



## CHARCUTERIE

<b>GRAZING BOARD</b>	46
DAILY SELECTION, CURED MEATS, PICKLES, CHEESE, HOUSE BAKED LAVOSH, HONEYCOMB	
<b>FLATBREAD (V)</b>	14
- SEA SALT, ROSEMARY, EVOO (DF)	
- CONFIT GARLIC, BYRON BAY FIOR DI LATTE	15
- PRAWN, MUSSELS, STRACCIATELLA, PICKLED FENNEL	15
<b>HOUSE BAKED TURKISH (VE)</b>	10
- GLUTEN FREE TURKISH (V) (GF)	+4
- BALSAMIC & OLIVE OIL (VE) (GF)	+3
- TARAMASALATA (GF)	+6
- HUMMUS (VE) (GF)	+5
- TOMATO TAPENADE (VE) (GF)	+6
<b>HOUSE MARINATED WARM OLIVES (VE) (GF)</b>	7
<b>CANTABRIAN ANCHOVIES (DF) (GF)</b>	12
<b>SAN DANIELE PROSCIUTTO (DF) (GF)</b>	17
<b>FINOCCHIONA SALAMI (DF) (GF)</b>	14

## SMALL PLATES

<b>WAGYU BEEF SKEWER (DF)</b>	15
PONZU, SPRING ONION	
<b>FISH SLIDER</b>	15
CRUMBED FISH, TARAMASALATA, BRIOCHE, TARTARE, SALMON ROE	
<b>YELLOWFIN TUNA (DF)</b>	21
CRISPY RICE, SPICY MAYO, PICKLED GINGER, SESAME	
<b>SCALLOP CRUDO (DF) (GF)</b>	23
PEACH, GINGER, BASIL, LEMON MYRTLE	
<b>SAGANAKI (V) (GF)</b>	19
PICKLED GRAPES, LEMON HONEY, KEFALOGRAVIERA	
<b>WOODFIRED PRAWNS (GF) (DF)</b>	29
PERI PERI, CUCUMBER SALSA, SWEET POTATO AIOLI	
<b>BEEF TARTARE (GF) (DF)</b>	25
RAW BEEF TENDERLOIN, PICKLES, HARISSA, HORSERADISH, TAHINI, LAVOSH	
<b>LAMB CUTLETS (3) (GF)</b>	39
BROWN BUTTER YOGHURT, ROSE HARISSA	
ADD LAMB CUTLET	+12
<b>CALAMARI</b>	23
KEWPIC, THAI DRESSING, HERBS	
<b>OLASAGASTI ANCHOVY ON TOAST (3) (DF)</b>	23
CANTABRIAN ANCHOVY, TOMATO, BASIL	

FOLLOW & TAG US  
ON INSTAGRAM  
@KOIBROADBEACH

LIVE MUSIC  
EVERY SUNDAY  
FROM 1PM - 5PM

## OYSTERS

	SIX
<b>NATURAL (GF) (DF)</b>	30
<b>NDUJA BUTTER &amp; LIME (GF)</b>	30
<b>KILPATRICK (DF)</b>	30
<b>PINK PEPPERCORN MIGNONETTE (GF)</b>	32
MIXED, MINIMUM OF 6	6 EACH
<b>BLOODY MARY OYSTER SHOOTER (GF) (DF)</b>	10

## SALADS

<b>FALAFEL SALAD (VE) (GF)</b>	29
RADICCHIO, CITRUS DRESSING, BEETROOT, HONEY FERMENTED MANDARIN, MACADAMIA CREAM, WALNUTS	
<b>CHICKEN CAESAR</b>	32
COS LETTUCE, BOILED EGG, CROUTONS, CRISPY PANCETTA, SHAVED PARMESAN, ANCHOVIES	
<b>TUNA NICOISE (DF)</b>	36
TOMATO TAPENADE, GREEN BEANS, BOILED EGG, OLIVES, CRISPY POTATO, BABY GEM, CELERY LEAVES, RED ONION, ANCHOVIES, NORI	

## GYROS

ALL \$24

AVAILABLE FOR LUNCH ONLY (TILL 5PM)

### CHICKEN (DF)

LETTUCE, HUMMUS, RED ONION, ASAHI MUSTARD, FRIES

### LAMB

LETTUCE, CO-YO TZATZIKI, RED ONION, ASAHI MUSTARD, FRIES

### FISH (DF)

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

### CAULIFLOWER (VE) (DF)

LETTUCE, HUMMUS, CAULIFLOWER FALAFEL, CO-YO TZATZIKI, 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

<b>HALF CHICKEN</b> (GF) (DF) RED CHIMICHURRI, SWEET POTATO AIOLI, HERB OIL	38
<b>PORK CUTLET</b> (GF) KIMCHI BUTTER, MISO CHILLI GLAZE, CHARRED SHISHITO PEPPERS	46
<b>WOODFIRED CAULIFLOWER</b> (GF) (DF) SHAWARMA SPICE, MACADAMIA CREAM, PICKLED ONION, CRISPY SAGE, ROSE HARISSA	38
<b>BARRAMUNDI</b> BROWN BUTTER VELOUTÉ, YELLOW PEPPER TIGER WATER, SUMMER VEGETABLES, HERBS	39
<b>BUGS &amp; PRAWNS</b> (GF) XL MORETON BAY BUGS, TIGER PRAWNS, SERVED IN CHILLI, ROMA TOMATO & WHITE WINE CREAM SAUCE WITH RICE	54
<b>LUMINA LAMB RUMP</b> (GF) LUMINA LAMB RUMP COOKED MEDIUM, RED WINE JUS, TOMATO TAPENADE, FETA MOUSSE	49

## CHARGRILLED PREMIUM BEEF

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

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

### CHOOSE ONE SAUCE

MUSHROOM | PEPPER | CAFÉ DE PARIS | RED WINE JUS

CHIMICHURRI | ASAHI MUSTARD

**EXTRA SAUCE** +4

**ADD WOODFIRED PRAWNS** +14

**ADD CHARGRILLED BUGS** +18

## PASTAS

<b>RAGU PAPPARDELLE</b> 12HR SLOW-COOKED RAGU WITH BEEF CHEEK & PORK SHOULDER, TOMATO, HERBS, PARMIGIANA REGGIANO	39
<b>PUMPKIN GNOCCHI</b> (V) SAGE BROWN BUTTER, PINENUTS, FETA MOUSSE	38
<b>SEAFOOD PACCHERI</b> SCALLOP, PRAWN, MUSSELS, VONGOLE, LEMON CREAM, BOTTARGA, SALMON ROE	46
<b>PRAWN &amp; CLAM RISOTTO</b> (GF) PRAWN RAGU, CHILLI, CLAMS, STRACCIATELLA, HERBS, CITRONETTE	38
<b>SAND CRAB LASAGNE</b> SAND CRAB, ABALONE CREAM SAUCE, TEMPURA SOFT SHELL CRAB	39

## SIGNATURE SHARE DISH

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

<b>POTATO</b>	
<b>OLIVE OIL MASH POTATO</b> (V) (GF)	11
<b>ROASTED POTATOES</b> (V) (GF) PAPRIKA SALT, SWEET POTATO AIOLI	13
<b>HAND CUT TRIPLE COOKED FRIES</b> (GF) HERB SALT	13
<b>SHOESTRING FRIES</b> (GF) (VE) KOI TINGLY SALT	12
<b>SALADS</b>	
<b>GREEK</b> (V) (GF) TOMATO, CUCUMBER, OLIVES, RADISH, RED ONION, GOLDEN PEPPERS, FETA, OLIVE OIL	14
<b>LEAFY</b> (VE) (GF) MIXED LEAVES, OLIVE OIL, LEMON, MINT, DILL, SEA SALT	12
<b>BEETROOT</b> (V) (GF) BURRATA, CITRUS DRESSING, WALNUTS, RADICCHIO, HEIRLOOM TOMATO	14

## VEGETABLES

<b>BROCCOLINI</b> (VE) ROMESCO, TOASTED ALMONDS	13
<b>CARROTS</b> (V) (GF) AGAVE, DIJON, SESAME SEEDS	12
<b>CAULIFLOWER</b> (VE) (GF) GOLDEN RAISINS, MACADAMIA CREAM, PICKLED ONION, PEPITAS	13