

# WELCOME DRINKS + GOOD FOOD NICE BEACH

## BEACH BREAKFAST

### Coastes Signature Breakfast 26

Hearty plate of creamy scrambled eggs, grilled truffle-infused sausage, streaky bacon, button mushrooms and topped with arugula. Served with dark rye sourdough.

### Rösti with Smoked Salmon & Poached Eggs 22

Crispy potato pancakes with smoked salmon, sour cream topped with poached eggs, sun-dried tomatoes and arugula.

### **[NEW]** Coastes Eggs Benedict 18

Shaved honey-baked ham topped with two perfectly poached eggs & deliciously rich orange-infused Hollandaise sauce served on toasted dark rye sourdough.

### French Toast 18

Thick sliced brioche coated with egg and pan-fried till golden brown. Served with streaky bacon and maple butter.

AVAILABLE FROM 9AM - 3PM

### **[NEW]** Breakfast Wrap 16

Soft tortilla packed with streaky bacon, creamy scrambled eggs, and melted cheddar, served with a fresh petite salad.

### Avocado & Poached Egg with Goat Cheese 18

A pair of perfectly poached eggs atop smashed avocado and melted goat cheese with a drizzle of sweet tomato oil, served on toasted dark rye sourdough.

### Yoghurt & Granola Breakfast Bowl 16

A wholesome combination of creamy Greek yoghurt layered with crunchy roasted oats, candied walnuts, cranberries, raisins and fresh slices of strawberries and dragon fruit.

### Mushroom Truffle & Poached Egg 16

Toasted sourdough topped with marinated fresh cherry tomatoes, Spanish onions, poached eggs and lavishly drizzled in a decadent forest mushroom and white truffle cream sauce. Drizzled with basil oil.

### Fresh Fruits Mix 14

A bowl of fresh and ripe tropical fruits, strawberries and dragon fruit.

### Tomato Breakfast Sandwich with Scrambled Eggs 12

Juicy fresh tomatoes and cheddar cheese in between dark rye sourdough served with creamy scrambled eggs and a refreshing side salad.

### Fluffy Pancakes OR Crispy Golden Waffles **[CLASSIC]**

Plain	12
Add fresh strawberries	+6
Add fresh banana slices	+5
Add ice cream	+4
Add Nutella	+4

AVAILABLE FROM 11AM ONWARDS

## SALADS

### **[NEW]** Chilled Tiger Prawn & Avocado Salad 24

Poached tiger prawns, avocado, roasted onions, roasted capsicum and sun-dried tomatoes tossed with citrus dressing.

### **[NEW]** Burrata Salad 24

Creamy burrata served over a vibrant mix of sweet cherry tomatoes and roasted green apple, finished with a bright apple cider vinegar dressing. Topped with cracked black pepper and toasted walnuts for the perfect balance of freshness, richness, and crunch. (Contains Nuts)

### **[NEW]** Caesar Salad 20

Crisp baby romaine tossed in a rich balsamic mayo Caesar dressing, topped with shaved Parmesan, crispy bacon, and briny anchovies. Finished with golden fried egg for a luxurious twist on the classic.

### Greek Salad 18

Fresh Roma tomatoes, Japanese cucumber, Spanish onions, Kalamata olives & feta cheese tossed in caper dressing with a squeeze of lemon.

### Coastes Tropical Salad 16

Our very own tantalising selection of fresh greens with charred corn, semi-dried tomatoes, roasted pumpkin seeds and purple cabbage with homemade chunky green mango compote.

## BEACH BITES

### **[NEW]** Premium Tenderloin Cubes 28

Sautéed with cremini mushrooms, Spanish onions & a splash of mushroom jus.

### Garlic Prawns 22

Pan-roasted tiger prawns on aromatic garlic chilli oil. Served with toasted soft bread.

*Add soft bread 3*

### **[NEW]** Poached Tiger Prawn Bruschetta 20

Succulent poached tiger prawns piled onto toasted focaccia and sweet roasted green apple, topped with crispy bacon bits. With a base of silky pesto mayo for a vibrant, savoury bite in every slice.

### Crispy Battered Prawns 20

Beer-battered tiger prawns seasoned with zesty lemon pepper and served with a side of sweet chilli mayonnaise.

### **[NEW]** Smoked Salmon Bruschetta 20

Strips of delicate smoked salmon layered over a nori mayo base, refreshing Japanese cucumber and tangy green mango on focaccia. A bright, balanced bruschetta with coastal elegance in every bite.

### **[NEW]** Coastes Drumlets with Sambal Chilli 20

10 Pieces 20

### Crispy Wings With BBQ Dip 20

8 Pieces 20

### Cherry Tomatoes Bruschetta 16

Juicy cherry tomatoes, fresh basil and Spanish onion drizzled with balsamic glaze, served on toasted focaccia bread.

### **[NEW]** Eggplant & Feta Bruschetta 16

Smoky grilled eggplant nestled on tomato mayo-brushed focaccia, topped with creamy feta. A hearty, Mediterranean-inspired bite with layers of bold, vibrant flavour.

### Calamari Rings **[CLASSIC]** 15

Deep-fried calamari rings served with tartar sauce on the side.

### Fries 12

Golden brown crunchy thick cut fries.

## SANDWICHES

### Beef Pastrami with Gruyère 25

Dark rye sourdough filled with beef pastrami, caramelised onion and Gruyère cheese on a spread of zesty orange mustard mayonnaise. Served with crispy, golden fries.

### Grilled Ham & Cheese **[CLASSIC]** 22

Dark rye sourdough filled with shaved honey baked ham, aged cheddar cheese and Dijon mustard, pan-fried with butter. Served with crispy, golden fries.

### **[NEW]** Roasted Eggplant & Mushrooms 20

Charred, tender roasted eggplant layered with marinated button mushrooms and crispy fried onions on toasted sourdough. Finished with fresh arugula for a peppery lift and served with a light petite salad for a perfectly balanced, hearty bite.

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TURN OVER FOR  
CHEF RECOMMENDATIONS  
+ MUCH MORE

\*ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE



## PASTA

<b>Creamy Prawn Fettuccine</b>	<b>28</b>
Fettuccine with succulent tiger prawns cooked in delicious creamy garlic sauce with cherry tomatoes and roasted capsicum.	
<b>Tiger Prawn Aglio Olio</b>	<b>28</b>
Tiger prawns and cherry tomatoes sautéed in garlic, chillies and white wine sauce, finished with basil oil.	
<b>Tiger Prawn &amp; Mussels Spaghetti</b>	<b>28</b>
A vibrant seafood pasta featuring succulent tiger prawns and plump mussels tossed in a fragrant sambal chilli butter sauce. Finished with a touch of nori for a savoury, ocean-kissed depth. Bold, spicy, and delightfully indulgent.	
<b>Fettuccine Carbonara</b> <small>CLASSIC</small>	<b>25</b>
Streaky bacon and button mushrooms in creamy egg yolk and Grana Padano cheese.	
<b>Truffle Sausage &amp; Spinach Fettuccine</b>	<b>24</b>
Fettuccine with truffle-infused pork sausage, roasted capsicum, baby spinach enveloped in a luscious creamy rose sauce.	
<b>Spaghetti Arrabbiata</b> <b>24</b>	
A lively, spicy tomato pasta tossed with tender asparagus, sweet roasted capsicum, baby spinach, garlic, and chillies. Bright, bold, and full of vibrant Mediterranean warmth in every bite.	
<b>Pan-Fried Gnocchi</b>	<b>22</b>
Golden pan-fried gnocchi served in a luscious truffle mushroom cream, topped with crispy bacon and a sprinkle of Parmesan cheese. A rich, indulgent dish with a perfect balance of earthy, creamy, and savoury flavors.	
<b>Classic Beef Bolognese</b>	<b>22</b>
The classic hearty, fully-loaded meat sauce ladled over a bed of al-dente spaghetti and topped with grated Grana Padano cheese.	

## RISOTTO

<i>Made with only the best Acquerello Italian rice</i>	
<b>Beef Cheek Ragu</b>	<b>28</b>
Simmered in tomato and red wine sauce with slow-cooked beef cheek ragu, white button mushrooms and spinach.	
<b>Chilli Crab</b>	<b>26</b>
A twist on the iconic Chilli Crab! Succulent chunks of blue crab cooked in a sweet & spicy broth topped with crunchy egg floss and baby coriander.	
<b>Truffle &amp; Mushroom</b>	<b>24</b>
Creamy truffle-infused risotto simmered with white button mushrooms and baby spinach.	

<b>Tiger Prawn Squid Ink</b>	<b>24</b>
Creamy squid ink risotto adorned with succulent tiger prawn cubes, juicy marinated watermelon rind, and a touch of Parmesan. Finished with fresh dill for a delicate, briny-sweet flavour.	

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## CHEF RECOMMENDS...

### Bacon & Cheese Beef Burger

**28**  
Thick, premium beef patty with cheddar cheese stacked with homemade bacon jam, arugula, tomato, lettuce & garlic aioli served in a toasted sesame brioche bun.

### Premium Tenderloin Cubes

**28**  
Sautéed with cremini mushrooms, Spanish onions & a splash of mushroom jus.

### Tiger Prawn Aglio Olio

**28**  
Tiger prawns and cherry tomatoes sautéed in garlic and white wine sauce, finished with basil oil.

### Seafood Stew

**40**  
Ocean's bounty of fresh tiger prawns, chunks of crab meat, black mussels, haddock and cooked in white wine & herb tomato stew.

### Cheese 'n Shroom Pizza

**30**  
A rich and velvety medley of Gruyère, mozzarella and goat cheese over a creamy chunky mushroom sauce, topped with fresh arugula and grated Grana Padano cheese.

### Chilled Tiger Prawn & Avocado Salad

**24**  
Poached tiger prawns, avocado, roasted onions, roasted capsicum and sun-dried tomatoes tossed with citrus dressing.

## BURGERS

*Freshly grilled burgers served with fries*

### Bacon & Cheese Beef Burger

**28**  
Thick, premium beef patty with cheddar cheese stacked with homemade bacon jam, arugula, tomato, lettuce & garlic aioli served in a toasted sesame brioche bun.

### Premium Beef Burger with Gorgonzola Cheese

**28**  
A juicy beef patty crowned with rich gorgonzola butter, layered with crisp romaine and fresh Roma tomato, all tucked between soft white sesame buns. Bold, savoury, and irresistibly indulgent..



### Premium Beef Burger with Mushroom Duxelle

**28**  
A succulent beef patty topped with earthy duxelles mushroom and topped with melted Gruyère, fresh romaine, and ripe Roma tomato. Served on a buttery brioche bun for a rich, truffle-kissed gourmet burger experience.

### Premium Beef Burger

CLASSIC **24**  
Juicy premium beef patty, in a soft sesame bun with Roma tomato and baby romaine. Only the best patty for meat-lovers.

### Grilled Chicken Burger

**22**  
Juicy grilled boneless chicken leg with green mango yoghurt and sweet chilli mayonnaise in a toasted sesame bun.

## PIZZAS

*Classic Roman pizza base*

### Cheese 'n Shroom

**30**  
A rich and velvety medley of Gruyère, mozzarella and goat cheese over a creamy chunky mushroom sauce, topped with fresh arugula and grated Grana Padano cheese.

### Cherry Tomato & Asparagus

**30**  
A vibrant vegetarian pizza topped with juicy cherry tomatoes, tender asparagus, savoury king oyster mushrooms and mozzarella on a flavourful pizza sauce base. Light, fresh, and full of garden-fresh goodness in every bite.

### Hawaiian

CLASSIC **28**  
Tomato sauce with honey baked ham and pineapple chunks. A classic crowd-pleaser!



### BBQ Pulled Pork

**28**  
Slathered in scrumptious tomato sauce and topped with pulled pork, roasted Spanish onion and arugula.

### Margherita

CLASSIC **25**  
Scrumptious tomato base with cherry tomatoes and topped generously with mozzarella cheese. A classic!

## DESSERTS

### Chocolate Fondant with Ice Cream

**14**  
Decadent molten chocolate cake with a gooey center, served warm alongside creamy vanilla ice cream. Pure indulgence! (Contains nuts)

### Pineapple & Blueberry Crumble with Vanilla Ice Cream

**14**  
Tangy pineapple and blueberries topped with golden crumble. Oven-baked to perfection.

### Basque Burnt Banana Cheesecake

**14**  
Rich, banana cheesecake with a perfectly burnt top, served with a scoop of creamy vanilla ice cream.

### Pandan Coconut Pana Cotta with Gula Melaka

**14**  
Creamy pandan-infused coconut panna cotta with rich gula Melaka syrup. A fragrant, tropical dessert.