



BREADS

GRAZING BOARD TURKISH BREAD, PROSCIUTTO, SALAMI, OLIVES, BASIL, BRIE, SEMI-DRIED TOMATO, STRAWBERRY, STRACCIATELLA, VINE RIPENED TOMATO	48
FLATBREAD (V) - SEA SALT, ROSEMARY, EVOO (DF) - WHITE ANCHOVY, OREGANO, TOMATO - CHEESY GARLIC	14
HOUSE BAKED TURKISH (VE) - GLUTEN FREE TURKISH (V) (GF) - BALSAMIC & OLIVE OIL (VE) - TARAMASALATA (DF) - HUMMUS (VE) (DF) - STRACCIATELLA	10 +3 +3 +6 +5 +6
WARM OLIVES (VE) (GF)	7
ORTIZ MARINATED WHITE ANCHOVIES (GF)	12
SAN DANIELE PROSCIUTTO (DF) (GF)	17

FOLLOW & TAG US ON INSTAGRAM @KOIBROADBEACH	LIVE MUSIC EVERY SUNDAY FROM 1PM - 5PM
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SMALL PLATES

RAW BEEF TARTARE (GF) (DF) PICKLES, HARISSA, CRISPY POTATO	25
CRUMBED FISH SLIDER (1) HOUSE MADE FISH PATTY. BRIOCHE BUN, TARAMASALATA, SALMON ROE	15
PRAWN BRUSCHETTA (2) (DF) CRISPY LETTUCE, SALMON ROE, DILL MAYO	20
YELLOWFIN TUNA (DF) CRISPY RICE, SPICY MAYO, CHIVE, SESAME, PICKLED GINGER	21
KINGFISH CRUDO (GF) (DF) CHARRED CHILLI RASPBERRY EMULSION, CUCUMBER, SHALLOTS, LIME, OLIVE OIL, PINK PEPPERCORN	21
SAGANAKI (V) (GF) PICKLED GRAPE, LEMON HONEY, KEFALOGRAVIERA	18
WOODFIRED PRAWNS (GF) (DF) PERI PERI, CUCUMBER SALSA, SWEET POTATO AIOLI	28
FREMANTLE OCTOPUS (GF) RED CHIMICHURRI, SWORDFISH BRANDADE, CITRONETTE	26
LAMB CUTLETS (3) FETA MOUSSE, CHERMOULA, LEMON ADD LAMB CUTLET	38 +12
CALAMARI KEWPIE, THAI DRESSING, PAPRIKA SALT	21
CRISPY CAULIFLOWER (GF) (VE) PALM SUGAR CARAMEL, PEANUTS	19

OYSTERS

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

SALADS

FALAFEL SALAD (VE) (GF) CAULIFLOWER FALAFEL, HUMMUS, LETTUCE, RADISH, WITLOF, CUCUMBER, TOMATO, POMEGRANATE, MAPLE LIME DRESSING	29
CHICKEN CAESAR COS LETTUCE, DEVILED EGGS, CROUTONS, CRISPY PANCETTA, SHAVED PARMESAN	30
TUNA SALAD (GF) ROCKET, NORI, MARINATED HEIRLOOM TOMATO, CRUMBED EGGPLANT, OLIVES, TOMATO TAPENADE, RED ONION, RADISH, SESAME	32

GYROS	
ALL \$24	
AVAILABLE FOR LUNCH ONLY (TILL 5PM)	
CHICKEN (DF) LETTUCE, HUMMUS, RED ONION, ASAHI MUSTARD, FRIES	
LAMB LETTUCE, CO-YO RAITA, RED ONION, ASAHI MUSTARD, FRIES	
FISH (DF) CRUMBED WHITING, LETTUCE, TARTARE, HUMMUS, TOMATO, FRIES, SUMAC	
CAULIFLOWER (VE) (DF) 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, WASABI APPLE PUREE, GREEN APPLE GEL	39
HALF CHICKEN (GF) (DF) RED CHIMICHURRI, SWEET POTATO AIOLI, HERB OIL	36
BARRAMUNDI (GF) RED PEPPER ESCABECHE, CAPER BUTTER, ZUCCHINI	37
DUCK BREAST (GF) (DF) FIG JAM, JUS, CONFIT POTATO, HERB OIL, RED CURRANT	39
SWORDFISH SCHNITZEL PARMESAN HERB CRUMB, LEMON, TARTARE	40
LAMB RUMP (GF) > ONLY AVAILABLE FROM 5PM RED WINE JUS, FETA MOUSSE, CAPONATA, CAVOLO NERO	42
BUGS & PRAWNS (GF) XL MORETON BAY BUGS & TIGER PRAWNS SERVED IN CHILLI, ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE	52

PASTAS

GLUTEN FREE RIGATONI +3

PORK & BEEF RAGU 12HR SLOW COOK, WITH YOUR CHOICE OF PAPPARDELLE OR HOUSE MADE GNOCCHI	38
CHEESE GNOCCHI (V) BLUE CHEESE, PARMIGIANO REGGIANO, FETA MOUSSE, PISTACHIO, LEMON	36
CRAB & PRAWN SPAGHETTI SQUID INK PASTA, FERMENTED CHILLI, ZUCCHINI, CHERRY TOMATO, CITRONETTE, GARLIC, HERBS, PARMESAN, CAPERS	44
PRAWN & CLAM RISOTTO (GF) STRACCIATELLA, SAMPHIRE, CITRONETTE	38
SIGNATURE SAND CRAB LASAGNE ABALONE CREAM SAUCE, TEMPURA SOFT SHELL CRAB	39
MUSHROOM SPAGHETTI (VE) WILD MUSHROOM, MISO, PORCINI, CAVOLO NERO, CHIVES, NUTRITIONAL YEAST, PINENUTS	37

TO SHARE

SEAFOOD PLATTER GRILLED MORETON BAY BUG, GRILLED PRAWNS, CRUMBED WHITING, CALAMARI, COLD COOKED PRAWNS, NATURAL OYSTERS, MIGNONETTE SAUCE, GRILLED OCTOPUS, COCKTAIL SAUCE	240
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 RIB FILLET ANGUS CROSS PREMIUM MB2+ 120 DAY GRAIN FED, AGED FOR 45 DAYS	49
350G MB9+ WAGYU RUMP CAP TAJIMA WAGYU 350 DAY GRAIN FED AGED FOR 60 DAYS, NSW	109
300G SIRLOIN PURE BLACK ANGUS 120 DAY GRAIN FED AGED FOR 45 DAYS, SE QLD	45
200G 9+ WAGYU FLAT IRON TAJIMA WAGYU 350 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 WOODFIRED PRAWNS	+14
EXTRA SAUCE +3	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) (VE) SALT, MALT VINEGAR	12
SHOESTRING FRIES (GF) (VE) KOI TINGLY SALT	11
POTATO SKINS (GF) BACON, BLUE CHEESE, SHALLOTS	13

SALADS

GREEK (V) (GF) TOMATO, CUCUMBER, OLIVES, RADISH, RED ONION, FETA	13
LEAFY SALAD (VE) (GF) PEAR, MAPLE LIME EMULSION, RADISH, RED ONION	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