

“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

### AUGUST | RIBS AND ROCKFORD

<u>WHISKY AND MAPLE GLAZED PORK RIBS</u> HAND CUT CHIPS / RANCH DRESSED SLAW	49
'20 ROCKFORD 'FRUGAL FARMER' GRENACHE MATARO ALICANTE BOUSCHET BAROSSA VALLEY	15 GLS 65 BTL
'18 ROCKFORD 'MOPPA SPRINGS GRENACHE SHIRAZ MOURVEDRE BAROSSA VALLEY	19 GLS 82 BTL
<u>MASTER STOCK BRAISED BEEF RIB</u> CONFIT GARLIC MASH / FRAGRANT ASIAN GREENS / CHAR SUI GLAZE	52
'18 ROCKFORD 'ROD & SPUR' SHIRAZ CABERNET BAROSSA VALLEY	22 GLS 99 BTL
<u>OP BEEF RIB FILLET</u> HASSLE BACK PARSNIPS / BRUSSEL SPROUTS / SPECK / HAZELNUTS / CHILI AND BLACK GARLIC BUTTER	58
'18 ROCKFORD 'RIFLE RANGE' CABERNET SAUVIGNON BAROSSA VALLEY	31 GLS 139 BTL

## 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 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

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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 CRUMB	SABLE 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