

“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

AUGUST | RIBS AND ROCKFORD

WHISKY AND MAPLE GLAZED PORK RIBS 49
HAND CUT CHIPS / RANCH DRESSED SLAW

`20 ROCKFORD `FRUGAL FARMER` 15 GLS
GRENACHE MATARO ALICANTE BOUSCHET
BAROSSA VALLEY 65 BTL

`18 ROCKFORD `MOPPA SPRINGS 19 GLS
GRENACHE SHIRAZ MOURVEDRE
BAROSSA VALLEY 82 BTL

MASTER STOCK BRAISED BEEF RIBS 52
CONFIT GARLIC MASH / FRAGRANT ASIAN GREENS / CHAR SUI GLAZE

`18 ROCKFORD `ROD & SPUR` 22 GLS
SHIRAZ CABERNET
BAROSSA VALLEY 99 BTL

OP BEEF RIB FILLET 58
HASSLE BACK PARSNIPS / PARSNIPS PUREE/ BRUSSEL SPROUTS/ SPECK/
HAZELNUTS / CHILI AND BLACK GARLIC BUTTER

`18 ROCKFORD `RIFLE RANGE` 31 GLS
CABERNET SAUVIGNON
BAROSSA VALLEY 139 BTL

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 / 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

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

TOMAHAWK 1.2KG / POTATO GRATIN / ROASTED JAPANESE PUMPKIN /
CHARRED BROCCOLINI / YORKSHIRE PUDDING / BEARNAISE / JUS 139

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

BRUSSEL SPROUTS / 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