

MENU

11.00 to 18.00 hrs.

SALADS

Dukkah spiced chicken supreme C / N

Dry rubbed and char-grilled chicken breast, chick peas and roasted vegetables
310

Sustainable Tasmanian salmon C / H / G

Marinated in maple syrup, soy sauce and ginger, shaved fennel, green apple, radish, mixed salad
440

Coast Caesar P

Heart of romaine, Parmigiano Reggiano, bacon, Caesar dressing
artisan baguette crisps
250

Add your favorite:

Grilled chicken breast P 290
Flash cooked sea prawns P 360
Smoked Tasmanian salmon P 390

STARTERS

Half dozen of "imported" oysters D / G / C

red wine vinegar with shallots, lime
350

Blue swimmer crab, avocado, pomelo G

light lemon zesty mayonnaise
360

Local Burrata G / V / S / N

Mixed colored cherry tomatoes, aged balsamic, fresh basil oil
460

Ceviche tostadas S

Crispy tortilla, marinated tuna, avocado, lime, peppers, iceberg, sea grapes, mango
290,-

D: For diabetics / G: Gluten Free / C: Low Calories / V: Vegetarian / S: Low sodium / H: Heart friendly / N: Nuts / P: Pork

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
AND APPLICABLE GOVERNMENT TAX.

Coast board P / N

Prosciutto di Parma, salami Milano
Saucisson, Pork rilette,
Brie, goat cheese, gorgonzola
Grapes, walnuts
Olives, mixed pickles, semi dry tomatoes
590

BRUSCHETTA'S ON ARTISAN SOUR DOUGH

Cherry tomatoes, extra virgin olive oil, shallots, rocket V – 120
Sautéed mushrooms, Parmigiano Reggiano V – 130
Cooked ham, mozzarella P – 140
Garlic and parsley V – 95

TAPAS

Chicken wings

Larb kai tod

Beef nam tok

Deep fried calamari

Tortilla chips and goat cheese dip V

Truffle oil potato wedges and grated parmesan V
210

SOUPS

Roasted tomato cream soup, Ciabatta croutons V
230

Local seafood cioppino with a twist, mussels, clams, prawns, scallops, squid, sea bass G
460

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PASTA RISOTTO

Penne Chorizo P

Smoked chorizo, chicken breast
Extra virgin olive oil, garlic, wild mushrooms, dash of cream
350

Seafood spaghetti

Spaghetti, local seafood,
Extra virgin olive oil, garlic, prawns, squid, clams, white wine
450

Coast tagliatelle

Local seafood, flash fried cherry tomatoes, broad beans and saffron dill beurre blanc
390

Spaghetti carbonara P

Crispy bacon, egg yolk, parmesan
320

Mushroom Risotto G / V

Black truffle and mushroom risotto
Enriched with French butter
Green asparagus tips
350

Seafood risotto G

Local seafood and homemade bisque
350

ARTISAN BREAD SANDWICHES

Grilled chicken and avocado on dark rye bread

Oak lettuce, mango chutney, tomato, capsicum spread
280

Mozzarella and tomato on Ciabatta V / N

Italian pesto spread, rocket, cracked black pepper
250

Roast beef and pickled red wine onion on sourdough bread

Horseradish Dijon, iceberg
350

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BURGER & MORES

Served with your choice of Criss cross or French fries

The coast burger

Angus beef patty, melted Morbier cheese
Onion confit, chopped iceberg, bloody Mary BBQ sauce, pickled cucumbers
390

Philly cheese and steak

Marinated sirloin strips with onion gravy, green and red peppers,
melted cheddar cheese in French baguette
350

Sea prawn and avocado wrap

Seared sea prawns, tomato salsa, yellow mango, chopped iceberg, wasabi mayo
340

Thai satay wrap N

Mixed lettuce, char grilled chicken satay, pickles, peanut sauce
280

The coast club P

Triple layers of house made bread, mayonnaise,
lettuce, tomato, cheddar cheese, egg, crisp bacon, chicken breast
330

PIZZA

Your choice of Roman thin crust or Neapolitan thick crust

Parma & rocket P

Tomato sauce, mozzarella, burrata, prosciutto di Parma, rocket
510

360 degree P

Tomato sauce, mozzarella, prosciutto di Parma, artichokes, olives, mushrooms
450

Margherita V

Tomato sauce, cherry tomatoes, mozzarella, basil
350

Four cheese V

Mozzarella, Gorgonzola, Parmesan, Fontina
440

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Regina P

Tomato sauce, mozzarella, mushrooms, ham
390

Truffle V

Cream base, truffle paste, truffle oil, mozzarella, parmesan shaved, rocket
490

COASTAL SEAFOOD

Pan seared seabass filet G / C

Thai spiced cherry tomato salad, local clams, shallots, coriander
390

Mediterranean herbed salmon steak

Summer succotash, yellow pepper sauce, potato chats
510

Coast fish n' chips

Battered sea bass, fries, malt vinegar, tartare sauce
380

PRIME MEATS AND GRILL

With choice of 1 sauce, red wine, peppercorn, Bearnaise, rosemary gravy, mushroom or Jack Daniels

Homemade BBQ pork spare ribs G

French fries and mixed salad
440

New Zealand Angus, grass fed beef sirloin steak 250gr G

Hand cut fries, pumpkin
990

Dukkah spiced chicken breast N

French fries, grilled vegetables
440

Choice extra side dishes 90

Mashed potatoes **G**

Criss cross fries

Mixed salad **G**

French Fries

Roasted vegetables **G**

Sautéed wild mushroom with herbs **G**

Truffle potato wedges

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DESSERTS

Florida key lime pie

230

Brandy snap rolls

Served with Chantilly cream & seasonal fruits

230

ICE CREAM 90 PER SCOOP

Chocolate
Rum & raisin
Salted caramel
Italian pistachio
Vanilla

SORBET 90 PER SCOOP

Mango
Raspberry
Lemon

ICE CREAM CREATION

Mango mania

Mango ice cream, passion fruit sauce, yellow mango, whipped cream

260

Very raspberry

Raspberry ice cream, strawberry sauce, fresh strawberries,
whipped cream

260

Chocolate fudge N

Chocolate and salted caramel ice cream, chocolate sauce, chocolate brownie, caramel sauce, whipped cream

260

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18.00 to 22.30 hrs.

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310

Sustainable Tasmanian salmon C / H / G

Marinated in maple syrup, soy sauce and ginger, shaved fennel, green apple, radish, mixed salad
440

Coast Caesar P

Heart of romaine, Parmigiano Reggiano, bacon, Caesar dressing
artisan baguette crisps
250

Add your favorite:

Grilled chicken breast P 290
Flash cooked sea prawns P 360
Smoked Tasmanian salmon P 390

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Half dozen of "imported" oysters D / G / C

red wine vinegar with shallots, lime
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Blue swimmer crab, avocado, pomelo G

light lemon zesty mayonnaise
360

Local Burrata G / V / S / N

Mixed colored cherry tomatoes, aged balsamic, fresh basil oil
460

Ceviche tostadas

Crispy tortilla, marinated tuna, avocado, lime, peppers, iceberg, sea grapes, mango
290

Tiger shrimp Pil Pil

Spicy seared shrimps with garlic, cherry tomatoes, Thai chili paste, oven fresh focaccia
330

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Coast board P / N

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Saucisson, pork rilette,
Brie, goat cheese, gorgonzola
Grapes, walnuts
Olives, mixed pickles, semi dry tomatoes
590

SOUPS

Roasted tomato cream soup, Ciabatta croutons V
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Local seafood cioppino with a twist, mussels, clams, prawns, scallops, squid, sea bass G
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Spaghetti, local seafood,
Extra virgin olive oil, garlic, prawns, squid, clams, white wine
450

Coast tagliatelle

Local seafood, flash fried cherry tomatoes, broad beans and saffron dill beurre blanc
390

Spaghetti carbonara P

Crispy bacon, egg yolk, parmesan
320

Mushroom Risotto G / V

Black truffle and mushroom risotto
Enriched with French butter
Green asparagus tips
350

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Mediterranean herbed salmon steak

Summer succotash, yellow pepper sauce, potato chats
510

Coast fish n' chips

Battered sea bass, fries, malt vinegar, tartare sauce
380

Coast seafood platter G

Grilled seabass, calamari, tiger prawns, mussels, mixed salad
490,-

PRIME MEATS AND GRILL

With choice of 1 sauce, red wine, peppercorn, Bearnaise, rosemary gravy, mushroom or Jack Daniels

Homemade BBQ pork spare ribs G

French fries and mixed salad
440

New Zealand Angus, grass fed beef sirloin steak 250gr G

Hand cut fries, pumpkin
990

New Zealand Angus, grass fed beef tenderloin steak 250 gr G

Mushrooms, baby tomatoes, truffle mashed potatoes
1,290,-

Milk fed lamb rack G

Baby carrots, sugar snaps, chat potatoes
1,150,-

New Zealand Angus, grass fed Rib eye steak 250 gr G

French fries, roasted bone marrow
1,100,-

Dukkah spiced chicken breast N

French fries, grilled vegetables
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Choice extra side dishes 90

Mashed potatoes **G**
Criss cross fries
French Fries
Mixed salad **G**

Roasted vegetables **G**
Sautéed wild mushroom with herbs **G**
Truffle potato wedges

DESSERTS

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Brandy snap rolls
Served with Chantilly cream & seasonal fruits
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