

COAST

TOSSED

BLUE SWIMMER CRAB, AVOCADO AND POMELO SEGMENTS
in light lemon mayonnaise 380

DUKKAH SPICED CHICKEN SUPREMES
Dry rubbed and char grilled chicken breast,
chick peas and roasted vegetables 290

SUSTAINABLE TASMANIAN SALMON
Grilled to pink core, shaved fennel, arugula, green apple, radish 390

GREEN PAPAYA SALAD
polenta crusted soft shell crab 300

CLASSIC TOSSED

COAST CAESAR
Heart of romaine, Spanish anchovy,
Parmigiano Reggiano cheese, French baguette crisps 290

Add your favourite:

- *Lime and basil rubbed grilled chicken breast 360
- *Cooked sea prawns 360
- * Home made smoked Tasmanian salmon 360

THAI BUFFALO MOZZARELLA CHEESE,
CHERRY TOMATOES THREE WAYS AND AVOCADO
Mix of fresh, confit and semi sun-dried tomatoes, tossed in classic pesto 290

GRILLED TIGER PRAWNS ON SUCCOTASH
Summer salad with broad beans, cherry tomatoes and grilled sweet corn,
drizzled with lime 360

FOCCACIA TWIST FOR 50 THB EXTRA
Choose any of the above "Classic tossed" salads and have them
served in a freshly baked flat bread from the wood fire oven.

ICE COLD SOUP

CHILLED GAZPACHO

topped with Greek salsa on garlic croutons 170

BE THE CHEF 360

Create your very own salad

THE LEAF BASE (2)

Romaine / Iceberg / Red Oak / Green Oak / Radicchio / Rocket / COAST MIX

VEGGIE & FRUITS (UP TO 4)

Tomatoes / Cucumber / Red radish / Mixed Capsicums / Carrots / Asparagus /
Olives / Shallots / Mushrooms / Celery / Fennel / Avocado / Beets / Broccoli /
Sweet Corn / Orange segments / Grapes / Apples / Watermelon / Pomelo

PROTEIN (2)

Cajun Chicken Strips / Smoked Salmon / Shrimps / Crispy Sea bass /
Butcher Ham / Feta Cheese / Parmesan Cheese / Goat Cheese / Boiled Egg

TOSSED WITH (1)

French dressing / Thousand Island dressing / Balsamic dressing /
Lemon Honey Dressing / Caesar dressing / Olive oil / Balsamic vinegar /
Fresh Lime

FINAL TOPPINGS (2)

Fresh Herbs / Garlic Croutons / Crispy Pita Chips / Walnuts

BRUSCHETTA

GARLIC WITH PARSLEY SALSA 85

HAM AND CHEESE 140

SMOKED SALMON, OLIVES AND RICOTTA CHEESE 170

PARMA HAM AND ROCKET 170

MUSHROOMS AND PARMESAN 130

PASTA & RISOTTO

BLACK TRUFFLE AND MUSHROOM RISOTTO

Slow cooked Arborio rice enriched with French butter, green asparagus tips 370

PENNE WITH SMOKED CHORIZO AND CHICKEN BREAST

Tossed in extra virgin olive oil, garlic, wild mushrooms, espelette chili and a dash of cream 370

PAPPARDELLE WITH LOCALLY HARVESTED CLAMS

Cooked the traditional 'bianco' way with garlic, chili, extra virgin olive oil and splash of Chardonnay 350

FETTUCCINE WITH ARTICHOKES & SUNDRIED TOMATOES

char-grilled zucchini 290

COAST TAGLIATELLE

Hand-picked seafood, flash fried cherry tomatoes, broad beans and saffron dill beurre blanc 390

BURGERS & MORE

DOWN-UNDER

Aussie Angus beef burger with fried egg, smoked bacon, cheddar cheese and beetroot relish 380

THE COAST CLUB

Triple layers of toasted bread, mayonnaise, lettuce, tomatoes, cheddar cheese, egg, crisp bacon and chicken breast 340

CRISPY CHICKEN

Crunchy chicken fillet burger, cheddar cheese, laced with aioli lime, lettuce and tomatoes 320

THE MEXICAN TORTILLA WRAP

St James smoked salmon, guacamole and tomato salsa 410

BEACH SLIDERS TRIO

Mini burgers with soft brioche bun 390

* Smoky BBQ beef with BLT (bacon, lettuce, tomatoes)

* Thai spiced chicken with home made Sriracha sauce,

*Lamb laced with aioli and topped with feta cheese crumbs

ANDAMAN PRAWNS & AVOCADO WRAP

Poached sea prawns, tomato coriander salsa, yellow mango, wasabi cream 390

PHILLY CHEESE AND STEAK

Marinated sirloin strips with onion gravy, peppers, melted cheddar cheese in French Baguette 450

*** All items served with criss-cross fries or steak-cut chips

SIAM COAST...

SEA PRAWNS PHAD THAI

Classic wok fried rice noodles Thai style with sea prawns 360

COASTAL FRIED RICE

Curried fried rice with pineapple and sea prawns 310

THAI HOT BASIL CHICKEN "KAPRAO"

Wok fried minced chicken with chili, hot basil leaves and fried egg 300

MALAYSIAN CHICKEN SATAY

48 hours marinated grilled chicken skewers, slow cooked peanut sauce 290

CRISP PRAWN CAKES "TOD MUN"

Classic minced prawns, breaded and golden fried cakes,
home made plum sauce 250

TOM YUM GOONG

Legendary creamy hot and sour soup with Thai herbs,
prawns and mushrooms 280

BOARDS

served with gherkins, olives, artisan breads and crisps

COAST BOARD - SELECTION OF FINE IMPORTED MEATS 520

Prosciutto di Parma - Parma ham

Salami Milano - Milanese salami

Saucisse Perche - French dried pork sausage

Chorizo - Spanish cold smoked spicy dried sausage

Pancetta - Italian rolled pork belly

Coppa di Parma - cured pork shoulder

Pork Rillettes - French pork confit in fat

COAST CHEESE BOARD - SELECTION OF IMPORTED CHEESES 580

Brie - from the town of Meaux in France

Goat Cheese - Sainte Maure from Loire Valley in middle of France

Parmigiano Reggiano - Italian 9 months ripened Parmesan Cheese

Gorgonzola - Blue Cheese from Piedmont in Italy

Munster - from the Alsace region of France

Taleggio - medium soft cow milk cheese from Italy

BITEZ...

THE JAPANESE 250

A plentiful selection of nigiri and maki rolls with premium akami tuna, Tasmanian salmon and white snapper

COAST NACHOS 310

topped with slow cooked beef, chunky tomato sauce, cheddar, guacamole and sour cream

CHICKEN IN A BASKET 250

Crispy and tasty bits of chicken, homemade barbecue and tartar sauces

CHIMICHURRI BRUSCHETTA 350

Char-grilled beef strips on house baked sour dough ciabatta, with a tangy kick of chimichurri sauce

PORK KNUCKLE SPRING ROLLS 190

Slow cooked pork, spring onions, celery, sweet chili dip

ANGRY TUNA 270

Akami tuna, coconut, avocado, ripe mango, chili salad, crispy won ton chips

LOVE TO SHARE - TAPAS

65 per tapas

585 for Tapas set (11 tapas)

served with selection of breads and crisps

SUN DRIED TOMATOES IN EXTRA VIRGIN OLIVE OIL
GRILLED BUTTON MUSHROOMS WITH AGED BALSAMIC VINEGAR
PARMIGIANO REGGIANO WITH PARMA HAM
SESAME CRUSTED SEARED TUNA WITH MANGO CHILI SALSA
WAGYU MEAT BALLS WITH TOMATO RELISH
SEARED TIGER SHRIMPS ON CANNELLINI BEANS
MARINATED KALAMATA OLIVES
POACHED TIGER SHRIMPS WITH TOMATOES AND SHALLOTS
CHORIZO SAUSAGE AND FRENCH BEANS
SEARED RED SNAPPER WITH SWEET CORN AND HERBS
GRILLED ARTICHOKE HEARTS

COAST SEAFOOD FEAST

Choose your favourite seafood basket grilled to perfection and served with delicious home made sauces.
Light cocktail sauce, tartar sauce, Thai spicy seafood sauce, tomato salsa, pineapple salsa.

COAST @ HUA HIN - 1,800

One freshly poached Boston Lobster
Four Tiger Prawns
Four freshly shucked Fine de Claire Oysters
One giant Blue Swimmer Crab

COAST @ SAMUI 1,600

300 gr. Alaska King Crab
Four Tiger Shrimps
Six baby Squids
500 gr. Sea Snails

COAST @ PATTAYA 1,600

Two large Rock Lobsters
Four White Prawns
500 gr. Green Lip Mussels
Four Giant Scallops

COAST @ PHUKET - 1,800

One freshly poached Phuket lobster
Four Tiger Shrimps
500 gr. Clams
500 gr. Green Lip Mussels

HALF DOZEN OF FINE DE CLAIRE OYSTERS

Red wine vinegar shallots, lemon wedges 490

WOOD FIRED PIZZA

MARGHERITA

Tomatoes, mozzarella, basil 300

360 DEGREES

Tomatoes, mozzarella, Parma ham, artichokes, olives, mushrooms 390

PARMA WITH ROCKET

Tomatoes, mozzarella, Parma ham, rocket leaves 380

WOODSMAN

BBQ based with ground beef, spicy Italian sausage, chorizo, sun dried tomatoes, red onions, mozzarella cheese and parsley 390

PIZZA BIANCA

Garlic butter, mozzarella cheese 280

VEGIPATCH

Napolitana based with roasted capsicum, shallots, olives, cherry tomatoes, mushrooms and mozzarella cheese 320

THAI SEAFOOD LOVER

Spicy seafood sauce with mozzarella cheese, prawns, calamari, mussels, shallots, cherry tomatoes and herb salad 370

HAWAIIAN

Tomatoes, local pineapple, butcher ham and mozzarella cheese 360

CARBONARA

Creamy base sauce with pancetta, onions, mozzarella cheese and topped with egg 340

THE GREEN CURRY

Green curry paste, chicken, onions, mushrooms, coriander, sweet basil, mozzarella cheese 320

CALZONE

Barbecued chicken, ricotta, mozzarella cheese, roasted pumpkin, mushrooms, garlic 340

COASTAL SEAFOOD

TASMANIAN SUSTAINABLE SALMON STEAK

Asian herb lime white wine sauce and Thai pilaf rice,
seasonal vegetables 490

COASTAL SNAPPER FILLET

Pan fried in extra virgin olive oil ,
pumpkin orange purée, seasonal vegetables, virgin tomato sauce 470

SEAFOOD DUO

Oven backed snow fish and char-grilled tiger shrimps
quickly seared ratatouille vegetables, extra virgin basil oil 580

COAST FISH N' CHIPS

Battered snapper, fat chips,
malt vinegar & tartar sauce 370

CHAR GRILLED

All meats are chilled and a minimum of 120 days aged.
Served with your choice of one side dish and one sauce per dish.

AUSTRALIAN WAGYU SIRLOIN STEAK 250 GR. 790

NEW ZEALAND BLACK ANGUS RIB-EYE STEAK 250 GR. 970

NEW ZEALAND BLACK ANGUS TENDERLOIN 250 GR. 1,190

AUSTRALIAN AMBASSADOR LAMB RACK 360 GR. 1,470

U.S. EAST COAST MAIN LOBSTER 500 GR. 1,390

LOCAL FARMED CHICKEN BREAST 390

CHOICE OF SIDE DISHES 90

Black truffle infused mashed potato
Sautéed seasonal vegetables
Country potato wedges
Criss cross fries
Shaved fennel salad
Sautéed wild mushrooms

SAUCES 40

Jack Daniel's bacon
Béarnaise
Peppercorn
Forest mushrooms
Lemon butter
Thai spicy seafood
Tomato salsa
Pineapple salsa
Tzatziki
Thai E-sarn sauce

SWEET COAST

KEY LIME PIE
with citrus caramel 220

PINEAPPLE CARPACCIO
Spiced syrup and coconut ice cream 160

CHOCOLATE CHILI LAVA CAKE
Lightly spiced with raspberry coulis 200

CRÈMES BRÛLÉES FLAVOURS OF THAILAND
Passion fruit, pandanus, coconut 200

SEASONAL FRUIT PLATE
Assortment of exotic fresh fruits 200