



CHARCUTERIE

GRAZING BOARD PROSCIUTTO, SALAMI, OLIVES, BRIE, STUFFED CAPSICUM, HUMMUS, SUNDRIED TOMATO, HOUSE BAKED LAVOSH	46
FLATBREAD (V) - SEA SALT, ROSEMARY, EVOO (DF) - PRAWN RAGU, PICKLED FENNEL (DF) - CONFIT GARLIC, BYRON BAY FIOR DI LATTE	14
HOUSE BAKED TURKISH (VE) - GLUTEN FREE TURKISH (V) (GF) - BALSAMIC & OLIVE OIL (VE) (GF) - TARAMASALATA (GF) - HUMMUS (VE) (GF) - TOMATO TAPENADE (VE) (GF)	10 +4 +3 +6 +5 +6
HOUSE MARINATED WARM OLIVES (VE) (GF)	7
MARINATED WHITE ANCHOVIES (GF)	12
SAN DANIELE PROSCIUTTO (DF) (GF)	17
FINOCCHIONA SALAMI (DF) (GF)	14

SMALL PLATES

BEEF TARTARE (GF) (DF) RAW BEEF TENDERLOIN, PICKLES, HARISSA, HORSERADISH, TAHINI, LAVOSH	25
FISH SLIDER CRUMBED FISH, TARAMASALATA, BRIOCHE, TARTARE, SALMON ROE	15
YELLOWFIN TUNA (DF) CRISPY RICE, SPICY MAYO, PICKLED GINGER, SESAME	21
CRUDO (SEE WAITSTAFF FOR DAILY OFFERING) SMOKY BONITO SOY, OLIVE OIL, JALAPENO, CRISPY SHALLOTS	22
SAGANAKI (V) (GF) PICKLED GRAPES, LEMON HONEY, KEFALOGRAVIERA	19
WOODFIRED PRAWNS (GF) (DF) PERI PERI, CUCUMBER SALSA SWEET POTATO AIOLI	28
EGGPLANT PARMIGIANA (V) TOMATO TAPENADE, FETA MOUSSE, CAVOLO NERO	21
LAMB CUTLETS (3) (GF) BROWN BUTTER YOGHURT, ROSE HARISSA ADD LAMB CUTLET	38 +12
CALAMARI KEWPIE, THAI DRESSING, HERBS	21
CRISPY CAULIFLOWER (GF) (VE) PALM SUGAR CARAMEL, PEANUTS	19

FOLLOW & TAG US
ON INSTAGRAM
@KOIBROADBEACH

LIVE MUSIC
EVERY SUNDAY
FROM 1PM - 5PM

OYSTERS

	SIX
NATURAL (GF) (DF)	30
NDUJA BUTTER & POMELO (GF)	30
KILPATRICK (DF)	30
MARGARITA MIGNONETTE (GF)	32
MIXED, MINIMUM OF 6	6 EACH
BLOODY MARY OYSTER SHOOTER (GF) (DF)	10

SALADS

FALAFEL SALAD (VE) (GF) CAULIFLOWER FALAFEL, MIXED LEAVES, UMAMI DRESSING, CO-YO RAITA, TOMATO, CUCUMBER, RED ONION, CRISPY CHICKPEAS	29
CHICKEN CAESAR COS LETTUCE, BOILED EGG, CROUTONS, CRISPY PANCETTA, SHAVED PARMESAN, ANCHOVIES	32
TUNA NICOISE TOMATO TAPENADE, GREEN BEANS, BOILED EGG, OLIVES, CRISPY POTATO, BABY GEM, CELERY LEAVES, RED ONION, ANCHOVIES, NORI	36

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

- HALF CHICKEN** (GF) (DF) 38
RED CHIMICHURRI, SWEET POTATO AIOLI, HERB OIL
- PORK CUTLET** (GF) 46
KIMCHI BUTTER, MISO CHILLI GLAZE, CHARRED SHISHITO PEPPERS
- CONFIT DUCK** (GF) (DF) 54
DUCK MARYLAND, HONEY FERMENTED MANDARIN, RADICCHIO, CONFIT POTATO, RED WINE FIG JUS
- BARRAMUNDI** 39
BROWN BUTTER VELOUTÉ, YELLOW PEPPER TIGER WATER, SPRING VEGETABLES, HERBS
- BUGS & PRAWNS** (GF) 52
XL MORETON BAY BUGS, TIGER PRAWNS, SERVED IN CHILLI, ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE
- LUMINA LAMB RUMP** 49
LUMINA LAMB RUMP COOKED MEDIUM, RED WINE JUS, TOMATO TAPENADE, FETA MOUSSE

CHARGRILLED PREMIUM BEEF

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

- 220g EYE FILLET** 51
ENGLISH ANGUS CROSS PETITE
FREE RANGE PASTURE FED
HORMONE & HGP FREE, GRASSLANDS, VIC
- 300g RIB FILLET** 51
ANGUS CROSS PREMIUM MB3+
120 DAY GRAIN FED, AGED FOR 45 DAYS
RIVERINE, NSW
- 350g MB9+ WAGYU RUMP CAP** 109
TAJIMA WAGYU
350 DAY GRAIN FED, AGED FOR 60 DAYS
- 300g SIRLOIN** 47
PURE BLACK ANGUS
120 DAY GRAIN FED
AGED FOR 45 DAYS, SE QLD
- 400g RUMP** 59
F1 WAGYU MB5+
360 DAY GRAIN FED, RANGER VALLEY, NSW
- 500g RIB EYE ON THE BONE** 79
PURE BLACK ANGUS
PASTURE FED HORMONE & HGP FREE
AGED FOR 30 DAYS, SOUTHERN TAS

CHOOSE ONE SAUCE

- MUSHROOM | PEPPER | CAFÉ DE PARIS | RED WINE JUS
CHIMICHURRI | ASAHI MUSTARD **EXTRA SAUCE** +3
ADD WOODFIRED PRAWNS +14
ADD CHARGRILLED BUGS +18

PASTAS

- RAGU PAPPARDELLE** 39
12HR SLOW-COOKED RAGU WITH BEEF CHEEK & PORK SHOULDER, TOMATO, HERBS, PARMIGIANA REGGIANO
- CHEESE GNOCCHI** (V) 36
PARMIGIANO REGGIANO, FETA MOUSSE, GORGONZOLA, PISTACHIO, LEMON
- CRAB & PRAWN SPAGHETTI** 44
SQUID INK SPAGHETTI, CRAB, PRAWN, FERMENTED CHILLI, ZUCCHINI, PARMESAN, TOMATO, CAPERS, FRESH HERBS
- PRAWN & CLAM RISOTTO** (GF) 38
PRAWN RAGU, CHILLI, CLAMS, STRACCIATELLA, HERBS, CITRONETTE
- SAND CRAB LASAGNE** 39
SAND CRAB, ABALONE CREAM SAUCE, TEMPURA SOFT SHELL CRAB

SIGNATURE SHARE DISH

- LUMINA LAMB SHOULDER** (GF) > only available from 5pm 92
WOODFIRED THEN BRAISED FOR 12HR, JUS, WHOLE ROASTED GARLIC, THYME, PEPPERBERRY RED CABBAGE SAUERKRAUT, ROASTED POTATOES

SIDES

POTATO

- OLIVE OIL MASH POTATO** (V) (GF) 10
- ROASTED POTATOES** (V) (GF) 12
PAPRIKA SALT, SWEET POTATO AIOLI
- HAND CUT TRIPLE COOKED FRIES** (VE) 12
SALT, MALT VINEGAR
- SHOESTRING FRIES** (GF) (VE) 11
KOI TINGLY SALT

SALADS

- GREEK** (V) (GF) 13
TOMATO, CUCUMBER, OLIVES, RADISH, RED ONION, FETA, JALAPENO, OREGANO, DILL
- LEAFY** (VE) (GF) 14
MIXED LEAVES, OLIVE OIL, LEMON, MINT, DILL, SEA SALT
- FATTOUSH** (V) 10
POMEGRANATE DRESSING, TOMATO, CUCUMBER, ONION, MIXED LEAVES, FLATBREAD

VEGETABLES

- PUMPKIN** (V) (GF) 13
MACADAMIA MISO, BROWN BUTTER YOGHURT, PEPITAS
- BROCCOLINI** (VE) 12
ROMESCO, TOASTED ALMONDS
- BRAISED GREEN BEANS** (V) 12
TOMATO, OLIVE OIL, FETA, POTATO