

BREADS

FLATBREAD (V)	13
- BASIL PESTO, PINENUTS, PARMESAN	
- OLIVE TAPENADE, PERSIAN FETA	
- CHEESY GARLIC – CONFIT GARLIC, MOZZARELLA, ROSEMARY, PARSLEY, SEA SALT	
WARM HOUSE BAKED TURKISH (V)	8
- BALSAMIC & OLIVE OIL +3	
- TARAMASALATA +5	
- HUMMUS (VE) +5	
- CHICKEN LIVER PATE & ONION JAM +7	
- OLIVE TAPENADE +5	
- EXTRA BREAD +6	
WARM MEDITERRANEAN OLIVES (VE) (GF)	7
CURED WHITE ANCHOVIES (GF)	12

SHARED BOARDS

CHARCUTERIE BOARD	54
SAN DANIELE PROSCIUTTO, VENETIAN SOPRESSA, SMOKED BRATWURST, TRIPLE CREAM BRIE, VINTAGE RESERVE CHEDDAR, MARINATED GOATS CHEESE, CHICKEN LIVER PATE, HONEYCOMB, GARLIC & ROSEMARY FLAT BREAD, HOUSE BAKED TURKISH	
SEAFOOD PLATE	
CHARGRILLED KING PRAWNS & OCTOPUS, FRIED CALAMARI, BATTERED FISH OF THE DAY, GRILLED MORETON BAY BUGS, OYSTERS 3 WAYS, FRESH LOCAL KING PRAWNS SERVED WITH SHOESTRING FRIES, HOUSE SALAD, DIPPING SAUCES & FRESH LEMON	
FOR ONE	90
FOR TWO	180

OYSTERS

	ONE	SIX	TWELVE
NATURAL (GF)	4	20	40
KILPATRICK	4	22	44
POMEGRANATE & PINK PEPPERCORN VINAIGRETTE (GF)	4	22	44
BLOODY MARY SHOOTER (GF)	9		

SMALL PLATES

CHARGRILLED MARINATED KING PRAWNS (GF) 23	
TEMPURA BUGS & PRAWNS WITH SPICY MAYO	24
BUTTERMILK FLASH FRIED CALAMARI WITH THAI DIPPING SAUCE & KEWPIE	18
PRAWN & SALMON BRUSCHETTA LEMON & DILL MAYO, TOASTED BRIOCHE, SALMON ROE	19
CHARGRILLED OCTOPUS (GF) TOMATO, CANNELINI BEANS, ROCKET, CHERMOULA, CAPSICUM, WHITE BEAN PUREE, POMEGRANATE	23
SAGANAKI CHEESE (V) (GF) KEFALOGRAVIERA WITH SIZZLING HONEY, LEMON & OREGANO	18
CONFIT POTATO (VE) (GF) 15 LAYER CRISPY POTATO, CAULIFLOWER CREME, SHAVED MACADAMIAS	19
MUSHROOM CROQUETTES (V) PORCINI, MUSHROOM RAGU, SMOKED SCAMORZA, CAULIFLOWER PUREE, PECORINO	18
STUFFED GNOCCHI HANDMADE GNOCCHI, RAGU FILLING, ARRABIATA, PARMESAN, BASIL	20

Dinner

WE CAREFULLY SELECT AUSTRALIA'S PREMIUM PRODUCE, WORKING CLOSELY WITH PRODUCERS AND SUPPLIERS TO ENSURE WE OFFER YOU ONLY THE FRESHEST AND FINEST INGREDIENTS.

LARGE PLATES

CRISPY PORK BELLY (GF) CELERIAC PUREE, APPLE JUS, FENNEL, RADDICCHIO & APPLE SLAW	36
CHARCOAL CHICKEN (GF) HERB CHILLI MARINATED CHICKEN, SOFRITO, LABNEH, TOMATO GARLIC SAUCE	28
FRESH FISH OF THE DAY SAUCE VIERGE, SHAVED FENNEL, CITRUS HERB SALAD, GRAPEFRUIT MARMALADE	38
GRILLED SALMON (GF) PANZANELLA SALAD, STRACIATELLA, LEMON GEL	36
GRILLED BUGS & PRAWNS (GF) MORETON BAY BUGS & LOCAL TIGER PRAWNS SERVED IN CHILLI, ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE	48
PRAWN CHORIZO LINGUINE PRAWNS, CHORIZO SOBRASADA, ONION, PINENUTS, OLIVE OIL, GARLIC, PARMESAN, HERBS	37
FOUR CHEESE GNOCCHI (V) HOUSE MADE GNOCCHI, CONFIT GARLIC, THYME, LEMON, PISTACHIO, WATERCRESS, FOUR CHEESE SAUCE	32
GNOCCHI BOLOGNESE HOUSEMADE RAGU, NAPOLI SAUCE, SPINACH, PARMIGIANO REGGIANO	37
MUSHROOM RISOTTO (V) MIXED MUSHROOMS, CREME FRAICHE, CRISPY SAGE, KING TRUMPET MUSHROOM, PECORINO	33
RAGU PAPPARDELE WAGYU BEEF, PORK SHOULDER, PANCETTA TOSSED IN A RICH TOMATO SAUCE	37
SIGNATURE SAND CRAB LASAGNE TOPPED WITH ABALONE CREAM SAUCE AND TEMPURA SOFT SHELL CRAB	37
LAMB SHOULDER FOR 2 (GF) CHARCOAL SEARED, SLOW BRAISED, WHOLE ROASTED GARLIC, THYME, CARROTS, POTATOES, PUMPKIN	82

CHARGRILLED PREMIUM BEEF

BRUSHED WITH OUR HAND CUT MOJO WITH GARLIC & THYME ROASTED BONE MARROW (ALL GF)

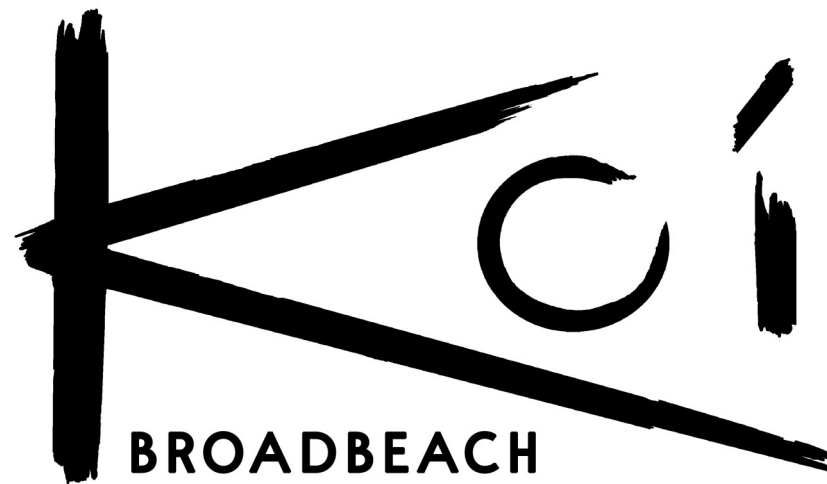
220G EYE FILLET	45	300G 7+ WAGYU SIRLOIN	76
ENGLISH ANGUS CROSS PETITE FREE RANGE PASTURE FED HORMONE & HGP FREE FROM SOUTHERN VICTORIA		FULL BLOOD F1 WAGYU MB7+ 300 DAY GRAIN FED AGED FOR A MINIMUM 6 WEEKS FROM THE DARLING DOWNS	
300G SIRLOIN	39	400G RUMP	49
PURE BLACK ANGUS 120 DAY GRAIN FED AGED FOR 45 DAYS FROM DARLING DOWNS, SE QLD		F1 WAYGU MB5+ 360 DAY GRAIN FED FROM THE NORTHERN TABLELANDS OF NSW	
300G RIB FILLET	44	500G RIB EYE ON THE BONE	69
ANGUS CROSS PREMIUM MB2+ 120 DAY GRAIN FED AGED FOR 45 DAYS FROM SOUTH WEST NSW		PURE BLACK ANGUS GRASS FED HORMONE & HGP FREE AGED FOR 30 DAYS FROM SOUTHERN TASMANIA	

CHOOSE ONE SAUCE	ADD CHARGRILLED	12
MUSHROOM PEPPER	KING PRAWNS	
RED WINE JUS ROMESCO	ADD CHARGRILLED	16
CAFE DE PARIS ASAHI BEER MIUSTARD	MORETON BAY BUG	
EXTRA SAUCE 3		

WOODFIRE PIZZA

OUR DOUGH IS LEAVENED FOR 48H, EASY TO DIGEST & HIGH IN PROTEIN
GLUTEN FREE BASE AVAILABLE (+ \$2) | VEGAN CHEESE (+ \$4)
WE USE LOCALLY PRODUCED TAMBORINE CHEESE FILONE DE MOZZARELLA AS OUR STANDARD TOPPING.

MARGHERITA (V)	22
TOMATO SAUCE, MOZZARELLA, FRESH BASIL	
SAN DANIELE	27
TOMATO SAUCE, MOZZARELLA, SAN DANIELE PROSCIUTTO, ROCKET, PARMESAN, VINCOTTO	
MARINARA	28
SAN MARZANO TOMATO, PRAWNS, CALAMARI, CAPERS, CHILLI, GARLIC, PARSLEY, PARMESAN	
FUNGHI (V)	24
SMOKED MUSHROOMS, MOZZARELLA, TRUFFLE OIL, THYME, PECORINO CHEESE	
VEGAN (VE)	24
TOMATO SAUCE, SPINACH, VEGAN PESTO, MUSHROOMS, CAPSICUM, OLIVES, CASHEW NUTS	
DIABOLO	27
TOMATO SAUCE, MOZZARELLA, SALAMI, NDUJA, CAPSICUM, JALAPENOS	
CARNE	28
TOMATO SAUCE, BELLY BACON, CASALINGA SAUSAGE, HAM, PEPPERONI, MOZZARELLA, CRISPY PANCETTA, PECORINO	
SICILIANO	25
TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, CHILLI FLAKES, CAPERS AND ANCHOVIES	
WAGYU	29
SAN MARZANO TOMATO, MOZZARELLA, EYE FILLET, CASALINGA SAUSAGE, STRACIATELLA, ONION, TARRAGON AIOLI	
KEBAB	27
MOZZARELLA, CHARCOAL LAMB SHOULDER, CAPSICUM, FETA, MUSTARD MAYONNAISE, TZATZIKI, ROCKET	
GORGONZOLA	26
BLUE CHEESE, SPINACH, WALNUT, HOUSE CURED BACON	
SALADS	
MEDITERRANEAN BOWL (VE) (GF)	25
CAULIFLOWER FALAFEL, BEETS, CHOPPED GREENS, TOMATO, CUCUMBER, PICKLED RED ONION, ALMOND FLAKES, COYO RAITA	
THAI BEEF SALAD	28
SEARED EYE FILLET STRIPS, CRISP COS, CHERRY TOMATO, ROASTED PEANUTS, SESAME SEEDS, THAI DRESSING, CUCUMBER, PICKLED CARROT, CORIANDER, MINT, CHILLI SPROUTS, FRIED SHALLOTS	
GRILLED CHICKEN SALAD (GF)	27
BABY COS, SPINACH, RADICCHIO, CUCUMBER, AVOCADO, TOMATO, PICKLED RED ONION, GREEN GODDESS	
SIDES	
SHOESTRING FRIES (V) WITH GRATED KEFALOGRAVIERA	9
TRUFFLE MASH POTATO (V) (GF)	9
HAND CUT TRIPLE COOKED CHIPS (V) (GF) HERB SALT & CHIPOTLE MAYONNAISE	9
CONFIT POTATO (VE) (GF) CAULIFLOWER CREME & SHAVED MACADAMIAS	10
ROAST PUMPKIN (V) (GF) BURNT BUTTER, HONEY & YOGHURT	12
GREEK SALAD (V) (GF)	9
GRILLED BROCCOLINI (VE) WITH ROMESCO & TOASTED ALMONDS	9
THREE BEAN SALAD (VE) (GF) POMEGRANATE, ALMONDS, HUMMUS, FRESH HERBS	9
CAULIFLOWER GRATIN (V) SAFFRON, GRUYERE, PARMIGIANO REGGIANO	10
PORTOBELLO MUSHROOMS (V) (GF) CHERMOULA, HUMMUS	10



SOMETHING FOR EVERYONE



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