

# 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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# MENU

18.00 to 22.30 hrs.

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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

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**

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

### **SOUPS**

Roasted tomato cream soup, Ciabatta croutons V  
230

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

### **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

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Onion confit, chopped iceberg, bloody Mary BBQ sauce, pickled cucumbers  
390

## 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

### 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

### 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  
440

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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**

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