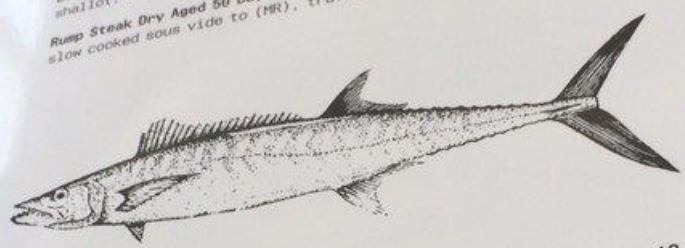


7.0  
 12.5  
 12.5  
 14  
 15  
 16  
 18  
 19  
 aioli 22  
 1/2 doz 17  
 1 doz 32  
 19.5  
 22  
 18  
 14

**TANDOOR - SLOW COOKED**

- Naan Bread - garlic butter 4.5
- Vegetable Skewers - eggplant, sweet pepper, raita. 17.5
- Hot & Slow Sambal Pork Belly - extra chilli, kimchi 17.5
- Tandoori Masala Chicken - spiced chutney 21
- Braised Lamb Ribs - white miso glaze, parsnip chips 21
- Beef Brisket Rendang - aromatic spices, lemongrass, shallot, okra 28
- Rump Steak Dry Aged 50 Day Pitch Black Angus 350g slow cooked sous vide to (MR), truffled shallot sauce 39



- Local Sardines Chargrilled - south west basting sauce 18
- Salt & Pepper Squid - ice berg, coriander, tandoor mayo 19.5
- Fish & Chips - WA beer battered spanish mackerel, tartare, lemon 24
- Crispy Skin Cone Bay Barramundi - leeks, basil, roast tomato 32
- Baby Snapper Fillet - lemongrass, mushrooms, XO canola, ginger, roast garlic 34

**COAST**  
PORT BEACH

WOOD-FIRED PIZZA  
 Tiramisu  
 Affogato  
 Cheese B...  
 Apples, gr...

**DESSERTS**

- Chocolate Orange
- Tiramisu - coffee
- Baked Biscuits & vanilla ice cream
- Affogato - coffee
- Cheese B...
- Apples, gr...

**BUBBLES & CHAMPAGNE**

MCPHERSON SPARKLING Victoria	8/35
VILLA SANDI PROSECCO Veneto, Italy	12/50
CHANDON BRUT NV Yarra Valley, Victoria	15/60
LOUIS BOUILLOT ROSE Burgundy, France	15/60
LAURENT PERRIER BRUT NV Tours-Sur-Marne, France	18/95

**IT'S ALL WHITE**

COAST SEMILLON SAUVIGNON BLANC TAP Marlborough, New Zealand	150ml 8 / 500ml 20
MCPHERSON SAUVIGNON BLANC Victoria	9/35
PITCHFORK MOSCATO Margaret River, Western Australia	9/35
THE PASS SAUVIGNON BLANC Marlborough, New Zealand	10/40
HOWARD PARK MIAMUP SEMILLON SAUVIGNON BLANC Margaret River, Western Australia	12/50
FLAMETREE CHARDONNAY Margaret River, Western Australia	13/55
WILLIAM FEVRE PETIT CHABLIS Burgundy, France	13/55

**RED & ROSÉS**

COAST ROSÉ ON TAP Margaret River, Western Australia	150ml 8 / 500ml 20
MCPHERSON SHIRAZ Victoria	9/35
WEST CAPE HOWE ROSÉ Mount Barker, Western Australia	9/38
"EXCUSE MY FRENCH" ROSÉ Languedoc, France	10/40
ALAMOS MALBEC Mendoza, Argentina	12/50
JONES JUNIOR PINOT NOIR Mornington Peninsula, Victoria	12/50
PALLISER "PENCARROW" PINOT NOIR Martinborough, New Zealand	12/50
FLAMETREE SHIRAZ Margaret River, Western Australia	12/50
HOWARD PARK MIAMUP CABERNET SAUVIGNON Margaret River, Western Australia	12/50
TOMFOOLERY YOUNG BLOOD SHIRAZ Barossa Valley, South Australia	13/55

**DRAUGHT BEER & CIDER**

Harbo's Ginger Beer (3.5%)	
Little Creatures Rogers (3.8%)	
100 Lashes Pale Ale (4.2%)	
Kooclusko Pale Ale (4.5%)	
Swan Draught (4.5%)	
Orchard Crush Cloudy Apple Cider	
Heineken (5.0%)	
Kirin Megumi Beer (5.0%)	
Little Creatures Pale Ale (5.2%)	
Little Dove, Gage Roads (5.2%)	
Guest Tap	

**COAST COCKTAILS**

Aperol Spritz - aperol, pr
Margarita - white rum, lime
Dark & Stormy - dark rum,
Negroni - gin, campari, f
Champagne Cocktail - cos
Mojito - white rum, fre
Old Fashioned - whiske



9/35  
 12/50  
 15/60  
 15/60  
 18/85  
 50ml B / 500ml 20  
 9/35  
 9/35  
 10/40  
 12/50  
 13/55  
 13/55

ml 20  
 9/35  
 /38  
 40

**DRAUGHT BEER & CIDER (400ml)**

Ratzen's Ginger Beer (3.5%)	8.5
Little Creatures Rogers (3.5%)	8.5
180 Lashes Pale Ale (4.2%)	9
Kvasiluzsko Pale Ale (4.5%)	9.5
Swan Draught (4.5%)	8.5
Orchard Crush Cloudy Apple Cider (4.8%)	10
Heineken (5.0%)	10
Kirin Megumi Beer (5.0%)	10
Little Creatures Pale Ale (5.2%)	10
Little Dove, Gage Roads (6.2%)	12
Guest Tap	HP

**COAST COCKTAILS**

Aperol Spritz - aperol, prosecco, soda	16
Margarita - white rum, lime juice, agave syrup	16
Dark & Stormy - dark rum, ginger beer, angostura bitters	16
Negroni - gin, campari, punt de mes	17
Champagne Cocktail - cognac, bitters, sugar, sparkling	17
Mojito - white rum, fresh lime, mint, sugar	17
Old Fashioned - whiskey, bitters, sugar	17

**COAST**  
 PRODUCTIONS  
**SEA VU PLAY**  
*Sundays*

PERTH'S BEST DJs  
 LIVE ON THE BEACH  
 EVERY SUNDAY FROM 3PM UNTIL LATE

Please ask to see our full wine list

GRAZING		
Large Green Olives		7.5
Sweet Potato Balls - kumara crisp, black lime duren		12.5
Pork & Plum Spring Rolls - sweet chilli sauce		12.5
Shumai - Steamed Chicken Dumplings - ponzu dressing		14
Roasted Squash - goats cheese whip, toasted hazelnuts		15
Pulled Pork Croquette - grilled pineapple, chilli jam		16
WA Beef Burger - dill pickles, manchego, onion rings		18
White Anchovy on Toast - radish micro greens		19
WA Tiger Prawns - poached in the shell, grilled bread, aioli		22
Fresh Oysters - shallot vinegar, lemon	1/2 doz	17
	1 doz	32
Karaage Chicken Salad - red onion, cherry tomato, buttercrunch, hazelnut raspberry dressing		19.5
Prawn Mango & Avocado Salad - spinach, lemon dressing		22
Caesar Salad - pancetta, cos, croutons, egg, anchovy, aioli		18
Simple Green Salad - shoots & sprouts, lime & olive oil		14
Seafood Platter - natural oysters, smoked salmon, salt & pepper squid, beer battered mackerel, tiger prawns, white anchovy on toast, ciabatta, dips, lemon		72
Tasting Platter - chicken dumplings, sweet potato balls, pork & plum spring rolls, spicy potato wedges, sambal pork pieces, ciabatta toasts, dips		49
Beer Battered Potato Fries - tomato sauce		10
Spiced Sweet Potato Wedges - sour cream, chilli sauce		14
Stirfry Vegetables - sesame lime deglaze		9.5
Steamed Basmati Rice		2.5
Kimchi		7.5
Dahl		6

### WOOD FIRED PIZZA

Margherita - cherry tomato, bocconcini, basil	18
Verde - baked pumpkin, red onion, spinach, feta, basil pesto	19
Pollo - chicken, roast garlic, rocket, lemon zest, tapenade	22
Anatra - duck confit, caramelised orange, béchamel, taleggio	23
Coast - scallops, prawns, calamari, rocket	26
Roma - Italian sausage, smoked ham, salumi, olives	24
Turino - roast pork, apple, capers, shaved fennel, grana padano	24
Parma - prosciutto de parma, rocket, cipolline, red chilli oil	26
Add - buffalo mozzarella to any pizza	8

### DESSERTS

Chocolate Orange Tarte - whipped cream	11
Tiramisu - coffee, liqueur, biscuit, mascarpone	12
Baked Brioche & Caramelised Apple - crème anglaise, vanilla ice cream	14
Affogato - vanilla ice cream, espresso, frangelico	15
Cheese Board - premium cheese selection, crackers, apple, grapes	28

Please note your table number then order and pay at the bar.  
Your meals are served as soon as they are ready and delivery may vary on cooking times.

We celebrate our local suppliers and WA produce is sourced where possible.

If you have any dietary requirements please let us know.

Public holiday surcharge of 10% applies