

“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 1.5% IN ADDITION
TO TOTAL AMOUNT PAYABLE. PUBLIC HOLIDAY 15% SURCHARGE APPLIES. ONE
CHECK PER TABLE.

WINTER

FOOD AND WINE SERIES

JUNE | BEEF AND BAROSSA

BEEF BRISKET 49

SMOKED BEEF BRISKET / TRUFFLED MAC N CHEESE / HOUSE MADE
PICKLES / POMMERY MUSTARD

19 SEPELTSFIELD NO. EC403 GSM \$22 GLASS
BAROSSA VALLEY \$99 BOTTLE

RIB EYE 65

400G RIB EYE ON THE BONE / BONE MARROW MASH / ASPARAGUS /
CHIMICHURRI

19 SEPELTSFIELD THE WESTING SHIRAZ \$29 GLASS
BAROSSA VALLEY \$130 BOTTLE

BEEF SHANK FOR 2 99

SMOKED AND BRAISED BEEF SHANK FOR TWO / SAFFRON RISOTTO /
CHARRED CORN / HEIRLOOM CARROTS / PRESERVED LEMON
GREMOLATA

19 SEPELTSFIELD THE WESTING SHIRAZ \$29 GLASS
BAROSSA VALLEY \$130 BOTTLE

COMING UP

JULY | TOMAHAWK AND TORBRECK

SMALLER

COFFIN BAY OYSTERS / NATURAL OR KILPATRICK	25 (6) 48 (12)
SPENCER GULF PRAWNS (3) / SAMBAL BUTTER / CURRY LEAVES	30
PORK BELLY / BLACK VINEGAR CARAMEL / DAIKON / APPLE / RADISH / PEANUTS	19
ZUCCHINI & MINT FRITTERS / SAFFRON HUMMUS / ZUCCHINI SALAD / CHICKPEAS	17
PANCETTA-WRAPPED SCALLOPS / CARAMELIZED CAULIFLOWER / SEA PARSLEY / CHILLI OIL	26
CURED KINGFISH / BUTTERMILK TSUYU / SEAGRASS SALAD / WASABI FURIKAKE	22

LARGER

CHICKEN BALLOTINE / BLACK GARLIC / TRUFFLE / KIPFLER POTATOES / PANCETTA CRUMB / ASPARAGUS	39
KANGAROO ISLAND WHITING / BEER BATTERED / HAND-CUT CHIPS / TARTARE SAUCE / LEMON	49
LAMB RUMP / MACADAMIA TARRATOR / AUTUMN VEGETABLES / MINT CARAMEL	40
RICOTTA GNOCCHI / OYSTER MUSHROOMS / TUSCAN KALE / CONFIT GARLIC / GOMASHIO	34

CHARCOAL GRILL

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

TOMAHAWK IKG / ROASTED VEGETABLES / PORT JUS / BEARNAISE 120

CERTIFIED BLACK ANGUS BEEF EYE FILLET / 250G 62

TEYS BLACK ANGUS STRIPLOIN / 300G 42

RIVERINA SCOTCH FILLET / 300G 58

MAYURA STATION WAGYU RUMP / 280G 64

SAUCES / BÉARNAISE / MUSHROOM / PEPPERCORN / PORT JUS

SERVED WITH / CAFÉ DE PARIS BUTTER / PARSNIP PUREE

STEAK TOPPERS

SPENCER GULF PRAWNS 19

CREAMED MUSHROOMS 12

SALT & PEPPER SQUID 12

GRAVY BOATS 5

BLUE CHEESE

CHIMMICHURRI

SIDES

SHOESTRING FRIES / PARMESAN / TRUFFLE AIOLI 12

CHAR-GRILLED BROCCOLINI / LEMON LABNEH / RAISIN

PANGRATTATO 12

NGERINGA BIODYNAMIC SALAD LEAVES / HERB VINAIGRETTE 12

ASPARAGUS / BEARNAISE / PANCETTA CRUMB 12

DESSERT

CHEESEBOARD / THREE CHEESES / WALNUTS / QUINCE / LAVOSH	28
ETON MESS / WATTLESEED MERINGUE / VANILLA COCONUT MOUSSE BERRY COMPOTE	17
CRÈME BRULÉE / CARAMELIZED FIGS / CITRUS GEL / HONEYCOMB SABLE CRUMB	19
S'MORES CHOCOLATE NEMESIS / DULCE DE LECHE / TORCHED MERINGUE / CHOCOLATE CRUMBLE	17
STICKY DATE PUDDING / CHAI ICE CREAM / TOFFEE CARAMEL / ALMOND NOUGATINE	17

AFTER-DINNER BEVERAGE

COAL ESPRESSO MARTINI / VODKA / ESPRESSO / KAHLUA	25
AFFOGATO / VANILLA BEAN ICECREAM ESPRESSO / FRANGELICO	16
MONTENEGRO	9
AVERNA	9
TURKEY FLAT PEDRO XIMENEZ	15
PENFOLDS GRANDFATHER TAWNY	24