

“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®**

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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

### JULY | TOMAHAWK AND TORBRECK

LAMB TOMAHAWK 65

ROASTED ALMOND CREAM / SALT BUSH / GREENBEANS / BEETROOT /  
KIPFLER POTATO / LAMB JUS

19 TORBRECK THE STEADING GRENACHE SHIRAZ MATARO 22 GLS  
BAROSSA VALLEY 99 BTL

PORK TOMAHAWK 45

CHARRED SUGARLOAF CABBAGE / HEIRLOOM BABY CARROTS / BLACK  
GARLIC POTATO / APPLE CIDER SAUCE

19 TORBRECK HILLSIDE VINEYARD GRENACHE 30 GLS  
BAROSSA VALLEY 149 BTL

1.2KG BEEF TOMAHAWK FOR TWO 139

BLACK TRUFFLE POTATO GRATIN / CHARRED BROCCOLINI / ROASTED  
JAPANESE PUMPKIN / YORKSHIRE PUDDING / BEARNAISE / JUS

19 TORBRECK THE FACTOR SHIRAZ 45 GLS  
BAROSSA VALLEY 210 BTL

### COMING UP

### AUGUST | RIBS AND ROCKFORD

## SMALLER

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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

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CHICKEN BALLOTINE / BLACK GARLIC / TRUFFLE / KIPFLER POTATOES / PANCETTA CRUMB / BRUSSEL SPROUTS	39
KANGAROO ISLAND WHITING / BEER BATTERED / HAND-CUT CHIPS / TARTARE SAUCE / LEMON	49
RICOTTA GNOCCHI / OYSTER MUSHROOMS / TUSCAN KALE / CONFIT GARLIC / GOMASHIO	34

## CHARCOAL GRILL

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

TOMAHAWK 1.2KG / POTATO GRATIN / ROASTED JAPANESE  
PUMPKIN / CHARRED BROCCOLINI / YORKSHIRE PUDDING  
/ BEARNAISE / JUS 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

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SHOESTRING FRIES / PARMESAN / TRUFFLE AIOLI 12

CHAR-GRILLED BROCCOLINI / LEMON LABNEH / RAISIN  
PANGRATTATO 12

NGERINGA BIODYNAMIC SALAD LEAVES / HERB VINAIGRETTE 12

BRUSSEL SPROUTS / BEARNAISE / PANCETTA CRUMB 12

## DESSERT

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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

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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