

Welcome to

Koastal Kitchen

Our team here at Koastal Kitchen have designed the following menu in the intention of delivering fresh, authentic & creative flavours with satisfying dishes to suit all palates.

We hope you enjoy your dining experience with us.

- * Unfortunately we cannot split bills
- * Credit card transaction fees apply
- * 15% surcharge applicable on public holidays

Breads

7.9

Olive oil rubbed Turkish bread trio dips (6 slices)*V LF

Garlic Bread (4 slices) *V

Koastal sourdough bruschetta, beetroot chutney, tomato, basil *V NF

Soups

9.9

Traditional baked French soup *NF

Hearty chicken, rice & vegetable broth served with garlic bread *NF

Entrée's

12.9

California crab cakes (2) shredded lettuce, spicy salsa, herb aioli *NF

Potato Gnocchi in creamy bacon, tomato & baby spinach sauce, pine nuts
(V option available)

Sashimi grade scallops (3) pan fried to MR on cauliflower puree, fresh chervil
*NF

Lemon & asparagus risotto with sauté garlic prawns *NF (V option available)

BBQ marinated chicken thigh fillets, fresh tarragon, orange segments, Dijon
mustard, crisp slaw *NF LF

Vegetable spheres wrapped in potato string (3), Napoli sauce, herb aioli

Grilled halloumi cheese on warm minted grilled ratatouille, cos lettuce wedge,
balsamic dressing *NF

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

Main's

Crushed Chicken breast *23.9*
Baked with Napoli sauce, bocconcini cheese, bacon & cashew nut crust on angel hair pasta in pan juices

Mango butter chicken curry *(V) option available 23.9*
Steamed jasmine rice, pappadum, grilled flat bread, tomato cucumber raita, cumin yoghurt

Valencian Paella *(V) option available 26.9*
Prawns, calamari, mussels, chicken, chorizo sausage, vegetable, saffron rice
*GL NF LF

Gratin of ricotta & spinach ravioli *(V) option available 23.9*
Bolognese sauce, trio cheese crust *NF

350grm Sirloin Steak *28.9*
Pan fried potatoes with bacon & spinach leaves, red wine jus *GL NF

Slow cooked pork cheeks in apple cider *25.9*
Potato gnocchi, green apple in a crisp slaw, enoki mushrooms *NF

Grilled barramundi *24.9*
Citrus butter, lemon asparagus risotto *NF GL

Grilled seafood plate *32.9*
Prawns, sashimi grade scallop's, barramundi, calamari, Californian crab cake, vermouth veloute, jasmine rice *NF

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Sides

7.9

Sweet potato wedges, herb aioli

French Fries, tomato sauce, mayo

Sauté potatoes with bacon & spinach leaves *NF GL LF

Sauté assorted vegetables in garlic butter *NF GL V

Warmed grilled ratatouille, cos lettuce wedge, balsamic dressing
*NF GL LF V

Green leaves, balsamic dressing *NF GL LF V

Sauté potato gnocchi in garlic butter & parmesan cheese *NF V

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Children's Menu (Under 12yrs only)

11.9

All children's meals are nut free

Minute Steak

Garlic butter, fries, cos lettuce, tomato, cucumber *NF

Fish & Chips

Tartar sauce, tomato sauce, cos lettuce, tomato, cucumber *NF

Lemon & Asparagus risotto with chicken *NF GF

Angel hair pasta

Bolognese or Napoli sauce *NF GF

Ham & pineapple pizza *NF

Chicken nuggets

French fries, tomato sauce, cos lettuce, tomato, cucumber *NF

Kid's sauté assorted vegetables in garlic butter

4.9

Assorted seasonal vegetables

Children's Ice Cream Selection

6.9

Premium ice cream selection with topping (2 scoops)

Swiss Chocolate

Vanilla bean

Crème Brulee

Raspberry sorbet

Choice of Chocolate, Strawberry, Caramel or Vanilla topping

All ice creams are served with a chocolate wafer

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Desserts

11.9

Confit Orange Crème Brulee

Ratafia biscuit

Honey Caramel Pecan Pie

Vanilla bean ice cream & chocolate sauce

Hazelnut Chocolate Log

Layers of dark chocolate & praline mouse on a rich hazelnut base, covered with ganache. Served with raspberry sorbet

Ice cream & Sorbet trio

Crème brulee, crunchy Swiss chocolate & raspberry sorbet

Baked Berry Cheese Cake

Served with berry coulis & crème anglaise

Hot Chocolate Pudding

Vanilla bean ice cream, praline sand

Dessert Cocktails

After Dinner Mint

15.5

Frangelico, Kahlua, Malibu, Mint liqueur, Milk, Chocolate

Espresso Martini

15.5

Vodka, Kahlua, White crème de cacao, Espresso coffee shot

Tablerone

18

Frangelico, Kahlua, Bailey's, Cream, Milk

PBC

16.5

Mozart chocolate liqueur, Kahlua, Cream, Peanut Butter, Chocolate sauce

Jaffa'licious

19.9

Mozart dark chocolate liqueur, Cointreau, White crème de cacao

Pavlova Martini

20

Vanilla Vodka, Muddled Strawberries, Passionfruit, Licor 43, Lemon Juice, Egg white

Cheesecake Martini

18

Vanilla Vodka, Sweet & Sour, Limoncello, Cream

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Koastal Kitchen Set Menu's

2 courses 36.9 or 3 courses 48.9

Entrée

Potato Gnocchi in creamy bacon, tomato & baby spinach sauce, pine nuts
(V option available)

Lemon & asparagus risotto with sauté garlic prawns

BBQ marinated chicken thigh fillets, fresh tarragon, orange segments, Dijon mustard, crisp slaw

Vegetable spheres wrapped in potato string (3), Napoli sauce, herb aioli

Mains

Crushed Chicken breast

Baked with Napoli sauce, bocconcini cheese, bacon & cashew nut crust on angel hair pasta in pan juices

Slow cooked pork cheeks in apple cider

Potato gnocchi, apple, crisp slaw, enoki mushrooms

Grilled barramundi

Citrus butter, lemon asparagus risotto

Sirloin Steak 200grms

Pan fried potatoes, bacon, spinach leaves and red wine jus

Dessert

Hot Chocolate Pudding

Vanilla bean ice cream, praline sand

Confit Orange Crème Brulee

Ratafia biscuit

Ice cream & Sorbet trio

Crème brulee, crunchy Swiss chocolate & raspberry sorbet

Honey Caramel Pecan Pie

Vanilla bean ice cream & chocolate sauce

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Cocktails

| | |
|---|----|
| Ocean Explosion Malibu, Melon Liqueur, Blue Curacao & Pineapple Juice | 15 |
| Koastal Sunrise Tequila, Malibu, Orange Juice & Raspberry Cordial | 15 |
| Summer Kiss Vodka, Chambord Liqueur, Paraiso Lychee Liqueur, Pineapple & Cranberry Juice | 15 |
| Splice Malibu, Melon Liqueur, Pineapple Juice & Cream | 15 |
| Pina Colada Malibu, Bacardi, Pineapple Juice & Cream | 15 |
| Margarita (frozen or shaken) Tequila, Triple Sec, Lime & Salt | 15 |
| Cosmopolitan Vodka, Triple Sec, Lime & Cranberry juice | 15 |
| Flavoured Margarita (Strawberry, Mango or Lime) Tequila, Flavoured Liqueur, Fruit & Lime | 15 |
| Mosquito 1800 Reposado Tequila, Fresh Lime & Mint Leaves topped with Dry Ginger Ale | 18 |
| Long Island Iced Tea Vodka, Bacardi, Gin, Triple Sec & Tequila with Lemon Juice & Cola | 18 |
| Mojito Bacardi, Fresh Lime & Mint Leaves topped with club soda | 16 |
| Caprioska (Passionfruit, Lychee or Mixed Berry) Vodka, fresh lime, sugar syrup over ice & topped with soda water | 16 |
| Daiquiri (Strawberry, Mango, Banana or Lime) Fresh fruit, Bacardi, Flavoured Liqueur & Lemon Juice | 16 |
| Mantra Blue Absolute Citron Vodka, Blue Curacao, Lime juice topped with Lemonade | 16 |
| Absolutely Pearfect Absolute Pear Vodka, Dry Vermouth, Blue Curacao, Midori | 20 |

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Mocktails (Non alcoholic)

8

Walking Zombie

Orange, Pineapple, Lime & Passionfruit

Orange Sunset Cloud

Sunkist, OJ, splash of Raspberry & topped with Cream

Tablerone Jnr.

Honey, Hazelnut and Chocolate Syrup, Milk & Cream

Koastal Kruize

Orange, Pineapple, Grenadine & topped with Cream

Virgin Mojito

Fresh Lime, Mint Leaves & Sugar Syrup topped with club soda

A Little Bit Nuts

Cream, Chocolate, Ice Cream, Peanut butter, Milk

Something Softer

Fresh Juice

4.5

Orange, apple or pineapple

Soft Drinks

3.5

Pepsi, Pepsi Max, Lemonade, Sunkist, Solo, Raspberry

Milkshakes

5.5

Chocolate, Caramel, Strawberry, Banana, Vanilla

Spiders

5.5

Pepsi, Pepsi Max, Lemonade, Sunkist, Solo, Raspberry with vanilla ice cream

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Beer

| | |
|--------------------------------|------------|
| Cascade Light | <i>6</i> |
| XXXX Gold | <i>6</i> |
| Carlton Mid | <i>6</i> |
| Victoria Bitter | <i>7</i> |
| Toohey's New | <i>7</i> |
| Toohey's Extra Dry | <i>7</i> |
| Carlton Dry | <i>7</i> |
| Beez Neez | <i>7</i> |
| Fat Yak | <i>7</i> |
| Crown Lager | <i>8</i> |
| Pure Blonde | <i>8</i> |
| Boags Premium | <i>8</i> |
| Peroni | <i>8</i> |
| Corona | <i>8.5</i> |
| Stella Artois | <i>8.5</i> |
| Bulmers Original (Cider) | <i>7.5</i> |
| Dirty Granny (Cider) | <i>7.5</i> |
| Somersby Pear or Apple (Cider) | <i>7.5</i> |

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Spirits

| | |
|--|--------------|
| Bundaberg | <i>6.5</i> |
| Bacardi | <i>6.5</i> |
| Capt Morgan's | <i>6.5</i> |
| Prince Albert Gin | <i>6.5</i> |
| Bombay Sapphire Gin | <i>7</i> |
| Karloff | <i>6.5</i> |
| Absolute Vodka – Vanilla, Citrus, Pear | <i>7.5</i> |
| Vodka Cruisers | <i>7.5</i> |
| Grey Goose | <i>11</i> |
| Ouzo | <i>6.5</i> |
| Cougar Bourbon | <i>6.5</i> |
| Southern Comfort | <i>6.5</i> |
| Jim Beam | <i>7</i> |
| Jack Daniels | <i>7</i> |
| Wild Turkey | <i>7.5</i> |
| Bakers | <i>9.5</i> |
| Jamesons | <i>6.5</i> |
| Canadian Club | <i>6.5</i> |
| Johnnie Walker Red | <i>7</i> |
| Johnnie Walker Black | <i>8</i> |
| Glenfiddoch 18yo | <i>14.5</i> |
| Lagavulin 16yo Single Malt | <i>14</i> |
| Mr Pickwicks Port | <i>14.95</i> |

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Liqueurs

| | |
|--------------------------|-----|
| Malibu | 6 |
| Midori | 6 |
| Sambuca | 6.5 |
| Baileys Original | 7 |
| Baileys Coffee | 7.5 |
| Baileys Chocolate Luxe | 7.5 |
| Baileys Biscotti | 7.5 |
| Tia Maria | 7 |
| Kahlua | 7 |
| Frangelico | 7 |
| Cointreau | 7 |
| <i>Licor 43</i> | 7 |
| Mozart – Dark Chocolate, | 7.5 |
| Mozart Vanilla Bean | 7.5 |
| Mozart Milk Chocolate | 7.5 |

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| White Wines | <i>glass</i> | <i>bottle</i> |
|--|--------------|---------------|
| Morter and Pestle Semillon Sauvignon Blanc | 7 | 30 |
| Mawson's Sauvignon Blanc <i>South Australia</i> | 7.5 | 34 |
| Redbank The Long Paddock Chardonnay <i>Victoria</i> | 7.5 | 34 |
| Kapuka Sauvignon Blanc <i>New Zealand</i> | 8.5 | 38 |
| Corte Giara Pinot Grigio <i>Veneto, Italy</i> | | 36 |
| Dunes & Green Moscato | 8 | 39 |
| Innocent Bystander Moscato | 8.5 | 40 |
| Rogers & Rufus Rose <i>Barossa Valley</i> | 10 | 45 |

| Sparkling Wines | glass | bottle |
|----------------------------------|-------|--------|
| Morter and Pestle Sparkling Brut | 7 | 30 |
| Twin Islands Brut Non Vintage | 9 | 42 |
| Jansz Premium Non Vintage Cuvee | | 55 |

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| Red Wines | <i>glass</i> | <i>bottle</i> |
|--|--------------|---------------|
| Morter and Pestle Cabernet Merlot | 7 | 30 |
| Haha Pinot Noir <i>New Zealand</i> | 9 | 42 |
| West Cape Howe 'Cape to Cape' Shiraz <i>Western Australia</i> | 8.5 | 38 |
| Antinori Santa Cristina Sangiovese <i>Tuscany, Italy</i> | | 38 |
| O'Leary Walker Clare Valley Cabernet Sauvignon <i>South Australia</i> | | 39 |
| Brokenwood Cricket Pitch Cabernet Merlot Shiraz <i>Regional</i> | | 44 |
| Beaujolais-Villages France | 8.5 | 40 |

Coffee

(Add your favourite syrup for \$0.70 – hazelnut, caramel or vanilla)

| | |
|--|------|
| Latte | 4.5 |
| Cappuccino | 4.5 |
| Flat White | 4.5 |
| Espresso (long or short) | 4.5 |
| Frappe (Chocolate, Caramel, Hazelnut, Mint) | 6.5 |
| Macchiato (long or short) | 4.5 |
| Liqueur Affogato your choice of liqueur, vanilla bean ice cream, espresso coffee shot | 12.5 |

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