

“WE OFFER MORE THAN JUST
A DINING EXPERIENCE. WE ARE ABOUT
KEEPING IT SIMPLE BY HIGHLIGHTING
THE BEST OF SOUTH AUSTRALIA'S
PRODUCE.

LET US TAKE YOU ON A CULINARY
JOURNEY THROUGH OUR STATE'S FINEST
PRODUCE, OFFERING YOU WINES FROM
THE VINEYARDS OF THE BAROSSA VALLEY
AND MCLAREN VALE TO THE OLIVE
GROVES AND COASTAL REGIONS OF THE
EYRE PENINSULA.”

COAL CELLAR + GRILL
SERIOUSLY SOUTH AUSTRALIAN®

CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE OF 1.7% IN ADDITION
TO TOTAL AMOUNT PAYABLE. PUBLIC HOLIDAY 15% SURCHARGE APPLIES.
ONE CHECK PER TABLE. NO SPLIT BILLS.

PLEASE ADVISE OF ANY DIETARIES UPON ARRIVAL
GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGAN | V - VEGETARIAN
A - AUSTRALIAN | I - IMPORTED | M - MIXED

FEED ME

**FORGET THE FOOD ENVY AND THE DECISIONS;
LET OUR CHEFS FEED YOU WITH A SELECTION OF OUR FAVOURITE
DISHERS SERVED TO SHARE.**

(INCLUDES GLASS OF SPARKLING WINE ON ARRIVAL)

[MIN 2 PEOPLE. ENTIRE TABLE MUST PARTICIPATE] 109 PP

ADD ON WINE PACKAGE 35 PP

SMALLER

COFFIN BAY OYSTERS (A)
NATURAL WITH GREEN APPLE MIGNONETTE 1/2 DOZ [34]
OR KILPATRICK DOZ [68]

SHARK BAY SCALLOP | NDUJA BUTTER | BURNT LEMON | 14 EA
SAMPHIRE (A)

TWICE COOKED PORK BELLY | STICKY VINEGAR GLAZE | 22
CRÈME FRAICHE | APPLE & GREEN PAPAYA | GARLIC CHIPS

KANGAROO TATAKI | WAFU SOY DRESSING | SPRING ONION | 24
SESAME | PUFFED WILD RICE (GF| DF)

SEASONAL LOCAL MUSHROOMS | PINE NUT CREAM | 62° EGG | 24
AGED BALSAMIC | BLACK TRUFFLE | THYME (GF)

KINGFISH CEVICHE | SMOKED CRÈME FRAICHE | 22
STRAWBERRY PICKLE | RED GRAPES |
FINGERLIME | WILD RICE (GF) (A)

BEETROOT + BLOOD ORANGE | DATES | TAHINI | 22
SMOKED YOGHURT | MACADAMIA | MARIGOLD (GF| V)

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LARGER

TRUFFLED MUSHROOM + LEEK PITHIVIER BRULEE ONION PARSLEY SAUCE (GF VG)	36
CHICKEN BALLOTINE SAGE + FARCE GLAZED PARSNIP CONFIT SHALLOT PARSNIP PUREE JUS GRAS (GF)	42
AROORA FARMS ROASTED PORK LOIN ON THE BONE FENNEL REMOULADE TOASTED WALNUTS APPLE & THYME BUTTER RED WINE SHALLOT JUS (GF)	46
KING GEORGE WHITING CONFIT POTATO FENNEL CHAMPAGNE BUERRE BLANC CAVIAR (GF) (A)	67
SQUID INK SPAGHETTI GARLIC HERB BUTTER PRAWNS VONGOLE SEAFOOD BISQUE HERBS (I)	58
LAMB RACK BEETROOT PUREE TZATZIKI MISO JUS DUKKAH (GF)	64

SIDES

FRIES HERB SALT CHIMICHURRI AIOLI	14
SCHEZUAN SMASHED CHAT POTATOES GARLIC (V)	14
CHARRED BROCCOLI PECORINO SPICED PEPITAS (GF V)	14
MIXED LEAF SPICED PEPITAS PICKLED SHALLOTS HERB DRESSING (GF VG)	14
WALDORF SALAD APPLE TOASTED WALNUTS CELERY LEMON KEWPIE DRESSING (GF DF V)	16

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CHARCOAL GRILL

*A VARIETY OF CUTS FROM THE FINEST PRODUCERS AND CAREFULLY
SELECTED BY OUR IN-HOUSE BUTCHER...*

BLACK ANGUS TOMAHAWK | BMS 4+ | 1.2KG 179
BROCCOLI | ROAST JAP PUMPKIN | BEARNAISE | JUS (GF)

CERTIFIED BLACK ANGUS BEEF:

MAYURA STATION FLANK | BMS 9+ | 200G 52

200 DAY GRAIN FED STRIPLOIN | BMS 3+ | 300G 56

200 DAY GRAIN FED BEEF EYE FILLET | BMS 2+ | 250G 65

36" SOUTH SCOTCH FILLET | BMS 5+ | 300G 66

MAYURA STATION FULL-BLOOD
WAGYU RUMP | BMS 9+ | 280G 70

BEEF CHATEAUBRIAND | BMS 3+ | 400G 96

SERVED WITH | POMME PUREE

SAUCES [ALL GF] | BÉARNAISE | MUSHROOM | CREAMY PEPPERCORN |
PORT JUS (DF) | CHIMICHURRI (DF) | CAFÉ DE PARIS BUTTER |
TRIO OF BEERENBERG MUSTARDS (DF)

STEAK TOPPERS

BONE MARROW 12

SPENCER GULF PRAWNS [2] (A) 21

SHAVED BLACK TRUFFLE (5G) 10

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DESSERT

SOUTH AUSTRALIAN THREE CHEESES QUINCE PASTE CHARLESWORTH NUTS LAVOSH (GFO)	28
VANILLA BEAN CRÈME BRULÉE 85% DARK CHOCOLATE MOUSSE COCOA NIBS SESAME TUILE (GF)	20
STICKY DATE PUDDING TOFFEE CARAMEL GINGER BRANDY SNAP RUM & RAISIN ICE CREAM (GF)	22
PEAR & RHUBARB FRANGIPANE TOASTED ALMONDS VANILLA BEAN ICE-CREAM (GF)	20

AFTER-DINNER BEVERAGE

MANGO MUSE VODKA GALLIANO VANILLA YUZU MANGO CREAM	25
COAL ESPRESSO MARTINI VODKA ESPRESSO KAHLUA	25
AFFOGATO VANILLA BEAN ICECREAM ESPRESSO FRANGELICO	20

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FORTIFIED

PENFOLDS CLUB (60ML)	10
PENFOLDS GRANDFATHER (60ML)	25
YALUMBA GALWAY PIPE PORT (60ML)	12
SEPPELTSFIELD PARA GRAND 10 Y.O TAWNY (60ML)	15
JERICHO 24 Y.O. TAWNY (45ML)	18
TURKEY FLAT PEDRO XIMENEZ (45ML)	20
STANTON & KILLEEN RUTHERGLEN MUSCAT (45ML)	12
STANTON & KILLEEN RUTHERGLEN CLASSIC TOPAQUE (45ML)	14

DIGESTIVES

RICARD	12
PERNOD	12
AVERNA	12
MONTENEGRO	12
APPLEWOOD OKAR (SOUTH AUSTRALIA)	10
BAILEYS	11
GALLIANO WHITE SAMBUCCA	12
GALLIANO VANILLA	12
DISARONNO AMARETTO	12
DRAMBUIE	12
GRAND MARNIER	14
COINTREAU	14
MIDORI	11
THREEFOLD LIMONCELLO	12
