

Lunch

BREAD AND ANTIPASTI

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 MEDITERANNEAN OLIVES (VE) (GF) 7

CURED WHITE ANCHOVIES (GF) 12

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

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 24
 WITH SPICY MAYO

BUTTERMILK FLASH FRIED CALAMARI 18
 WITH THAI DIPPING SAUCE & KEWPIE

PRAWN & SALMON BRUSCHETTA 19
 LEMON & DILL MAYO, TOASTED BRIOCHE, SALMON ROE

CHARGRILLED OCTOPUS (GF) 23
 TOMATO, CANNELINI BEANS, ROCKET, CHERMOULA, CAPSICUM, WHITE BEAN PUREE, POMEGRANATE

SAGANAKI CHEESE (V) (GF) 18
 KEFALOGRAVIERA WITH SIZZLING HONEY, LEMON & OREGANO

CONFIT POTATO (VE) (GF) 19
 15 LAYER CRISPY POTATO, CAULIFLOWER CREME, SHAVED MACADAMIAS

MUSHROOM CROQUETTES (V) 18
 PORCINI, MUSHROOM RAGU, SMOKED SCAMORZA, CAULIFLOWER PUREE, PECORINO

STUFFED GNOCCHI 20
 HANDMADE GNOCCHI, RAGU FILLING, ARRABIATA, PARMESAN, BASIL

LARGE PLATES

CHARCOAL CHICKEN (GF) 28
 HERB CHILLI MARINATED CHICKEN, SOFRITO, LABNEH, TOMATO GARLIC SAUCE

GRILLED SALMON (GF) 36
 PANZANELLA SALAD, STRACIATELLA, LEMON GEL

FRESH FISH OF THE DAY (SOURCED DAILY) 38
 SAUCE VIERGE, SHAVED FENNEL, CITRUS HERB SALAD, GRAPEFRUIT MARMALADE

GRILLED BUGS & PRAWNS (GF) 48
 MORETON BAY BUGS & LOCAL TIGER PRAWNS SERVED IN CHILLI ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE

PRAWN CHORIZO LINGUINE 37
 PRAWNS, CHORIZO SOBRASADA, ONION, PINENUTS, OLIVE OIL, GARLIC, PARMESAN, HERBS

RAGU PAPPARDELLE 37
 WAGYU BEEF, PORK SHOULDER, PANCETTA TOSSED IN A RICH TOMATO SAUCE

GNOCCHI BOLOGNESE 37
 HOUSEMADE RAGU, NAPOLI SAUCE, SPINACH, PARMIGIANO REGGIANO

MUSHROOM RISOTTO (V) 33
 MIXED MUSHROOMS, CREME FRAICHE, CRISPY SAGE, KING TRUMPET MUSHROOM, PECORINO

SIGNATURE SAND CRAB LASAGNE 37
 TOPPED WITH ABALONE CREAM SAUCE AND TEMPURA SOFT SHELL CRAB

FOUR CHEESE GNOCCHI (V) 32
 HOUSE MADE GNOCCHI, CONFIT GARLIC, THYME, LEMON, PISTACHIO, WATERCRESS, FOUR CHEESE SAUCE

SEAFOOD PLATE FOR ONE 90 FOR TWO 180
 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

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

MEDITERRANEAN BOWL (VE) (GF) 25
 CAULIFLOWER FALAFEL, BEETS, CHOPPED GREENS, TOMATO, CUCUMBER, PICKLED RED ONION, ALMOND FLAKES, COYO RAITA

SANDWICHES

CHICKEN GYRO 22
 CHIMICHURRI CHICKEN, MUSTARD MAYO, TZATZIKI, ONION, LETTUCE, FRIES

LAMB GYRO 22
 CHARCOAL LAMB, MUSTARD MAYO, TZATZIKI, ONION, LETTUCE, FRIES

SOFTSHELL CRAB GYRO 22
 LETTUCE, HERB SALAD, THAI DRESSING, CHIPOTLE MAYO, FRIES

ANGUS BEEF BURGER 24
 CAPE BYRON BEEF PATTY, CHEDDAR, TOMATO, CRISPY LETTUCE, PICKLES, MUSTARD MAYO, ONION JAM, FRIES

CRISPY CHICKEN BURGER 22
 CRISPY KOI FRIED CHICKEN, PICKLE, TOMATO, CRISP LETTUCE, KETCHUP, CHIPOTLE MAYO, FRIES

SIDES

SHOESTRING FRIES (V)
 WITH GRATED KEFALOGRAVIERA 9

TRUFFLE MASH POTATO (V) (GF) 9

HAND CUT TRIPLE COOKED CHIPS (V) (GF)
 WITH HERB SALT & CHIPOTLE MAYO 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

CHARGRILLED PREMIUM BEEF

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

220G EYE FILLET 45
 ENGLISH ANGUS CROSS PETITE
 FREE RANGE PASTURE FED
 HORMONE & HGP FREE
 FROM SOUTHERN VICTORIA

300G SIRLOIN 39
 PURE BLACK ANGUS
 120 DAY GRAIN FED
 AGED FOR 45 DAYS
 FROM DARLING DOWNS, SE QLD

300G RIB FILLET 44
 ANGUS CROSS PREMIUM MB2+
 120 DAY GRAIN FED
 AGED FOR 45 DAYS
 FROM SOUTH WEST NSW

300G 7+ WAGYU SIRLOIN 76
 FULL BLOOD F1 WAGYU MB7+
 300 DAY GRAIN FED
 AGED FOR A MINIMUM 6 WEEKS
 FROM THE DARLING DOWNS

400G RUMP 49
 F1 WAGYU MB5+
 360 DAY GRAIN FED
 FROM THE NORTHERN TABLELANDS OF NSW

500G RIB EYE ON THE BONE 69
 PURE BLACK ANGUS
 GRASS FED HORMONE & HGP FREE
 AGED FOR 30 DAYS
 FROM SOUTHERN TASMANIA

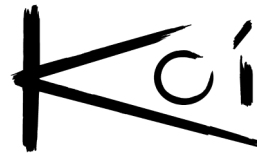
CHOOSE YOUR SAUCE
 RED WINE JUS
 MUSHROOM
 PEPPERCORN
 ASAHI BLACK BEER MUSTARD
 CAFE DE PARIS
 ROMESCO

EXTRA SAUCE
 3

ADD CHARGRILLED
 MORETON BAY BUG
 16

ADD CHARGRILLED
 KING PRAWNS
 12

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE



WOODFIRE PIZZA

OUR DOUGH IS LEAVENED FOR 48H, EASY TO DIGEST & HIGH IN PROTEIN
WE USE LOCALLY PRODUCED TAMBORINE CHEESE FILONE DE MOZZARELLA AS OUR STANDARD TOPPING.

MARGHERITA (V)
TOMATO SAUCE, MOZZARELLA, FRESH BASIL
22

SAN DANIELE
TOMATO SAUCE, MOZZARELLA, SAN DANIELE PROSCIUTTO,
ROCKET, PARMESAN, VINCOTTO
27

MARINARA
SAN MARZANO TOMATO, PRAWNS, CALAMARI, CAPERS,
CHILLI, GARLIC, PARSLEY, PARMESAN
28

FUNGHI (V)
SMOKED MUSHROOMS, MOZZARELLA, TRUFFLE OIL, THYME, PECORINO CHEESE
24

VEGAN (VE)
TOMATO SAUCE, SPINACH, VEGAN PESTO, MUSHROOMS, CAPSICUM, OLIVES, CASHEW NUTS
24

DIABOLO
TOMATO SAUCE, MOZZARELLA, SALAMI, NDUJA, CAPSICUM, JALAPENOS
27

CARNE
TOMATO SAUCE, BELLY BACON, CASALINGA SAUSAGE, HAM, PEPPERONI,
MOZZARELLA, CRISPY PANCETTA, PECORINO
28

SICILIANO
TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, CHILLI FLAKES, CAPERS AND ANCHOVIES
25

WAGYU
SAN MARZANO TOMATO, MOZZARELLA, EYE FILLET,
CASALINGA SAUSAGE, STRACIATELLA, ONION, TARRAGON AIOLI
29

KEBAB
MOZZARELLA, CHARCOAL LAMB SHOULDER, CAPSICUM, FETA, MUSTARD MAYONNAISE, TZATZIKI, ROCKET
27

GORGONZOLA
BLUE CHEESE, SPINACH, WALNUT, HOUSE CURED BACON
27

GLUTEN FREE BASE (EXTRA 2) VEGAN MOZZARELLA (EXTRA 4)

WHAT'S ON AT KOI?

TUESDAY

THE UNREAL LOCAL DEAL
25% OFF THE DINNER FOOD BILL
*MUST BE SEATED BEFORE 7PM | T&C APPLY

WEDNESDAY

LIVE MUSIC BY KEVIN KEEPA
FROM 6PM

FRIDAY + SATURDAY

LADIES NIGHT AFTER 9PM
\$15 CLASSIC COCKTAILS

SUNDAY

ICONIC SUNDAY SESSION
WITH KEVIN & NUZ FROM 1PM

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