White Jasmine Tea   Pear Citrus Perfume</p>  <p>Aromatic   Elegant   Crystal Clear</p>		<p>26</p>
<p><b>SEASONAL SPRITZ</b></p> <p>Rhubarb   Strawberry   Gin Rose Water   Citrus</p>  <p>Refreshing   Floral   Vibrant</p>		<p>25</p>


Vegan option available\*


KÖST CLASSIC

<b>LADY LUCK</b>	
Tanqueray Gin Massenez Lychee Lemon   Lychee	
	
Lush   Exotic   Aromatic	24

<b>ULTIMATE MARTINI</b>	
Never Never Oyster Shell Gin Vermouth Blend   Fino Orange Bitters   Garnish Selection	
	
Bold   Strong   Complex	32

\*Add Caviar Bump 30\*


<b>KOSTAL PALOMA</b>	
Espolon Blanco Grapefruit & Thyme   Grapefruit Supersawa	
	
Refreshing   Vibrant   Bright	25

<b>MODERN COLADA</b>	
Husk Coconut Rum Massenez White Cacao   Pandan Pineapple   Lime   Milk Washed	
	
Exotic   Silky   Sophisticated	25


Vegan option available\*

KÖST CLASSICS

<b>SPICY MANGO MARG</b>	
Espolon Blanco Chilli   Cointreau   Mango Lime	
	
Fierly   Exotic   Smooth	25


<b>PRETTY IN PINK</b>	
White Oat Berry Pink Gin Lillet Rose   Raspberry Lemon   Aquafab	
	
Delicate   Elegant   Floral	24


<b>KOSTAL NEGRONI</b>	
Coconut Washed Gin Campari   Vermouth Blend	
	
Rich   Bitter   Balanced	25

<b>MAHALORITA</b>	
1800 Coconut Tequila Cointreau   Pineapple Lime	
	
Tropical   Citrusy   Refreshing	25


Vegan option available\*

KÖST CLASSIC

<b>SMOKED OLD FASHIONED</b>	
Four Roses Bourbon   Demerara Bitters Blend	
	
Intense   Smoky   Warming	25


<b>ESPRESSO MARTINI</b>	
Ketel One   Licor 43 Tia Maria   Espresso	
	
Velvety   Rich   Extraordinary	24


<b>DUSK TILL DAWN</b>	
Los Siete Misterios Mezcal Cointreau   Raspberry Lime	
	
Smoky   Juicy   Vibrant	28

<b>ISLAND TIME</b>	
Flor de Cana Infused Pineapple   Banana Pineapple   Mango Agave Coconut Cream   Lime	
	
Tropical   Creamy   Lush	28

Vegan option available\*

NON-ALCOHOLIC

<b>GOLDEN HOUR FIZZ</b>   18	
NON 1 Sparkling Cranberry Cherry	

<b>SEJUICED</b>   18	
NON 3 Charred Pineapple Fever Tree Indian Tonic Lime	

<b>BITTER + SWEET</b>   18	
NON 1 Sparkling Passionfruit Fever Tree Indian Tonic	

<b>NON-ALCOHOLIC CLASSICS</b>   18
MARGARITA NON 1   Agave   Lime
AMARETTI Lyres Amaretti   Sugar   Lemon   Aquafab
TOM COLLINS NON 1   Lemon   Lemonade   Mint

## BEER & CIDER

### ON TAP

Heads of Noosa Japanese Lager 4.4% 12

### BY THE BOTTLE:

Peroni Nasturo 4.7% 12

Peroni Leggera 3.5% 11

Peroni Zero Nasturo 0.0% 10

Hiatus Pacific Ale 0.0% 10

Balter XPA 5% 12

Corona 4.5% 12

Stone & Wood Pacific Ale 4.4% 12

Mountain Culture Cult IPA 6.2% 14

Hello Sunshine Cider 5% 12

Little Dragon Ginger Beer 4% 14

## WINES BY THE GLASS

Our wine selection at kōst focuses on coastal wines from a border of land next to the sea, showcasing many of the great regions with Mediterranean or Maritime Influence, tied in with familiar favourites and some super premium selections.

### BUBBLES | 150ML POUR

NV Bandini Prosecco Extra Brut, Veneto Italy 16

NV Mumm Marlborough Brut, Marlborough, New Zealand 19

NV Cloudy Bay Pelorus Rosé, Marlborough, New Zealand 21

Perrier-Jouët Grand Brut Épernay, France NV 35

Ruinart 'Blanc de Blanc' Reims, France 65

### WHITES | 150ML POUR

— CLASSIC, CLEAN CUT, TEXTURAL AND COMPLEX WHITES

2024 Bubb + Pooley Riesling, Coal River Valley TAS 22

2024 Margan 'Cerres Hill' Albariño, Hunter Valley, NSW 16

2025 Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, New Zealand 18

2024 Domaine du Pré Semele Sancerre, Loire Valley, France 26

2024 Italo Cescon Pinot Grigio, Veneto DOC, Italy 23

2024 Le Battistelle Montesei Soave 'Classico', Veneto, Italy 17

2024 William Fevre Petit Chablis, Burgundy, France 29

2024 Te Mata Chardonnay, Hawkes Bay, New Zealand 17

2023 Cloudy Bay Chardonnay, Marlborough, New Zealand 32

## WINE BY THE GLASS

### COASTAL ROSÉ & CHILLED REDS | 150ML POUR

2023 Chateau Minuty 'Prestige' Rosé, Mediterranean Sea, Côtes de Provence, France	18
2024 Esclans Whispering Angel Rosé, Mediterranean Sea, Côtes de Provence, France	25
2023 Golden Child 'Lazy Sunday' Light Red, Adelaide Hills, SA (chilled red)	15

### RED | 150ML POUR

#### PINOTS, JUICY AND BOLD REDS

2024 Pipers Brook Pinot Noir, Tamar Valley, Tasmania	18
2022 Dog Point Pinot Noir, Marlborough, NZ	29
2022 Whistler 'Double Back' Grenache, Barossa Valley, SA	18
2024 Turno de Noche Malbec, Mendoza, Argentina	19
2022 Pio Cesare Nebbiolo, Langhe DOC, Piemonte Italy	34
2021 Brash Higgins 'CBSV; Cabernet Sauvignon, McLaren Vale, SA	24
2023 John Duval 'Cocilio' Shiraz, Barossa Valley, SA	17
2022 Henschke 'Keyneton Euphonium' Shiraz Cabernet, Eden + Barossa Valley, SA	34

### SOMETHING SWEET | 90ML POUR

2023 Monte Tondo Recioto di Soave DOCG, Veneto, Italy	16
2018 Ramos Pinto Late Bottle Vintage Port, Douro Valley, Portugal	19

### NON ALCOHOLIC WINE | 150ML POUR

NON 1   Raspberry & Chamomile   Sparkling	12 / 50
NON 3   Toasted Cinnamon & Yuzu   Still	12 / 50

## SPIRITS

### VODKA

Belvedere	15
Cîroc	15
Grey Goose	16
Ketel One	13
Ketel One Citroen	13
Nikka Coffey Vodka	15

### WHISKY

Johnnie Walker Black Label	15
Lagavulin 8 y.o	20
Talisker 10 y.o	18
The Singleton Malt Master's Single Malt	15
Bruichladdich Port Charlotte 10 y.o	22
Macallan 12 y.o Sherry Cask	28
Macallan Rare Cask	75
Chivas Regal 18 y.o Gold Signature	25
Glenmorangie 12 y.o Lasanta	22
Glenmorangie 18 y.o Extremely Rare	36
The Balvenie 14 y.o Caribbean Rum Cask	25
Oban Malt 14 y.o	24
Glendronach 15 y.o Revival	30
Starward Solera	24
Starward Nova	17
Jameson	15
Canadian Club	15

### JAPANESE WHISKY

Nikka From the Barrel	20
Nikka Single Malt Yoichi	27
Suntory Toki	15
The Kurayoshi Whiskey Cask 12 y.o	33
Hibiki Harmony	50
Yamazaki 12 y.o	60

### GIN (AUSTRALIAN)

Four Pillars Bloody Shiraz	15
Four Pillars Rare Dry	14
Ink Gin	14
White Oat Mango Gin	14
White Oat Pink Berry Gin	14

### GIN (INTERNATIONAL)

Aviation	16
Hendricks	15
Malfy Grapefruit	14
Plymouth Sloe	15
Monkey 47	16
Roku	15
Tanqueray London Dry	15
Tanqueray 10	18
The Botanist	15

## SPIRITS

### AGAVE

1800 Coconut	15
Casamigos Blanco	15
Casamigos Reposado	17
Casamigos Anejo	20
Casamigos Mezcal	25
Don Julio Blanco	16
Don Julio Reposado	17
Don Julio Anejo	19
Don Julio 1942	48
Clase Azul Reposado	75
Forteleza Reposado	24
Forteleza Anejo	33
Los Siete Misterios	25

### RUM

Captain Morgan Spiced	15
Diplomatico Reserva	20
Kraken	14
Husk Coconut	14
Havana Club Añejo 3 Años	14
Ron Zacapa XO	13
Ron Zacapa 23	40
	20

### BOURBON & RYE

Bulleit	15
Bulleit Rye	15
Jack Daniels	15
Knob Creek Rye	16
Four Roses	15
Makers Mark	15
Woodford Reserve	15
Whistle Pig Piggyback 6 y.o	20

### CALVADOS | BRANDY | COGNAC

Christian Drouin Selection	17
Hennessy VSOP	22
Hennessy XO	58
Martell VS	13
Martell XO	60

### APERITIF & DIGESTIF

Amaro Montenegro	12
Aperol	12
Campari	12
Branca Menta	13
Fernet Branca	14
Villa Massa Limoncello	13
Valdespino Pedro Ximenez	15

## Mini kōst

Between 3pm to 5pm every day, we invite you to linger a little longer with Mini kōst – a thoughtful edit of our favourites and signatures, served in refined, smaller portions. It's our way of offering you a taste of kōst while the kitchen pauses to prepare for the evening ahead.

### MINI COCKTAILS

#### MINI DAQUIRI

Lula Rum | Lime

#### MINI ESPRESSO MARTINI

Vodka | Coffee Liqueur | Espresso

#### MINI STRAWBERRY DAQUIRI

Lula Rum | Strawberry | Lime

#### MINI MARGARITA

Tequila | Triple Sec | Lime

1 for 11 | 2 for 20



~~~~~ MINI STARTERS ~~~~~

Local Sourdough | Smoked Butter | köst Ember Salt 5pp

Freshly Shucked Oysters | Champagne Mignonette | Lemon 7pp

~~~~~ MINI BITES ~~~~~

Oscietra Caviar | Blini | Lemon Crème Fraiche | Chives 32

|   |    |  |    |
|---|----|--|----|
| Citrus Curd Tartlet   Grilled Peas  <br>Macadamia     | 9  | Hibachi Grilled Lamb Skewer  <br>Green Zhoug   Eggplant   Zataar | 15 |
| köst Fish Finger   Smoked Salmon Roe  <br>Tartare     | 12 | köst Seared Scallop   Pickled Cabbage  <br>XO Sauce              | 15 |
| Wagyu Bresaola   Savoury Choux  <br>Horseradish Cream | 12 | Prawn Toast   Yuzu   Native Lime                                 | 16 |

~~~~~ SUBSTANTIAL BITES ~~~~~

Bay Lobster & Prawn Roll

Australian Bay Lobster | Mooloolaba King Prawns | Soft Herb Mayo | Native Lime  
Kost Sliders (2) 38

Wagyu Beef | Cheddar | House Pickle 22

~~~~~ MINI ADDITIONS ~~~~~

Home-made Salt & Vinegar Chips 8

Skin on Fries | köst Seasoning 12

\*Sunday and Public Holiday surcharges apply.

