

# Koastal Kitchen

## Welcome to Koastal kitchen ...

Our team have designed our new taste and share concept so you can indulge in a large variety of taste sensations. We hope you enjoy your dining experience with us.

Allergen friendly's **V**, vegetarian / **GL** gluten free / **LF** lactose free / **NF** peanuts, tree nut free

### Breads Baked to order with butter

6.9 each

Ciabbata dinner rolls (4)

Traditional sourdough loaf (1)

Garlic bread drizzled with garlic olive oil butter (4)

### Tastes

Whole U-8 QLD grilled prawn approx. 90 grams each (1) citrus butter caraway dust	\$ 7	GF NF
Sautéed prawns (5), in lemon parsley and garlic olive oil	\$ 9	GF LF NF
Zucchini fritters (3), with spiced salsa and Pistou dip	\$ 6	V LF
Merguez sausage (lamb), Yoghurt and lime chick peas crush, Harissa	\$ 7	GF
Chinese BBQ chicken loins (3) Bok Choi roasted cashew Sambal	\$ 7	GF
Grilled denuded Lamb cutlet (1) Greek salsa, fetta crumbs	\$ 7	GF NF
Tart Tatin of tomato, tarragon and Spanish onion, balsamic glaze	\$ 8	V NF
Hervey bay scallop gratin (2) chardonnay, leek and parmesan crumbs	\$ 6	NF
Rosemary and garlic grilled chicken loins (3) smoked salt crystal	\$ 7	GF LF NF
Pork and pistachio Rillettes, sourdough toast apple slaw minced pickles	\$ 9	LF
Mexican rubbed calamari steak, crisp tortilla and cilantro avocado crush	\$ 9	LF NF
Feta cheese and basil oil tomato bruschetta (2)	\$ 9	NF V
Handmade Ricotta and spinach ravioli (4) Napoli sauce, parmesan shavings and white truffle oil	\$ 9	V NF

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## Sharing Plates

Roasted Poussin (550gr) Tarragon, orange, and Dijon mustard rubbed Choron sauce	\$ 14 H \$ 26 F	GL NF
Seafood grill U-8 QLD Whole prawn, Hervey bay scallops, Calamari, Barramundi Pickled ginger and Chervil beurre blanc	\$ 29	GF NF
New York cut sirloin (350gr) sliced with sauce trio, Mushroom, Pepper, Cab-sav red currant	\$ 25	GF NF
QLD Wild Barramundi fillet grilled, topped with Citrus herb butter	\$ 26	NF
Valencian Paella Mix, variety of Sea, Land and garden produce	\$ 27	GF LF NF
Vegetarian Paella with Tofu and roasted Cashew	\$ 19	V GF LF
Moroccan Lamb Sliders (3) brioche buns, Harissa date chutney, tabouleh, cumin yoghurt	\$ 19	
Croquettes of vegetables, Gazpacho shot, Herb aioli	\$ 21	V NF
Koastal kitchen Laksa lemak Prawns, Chicken, tofu, rice vermicelli in rich spicy coconut gravy	\$ 25	GF LF

## Plates Enhancements

Sautéed Field mushroom, parsley and garlic	\$ 7	V GF NF
Fried Spanish potatoes, paprika, cumin, garlic, chilli flakes, shallots	\$ 7	V GF LF
Shoe string fries (bowl) herb aioli, tomato sauce	\$ 6	V GF LF NF
Bok Choi stir fry Sesame oil, garlic, cashews, hoisin sauce	\$ 7	V GF LF
Grilled eggplant salad tomato, feta cheese, iceberg lettuce, squeezed lemon, basil oil	\$ 8	V GF NF
Mixed garden leaves balsamic dressing garlic croutons, cucumber, Spanish onion, carrot twigs, tomato, olives	\$ 6	V NF LF
Sautee green beans in garlic onion and almonds	\$ 7	V GF LF

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## Sweet treats

\$ 11.9 each

Crème caramel, tuiles biscuit, Strawberry marshmallow salsa

Hot chocolate pudding, praline sand, vanilla bean ice cream

Baked New York vanilla cheese cake, lime mango compote, Chantilly cream

Dutch apple pie, warm custard sauce, wild berry coulis, vanilla bean ice cream

Warm pancakes, sliced banana, chocolate sauce, Murray River salted caramel ice cream

Sticky date pudding, slow braised orange and dates, butter scotch sauce, vanilla bean ice cream

## Sweet drinking treats

After dinner mint, Frangelico, Kahlua, mint, coconut rum, milk, chocolate \$ 15.5

Espresso Martini, Vodka, Kahlua, white crème de cacao, espresso coffee shot \$ 15.5

Toblerone, Frangelico, Kahlua, Bailey's, cream, milk \$ 18

Liqueur Affogato \$ 12.5

your choice of liqueur, vanilla bean ice cream, espresso coffee shot

Jaffa'licious \$ 19.9

Mozart dark chocolate liqueur, Cointreau, white crème de cacao