

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 Smoked Grapes Sourdough	32	Fire Kissed Yellowfin Tuna Pickled Walnut Garum	32
Steak Tartare Egg Yolk House Salt & Vinegar Crisps	32		

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) 44 (5) 61
Swordfish Belly Skewer Salmoriglio Smoked Almond	24
Whole Grilled SA Calamari Whipped Judion Beans Burnt Chilli	44
Char-grilled Octopus Almond Tarator Nduja Dressing	48
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 220g	65
Striploin 1842 Wagyu 3 MBS 300g	85
Denver Steak Icon Wagyu 6-7 MBS 200g	68
Scotch Fillet Jacks Creek 3 MBS 650g	190
Chateaubriand King River Wagyu	25 per 100g
7 MBS Marrow Jus	
Wood-fired Chicken	42 half 78 whole
Garlic Yoghurt Chicken Sauce	
Pork Tomahawk Bangalow 700g	82
Burnt Apple Ginger Wine Sesame	

EARTH

Blackened Hispi Cabbage Pistachio Lemon	24
Brussel Sprouts Smoked Hazelnut Mint	24
Wood-fired Carrots Vadouvan Quinoa Curry Leaf	19
Burnt Cucumbers Almond Cream Salsa Macha	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	16
Fermented Chilli	

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