

“WE OFFER MORE THAN JUST
A DINING EXPERIENCE. WE'RE ABOUT
KEEPING IT SIMPLE BY HIGHLIGHTING
THE BEST OF SOUTH AUSTRALIA'S
PRODUCE; FROM THE VINEYARDS OF
THE BAROSSA VALLEY THROUGH TO
THE COASTAL REGIONS OF THE EYRE
PENINSULA.

WE ARE CURRENTLY SHOWCASING
SEASONAL PRODUCE FROM THE
LIMESTONE COAST ON OUR MENU.”

MAYURA STATION
KALANGADOO ORGANICS
ROBE DAIRY
LIMESTONE COAST CHEESE & CO.
OUTBACK PRIDE

COAL CELLAR + GRILL
SERIOUSLY SOUTH AUSTRALIAN®

SERVICE CHARGE- CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE OF
1.5% IN ADDITION TO TOTAL AMOUNT PAYABLE. ONE CHECK PER TABLE

FEED ME

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

(MIN 2 PEOPLE, MOST DIETARIES CAN BE ACCOMMODATED)

65 PP

ADD MATCHED WINES 30 PP

SMALLER

SOURDOUGH / PEPE SAYA BUTTER / OLSSONS SEA SALT	5
OLIVES / GARLIC / CHILI / ROSEMARY	8
COAL GARLIC BREAD / PARMESAN / BLACK SALT	7
COFFIN BAY OYSTERS / NATURAL OR KILPATRICK	25 (6) 48 (12)
PORK BELLY / PEANUT CARAMEL / DAIKON / APPLE	19
SCALLOPS / CAULIFLOWER / CHORIZO / BEURRE NOISETTE	25
CRUMBED TOFU / SEAWEED AND CARROT ACHARA / SESAME / TENTSUYU	16
SMOKED DUCK / CRANBERRIES / ORANGE / RADICCHIO / JAMON CRUMBLE	18
BEEF CARPACCIO / FIORE DI LATTE / WATERCRESS / SALTBUSH / CRACKER	19
SAFFRON LEEK TART / CASHEW BOCCONCINI / ALMONDS	18
ZUCCHINI FRITTERS / BLACK GARLIC / CRÈME FRAICHE / QUINOA / DILL VERDE	15
GIN CURED KINGFISH / SMOKED COCONUT / PICKLED QUKES / SALMON ROE	22

LARGER

CONFIT QUAIL / WHITE BEAN HUMMUS / GRAPES / RAS EL HANOUT	37
BARRAMUNDI / APPLE / FENNEL REMOULADE / SAMPHIRE / HAZELNUTS	40
LAMB RUMP / LABNA / POMEGRANATE / SHALLOTS / MOLASES	38
PORCHETTA / MUHAMARRA / PICKLED CELERY / HERBS	36
SALMON / SPECK / GOOLWA PIPIS / XO / SAMPHIRE / LOTUS ROOT	42
GNOCCHI / BUTTERNUT / BRUSSEL SPROUTS / MAPLE BUTTER / PEPITA	31

CHARCOAL GRILL

A SELECTION OF CUTS FROM OUR IN-HOUSE BUTCHER, MARK...

BEEF EYE FILLET / 220G	45
TEYS BLACK ANGUS STRIPLOIN / 260G	35
MAYURA STATION WAGYU RUMP / 260G	48
TOMAHAWK IKG / ROASTED VEGETABLES / PORT JUS / BEARNAISE	105
SCOTCH FILLET / 250 G	42

SAUCES / BÉARNAISE / MUSHROOM / PEPPERCORN / PORT JUS

SERVED WITH / HORSERADDISH BUTTER / PARSNIP PUREE

GRILL TOPPERS

SPENCER GULF PRAWN 10

FOREST MUSHROOMS 8

SALT & PEPPER SQUID 7

SIDES

FRIES / PARMESAN / TRUFFLE AIOLI 12

SPRING LEAVES / STRAWBERRIES / FETA / PEPITA 13

BROCCOLINI / LABNEH / CHILI 12

CHEESE

<u>ONE CHEESE</u>	13
<u>TWO CHEESES</u>	19
<u>THREE CHEESES</u>	25

SERVED WITH QUINCE AND LAVOSH

ONKAPARINGA CREAMERY RESERVE BLUE / SWEET WITH GENTLE SPICINESS

SECTION 28 MONFORTE / HERBACEOUS / HAZELNUT UMAMI HINTS

WOODSIDE CHARLESTON / VELVETY / EARTHY / RICH

CHEESE CULTURE CHEDDAR / SALTY WITH CREAMY MILK HINTS
/ CULTURED BUTTER

BAROSSA CHEESE CO. WASHINGTON / WASHED RIND / VELVETY / RICH
/ MILD SWEETNESS

DESSERT

PAVLOVA / RUM PINEAPPLE / MANGO SORBET / STICKY COCONUT / DOUBLE CREAM	14
STICKY DATE PUDDING / BUTTERSCOTCH / ROASTED PEAR / WATTLE SEED ICE CREAM	15
70% DARK CHOCOLATE TART / BRANDY SNAP CRUMBLE / RASPBERRY / ELDERFLOWER	16
VANILLA BRULEE / STRAWBERRY CURD / HONEYCOMB / PISTACHIO	16
CHEESECAKE CRUMBLE / GRANNY SMITH / CARAMEL / SALTED PECANS	16

COMPLEMENT YOUR DESSERT WITH SWEET WINE OR FORTIFIED