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# THE COAST

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## OUR STORY

Carefully curated by Head Chef, Evans Magati, our fine dining menu offers modern Australian cuisine, featuring locally sourced produce from the Great Ocean Road and Surf Coast regions.

Our aim is to showcase local produce and artists, from the highest quality ingredients to the plates they are presented on. Our dinnerware is hand-made by local Anglesea artist, Angela Nicholson, and water jugs by Anglesea ceramic artist, Melinda Solly.

We acknowledge the Traditional Custodians of the land on which we are located, Wadawurrung Country. We pay our respects to their Elders, past, present and emerging. Together with Norm Stanley and Nikki McKenzie, working and residing on Wadawurrung Country, we are proud to be showcasing native ingredients in our signature dishes inspired by bush tucker.

*(V) Vegetarian (VGN) Vegan (VGO) Vegan option (DF) Dairy free (GF) Gluten free (GFO) Gluten free option*

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## TO START

Wattleseed damper, Kakadu Plum Co lemon myrtle infused olive oil, Kakadu Plum Co bush dukkah (VGN)	20
Ocean Road Abalone, chilli, ginger & oyster sauce (GF, DF)	36
Grilled prawns, burnt leek, chilli coconut sauce (GF, DF)	24
Lobster raviolo, bisque, Yarra Valley Caviar, dill oil	28
Baked goat cheese, asparagus, pistachio dust, rocket, beets purée (V)	24
Great Ocean Duck croquettes, apple, date, tamarind chutney (GFO, DF)	24
12-Hour Hoisin short rib, gremolata (GF, DF)	26
Grilled scallops, pea purée, bisque foam (GF)	24
Baked capsicum carpaccio, gnocchi, edamame (V, DF)	21

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## MAINS

Goeem (kangaroo), native spinach, bush tomato jus (GF, DF)	48
Banana leaf wrapped Petuna ocean trout, sticky coconut rice, pomelo & green mango salad (GF, DF)	48
Wagyu scotch fillet MB4 300g, heart lettuce, madeira sauce (GF, DF)	65
Market fish	<i>Market price</i>
Seafood chowder, house baked bread (GFO)	45
Spinach & ricotta tortellini, tarragon tomato sauce, sage, pecorino cheese (V)	36
Bannockburn Chicken, spicy carrot purée, broccolini, edamame (GF)	38
Local braised beef cheek, seasonal vegetables, red wine jus (GF, DF)	46
Beetroot risotto, beet crisps, goat cheese, spinach (VGO)	36

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## SIDES

Confit parsnip, parsnip crisps, purée & parsley (GF)	14
Roasted sweet potato, spicy baked chickpeas (GF, VGN)	14
Fennel & rocket salad, orange dressing (GF, VGN)	14
Garlic broccolini, crispy shallots (GF, VGN)	14
Roasted herb chat potatoes (GF, VGN)	14

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## DESSERTS

Lemon myrtle crème brûlée, caramelised plums, dehydrated sponge, meringue, vanilla ice cream (GF)	22
Warm chocolate fondant, chocolate soil, berries	22
Crêpe suzette, orange sauce, vanilla ice cream (GF)	22
Great Ocean Road Chocolaterie & Ice Creamery ice cream selection (GF)	18
Drysdale artisan cheese platter & accompaniments (GFA)	26
Affogato	24