

w

e

l

Koastal Kitchen

come to

*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

\$7.90 each

Turkish bread (6 slices) rubbed with olive oil & served with a dip trio *V.LF

Garlic Bread (4 slices) *V

Sourdough plain demi loaf *V.NF

Entrées

Soup of the day served with garlic bread **\$9.90**

Sourdough Bruschetta roasted cherry tomato, fresh basil, olive oil *V.LF.NF **\$11.90**

Cheese Croquettes with wild rocket leaves, apple, walnuts & quince jelly dressing *V **\$13.90**

Creamy Garlic Prawns (5) with sourdough toast *NF **\$17.90**

Lamb Koftas (3) with a tomato onion salad & herb yoghurt **\$13.90**

NF – Nut Free. V – Vegetarian. GF – Gluten Free. LF – Lactose Free

**Please be aware all items are prepared
in the same workspace as other dishes/drinks and
may still contain traces of the above allergens.**

Vine-Ripened Tomato with buffalo mozzarella, basil vinaigrette, roasted pine nuts *GF **\$13.90**

Burgers

\$18.90 each

Wagyu Beef Burger with tomato sauce, cheese, beetroot, garden salad & braised onions

Chicken Burger chicken breast with BBQ sauce, bacon, pineapple, cheese, braised onion & garden salad

Damo Burger with a vegan patty, aioli, cheese, braised onions, grilled vegetable & garden salad *V

All burgers come with golden fries, mayo & tomato sauce

Hot Plate Grill All grill plates *NF.GF

Sirloin Angus beef 350g **\$32.00**

Rump Angus beef 250g **\$28.00**

Whole Chicken Buff **\$24.00**
smoked sweet paprika and thyme

Barramundi Fillet 200g with lime **\$26.00**

Prawn & Bacon Skewers (8 prawns) with lemon **\$32.00**

Denuded Lamb Rump rosemary and garlic **\$28.00**

All grills are served with your choice of any one side and one sauce

Sauce selection:

Mushroom, Pepper, Blue cheese, Red wine, Sweet Chilli Citrus, Café de Paris Butter

NF – Nut Free. V – Vegetarian. GF – Gluten Free. LF – Lactose Free

**Please be aware all items are prepared
in the same workspace as other dishes/drinks and
may still contain traces of the above allergens.**

Sides All sides can be purchased individually **\$7.90** each

Sweet Potato Fries with herb aioli *V.NF.LF

Golden Fries with mayo & tomato sauce *V.NF.LF

Seasonal Vegetables tossed in garlic & olive oil *V.NF.GF.LF

Garden salad with tomato, cucumber, red onion, carrot julienne, olives, snow peas & balsamic honey mustard dressing *V.NF.LF

Mesclun Mix Leaves with olive oil, lemon juice *V.NF.GF.LF

Sautéed Mushrooms in butter with parsley & garlic *V.NF.GF.LF

Roasted Potatoes rosemary & garlic *V.NF.GF.LF

Chefs Enhanced Crisp Slaw with herb yoghurt dressing

Specialized Dishes

Spaghetti Pesto Marinara with prawns, mussels, calamari, barramundi, Napoli sauce & pesto **\$26.90**

Madras Boneless Goat Curry
\$28.90 (subject to market availability) with coconut rice, flat bread, pappadums, mango chutney, herb yoghurt & raita *NF

Vegetarian Lasagne gluten free pasta, brown lentil bolognese, yoghurt, grilled vegetables & smothered with mozzarella *GF.NF.V **\$24.90**

Mozambique Chicken medium spiced peri-peri full leg cut, chef's crisp slaw & golden corn meal fries *NF.GF.LF **\$26.00**

Valencian Paella (V option available) Medley of prawns, mussels, calamari, chicken, beans, artichoke & capsicum in a saffron rice *GF.LF.NF **\$29.00**

NF – Nut Free. V - Vegetarian. GF – Gluten Free. LF – Lactose Free

**Please be aware all items are prepared
in the same workspace as other dishes/drinks and
may still contain traces of the above allergens.**

Gold Coast Favourites

Beer Battered Flat Head Fillets (3)	\$19.90
tartar sauce, golden fries, lemon, garden salad with balsamic dressing *NF	
Fried Seafood Basket	\$17.90
Prawns, fish, calamari, crab bites, scallops, tartar sauce, golden fries & garden salad *NF	
Chicken Schnitzel Parmigiana	\$21.90
with golden fries & chefs crisp slaw *NF	
Nachos *NF.GF <i>beef or vegetarian</i>	\$18.90

Kids Menu

\$11.90 each

Lamb Koftas (2) with herb yogurt, golden fries & salad *NF.GF

Chicken Nuggets (5) with salad, golden fries & tomato sauce*NF

Battered Fish (2) with golden fries, salad, tomato sauce, tartar sauce & lemon *NF

Pasta bolognese sauce or Napoli sauce *NF

Tomato & Cheese Pizza *NF *add pineapple or ham or both*

Mini Nachos *NF.GF *beef or vegetarian*

Poached Chicken Tenders with jasmine rice, tomato, cucumber & soy sauce

NF – Nut Free. V – Vegetarian. GF – Gluten Free. LF – Lactose Free

**Please be aware all items are prepared
in the same workspace as other dishes/drinks and
may still contain traces of the above allergens.**