



BREADS

FLATBREAD (V) 14
 - SEA SALT, ROSEMARY, EVOO (DF)
 - WHITE ANCHOVY, OREGANO, TOMATO
 - CHEESY GARLIC

HOUSE BAKED TURKISH (VE) 10
 - GLUTEN FREE TURKISH (V) (GF) +3
 - BALSAMIC & OLIVE OIL (VE) +3
 - TARAMEZALATA (DF) +6
 - HUMMUS (VE) (DF) +5
 - STRACCIATELLA +6

WARM OLIVES (VE) (GF) 7

ORTIZ MARINATED WHITE ANCHOVIES (GF) 12

SAN DANIELE PROSCIUTTO (DF) (GF) 17

GRAZING BOARD 48
 TURKISH BREAD, PROSCIUTTO, SALAMI,
 OLIVES, BASIL, BRIE, SEMI-DRIED TOMATO,
 STRAWBERRY, STRACCIATELLA,
 VINE RIPENED TOMATO

SMALL PLATES

RAW BEEF TARTARE (GF) 25
 PICKLES, HARISSA, PARSNIP

CRUMBED BRIE (V) 19
 PARSNIP PUREE, GREEN APPLE GEL,
 GINGER MISO, SHAVED PARMESAN

SCALLOP CEVICHE (GF) 25
 CHILLI, LIME, GREEN GRAPE

PRAWN BRUSCHETTA (2) 20
 CRISPY LETTUCE, SALMON ROE, DILL MAYO

YELLOWFIN TUNA 21
 CRISPY RICE, SPICY MAYO, CHIVE, SESAME

SAGANAKI (V) (GF) 18
 PICKLED GRAPE, LEMON HONEY,
 KEFALOGRAVIERA

PORK JOWL (GF) (DF) 23
 CHARCOAL GRILLED, TAMARIND DATE KETCHUP

WOODFIRED PRAWNS (GF) (DF) 28
 PERI PERI, CUCUMBER SALSA,
 SWEET POTATO AIOLI

FREMANTLE OCTOPUS (GF) 26
 RED CHIMICHURRI, SWORDFISH BRANDADE,
 CITRONETTE

LAMB CUTLETS (GF) 36
 FETA MOUSSE, CHERMOULA, LEMON

CALAMARI (DF) 21
 KEWPIE, THAI DRESSING, BONITO SALT

CRISPY CAULIFLOWER (GF) (VE) 19
 PALM SUGAR CARAMEL, PEANUTS

FOLLOW & TAG US
 ON INSTAGRAM
 @KOIBROADBEACH

LIVE MUSIC
 EVERY SUNDAY
 FROM 1PM - 5PM

OYSTERS

	SIX	DOZEN
NATURAL (GF) (DF)	30	58
NDUJA BUTTER & FINGER LIME (DF)	30	58
KILPATRICK	30	58
MIGNONETTE, POMEGRANATE (GF)	30	58
MIXED MINIMUM OF 6	EACH	6
BLOODY MARY OYSTER SHOOTER (GF) (DF)	EACH	10

SALADS

FALAFEL SALAD (VE) (GF) 29
 CAULIFLOWER FALAFEL, HUMMUS, LETTUCE,
 RADISH, WITLOF, CUCUMBER, TOMATO,
 POMEGRANATE, MAPLE LIME DRESSING

CHICKEN CAESAR 30
 COS LETTUCE, DEVEILED EGGS, CROUTONS,
 CRISPY PANCETTA, SHAVED PARMESAN

TUNA SALAD (GF) 32
 SEARED TUNA, NORI, MARINATED TOMATOES,
 OLIVES, CAPERS, LETTUCE, CRISPY POTATOES,
 SAUCE GRIBICHE

GYROS

ALL \$24
 AVAILABLE FOR LUNCH ONLY (TILL 5PM)

CHICKEN (DF)
 LETTUCE, HUMMUS, RED ONION,
 ASAHI MUSTARD, FRIES

LAMB
 LETTUCE, YOGHURT, RED ONION,
 ASAHI MUSTARD, FRIES

FISH
 CRUMBED WHITING, LETTUCE, TARTARE,
 HUMMUS, TOMATO, FRIES, SUMAC

CAULIFLOWER (VE)
 LETTUCE, HUMMUS, CAULIFLOWER FALAFEL,
 CO-YO RAITA, RED ONION

10% SURCHARGE APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS.
 ELECTRONIC PAYMENT SURCHARGES APPLY. ONE BILL PER TABLE
 (V) VEGETARIAN . (VE) VEGAN . (GF) GLUTEN FREE . (DF) DAIRY FREE .

MENU ITEMS MAY CONTAIN ALLERGENS OR HAVE COME INTO CONTACT WITH ALLERGENS DURING PREPARATION. WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM ALLERGENS SUCH AS PEANUTS, TREE NUTS, SHELLFISH, WHEAT, SOY, DAIRY, OR OTHER INGREDIENTS. IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM YOUR SERVER BEFORE ORDERING.

LARGE PLATES

PORK BELLY (GF) > ONLY AVAILABLE FROM 5PM ROASTED APPLE JUS, CHARRED WITLOF, WASABI APPLE PUREE	39
HALF CHICKEN (GF) RED CHIMICHURRI, SWEET POTATO AIOLI, SPRING ONION OIL	36
FISH OF THE DAY (DF) (GF) HARISSA BISQUE, FENNEL, ZUCCHINI, HERB OIL	39
SWORDFISH SCHNITZEL PARMESAN HERB CRUMB, LEMON, TARTARE	40
LAMB RUMP (GF) > ONLY AVAILABLE FROM 5PM RED WINE JUS, FETA MOUSSE, MARINATED TOMATO, OLIVES, CAPER	42
BUGS & PRAWNS (GF) XL MORETON BAY BUGS & LOCAL TIGER PRAWNS SERVED IN CHILLI, ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE	52

PASTAS

GLUTEN FREE RIGATONI +3

PORK & BEEF RAGU WITH A CHOICE OF PAPPARDELLE OR GNOCCHI	37
CHEESE GNOCCHI BLUE CHEESE, PARMIGIANO REGGIANO, FETA MOUSSE, PISTACHIO, LEMON	36
SPAGHETTI MARINARA PRAWN, CLAMS, CALAMARI, TOMATO, WHITE WINE, LEMON, PARSLEY, CHILLI	44
PRAWN & CLAM RISOTTO STRACCIATELLA, SAMPHIRE, CITRONETTE	38
SIGNATURE SAND CRAB LASAGNE ABALONE CREAM SAUCE, TEMPURA SOFT SHELL CRAB	39
MUSHROOM SPAGHETTI (VE) WILD MUSHROOM, MISO, PORCINI, FRESH HERBS, PINE NUTS	37

TO SHARE

SEAFOOD PLATE COLD MORETON BAY BUG, COOKED PRAWNS, SCALLOPS, NATURAL OYSTERS, MIGNONETTE, COCKTAIL SAUCE	105
HOT GRILLED BUGS, OCTOPUS, WOODFIRED PRAWNS, CALAMARI, GRILLED FISH, KILPATRICK OYSTERS, TARTARE SAUCE	135
LAMB SHOULDER (GF) > ONLY AVAILABLE FROM 5PM CHARCOAL SEARED, SLOW BRAISED, WHOLE ROASTED GARLIC, THYME, PEPPERBERRY RED CABBAGE SAUERKRAUT, SIDE OF PUMPKIN & SIDE OF POTATOES	88

CHARGRILLED PREMIUM BEEF

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

220G EYE FILLET ENGLISH ANGUS CROSS PETITE FREE RANGE PASTURE FED HORMONE & HGP FREE, SOUTHERN VIC	49
300G SIRLOIN PURE BLACK ANGUS 120 DAY GRAIN FED AGED FOR 45 DAYS, SE QLD	45
300G RIB FILLET ANGUS CROSS PREMIUM MB2+ 120 DAY GRAIN FED, AGED FOR 45 DAYS	49
200G 9+ WAGYU STRIPLOIN WX RANGER VALLEY 300 DAY GRAIN FED AGED FOR 60 DAYS, NSW	99
400G RUMP F1 WAGYU MB5+ 360 DAY GRAIN FED, NSW	59
500G RIB EYE ON THE BONE PURE BLACK ANGUS GRASS FED HORMONE & HGP FREE AGED FOR 30 DAYS, SOUTHERN TAS	79

CHOOSE ONE SAUCE	ADD ARTISAN MUSTARD	+3
MUSHROOM PEPPER	STRONG ENGLISH HORSERADISH	
CAFÉ DE PARIS RED WINE JUS	WHOLEGRAIN SMOOTH DIJON	
CHIMICHURRI ASAHI MUSTARD	ADD WOOD FIRED PRAWNS	+14
EXTRA SAUCE	ADD CHARGRILLED BUGS	+18

SIDES

POTATO

OLIVE OIL MASH POTATO (V) (GF)	10
ROASTED POTATOES (V) (GF) PAPRIKA SALT, SWEET POTATO AIOLI	12
HAND CUT TRIPLE COOKED FRIES (GF) BONITO & NORI SALT	12
SHOESTRING FRIES (GF) OREGANO SALT	11

POTATO SKINS

(GF) BACON, BLUE CHEESE, SHALLOTS

SALADS

GREEK (V) (GF) TOMATO, CUCUMBER, OLIVES, RADISH, RED ONION, FETA	13
MANGO & GOATS CHEESE (V) (GF) CHILLI, MAPLE LIME EMULSION	14
CUCUMBER (V) (GF) STRACCIATELLA, DILL, ROSE HARISSA	10

VEGETABLES

PUMPKIN (V) (GF) MACADAMIA MISO, BROWN BUTTER YOGHURT, PEPITAS	13
BROCCOLINI (VE) ROMESCO, TOASTED ALMONDS	12
CARROTS (V) (GF) DATE MUSTARD BUTTER, CURRY LEAVES	11