

“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 2% IN ADDITION
TO TOTAL AMOUNT PAYABLE. PUBLIC HOLIDAY 15% SURCHARGE APPLIES.
ONE CHECK PER TABLE. NO SPLIT BILLS.

PLEASE ADVISE OF ANY DIETARIES UPON ARRIVAL.
GF- GLUTEN FREE DF- DAIRY FREE VG- VEGAN V- VEGETARIAN

FEED ME

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

(MIN 2 PEOPLE, INCLUDES GLASS OF SPARKLING WINE ON
ARRIVAL)

99 PP

ADD ON WINE PACKAGE

30 PP

SMALLER

COFFIN BAY OYSTERS / NATURAL OR KILPATRICK 25 [6] 48 [12]

MUSHROOM TERRINE / PISTACHIO / PICCALILLI /
HERB SALAD (GF/VG) 19

HEIRLOOM TOMATO / BURRATA / BASIL / CAPERS / HERB OIL (V) 19

CHAR SIU PORK BELLY / PICKLED DAIKON / SPICED CASHEW /
SCHEZUAN RICE PAPER (DF) 22

MACRO MEATS KANGAROO TATAKI / WAFU SOY DRESSING /
SPRING ONION / SESAME / PUFFED WILD RICE (GF/DF) 24

CURED SALMON / FINGERLIME / FRIED CAPER LEAVES /
PICKLED SHALLOT SALSA / ROE (GF/DF) 24

GRILLED SCALLOPS / CAULIFLOWER / PICKLED QUKES /
NDUJA BUTTER / GRILLED LEMON (GF) 28

LARGER

CHICKEN & TRUFFLE BALLOTINE / SWEETCORN PUREE / CORN RIBS / ASPARAGUS / PANCETTA CRUMB	39
WHOLE BAKED BABY BARRAMUNDI / GINGER SOY DRESSING / FURIKAKE / CONFIT LEEK (GF/DF)	45
SA SOUTHERN ROCK LOBSTER PASTA / TAGLIATELLE / LOBSTER BISQUE / MURCELA / HERB OIL	89
LAMB RACK / SALT BUSH DUKKAH / PEA VERDE / MINT LABNEH / CANDIED QUANDONG & ROSELLA FLOWERS (GF)	55
SMOKED DUCK BREAST / CONFIT DUCK PIE / POACHED FIG / MACADAMIA / WITLOF & ENDIVE CITRUS SALAD	45
GNOCCHI / FOREST MUSHROOM RAGU / WARRIGAL GREENS / PINE NUTS / CAVOLO NERO (GF/V)	32

CHARCOAL GRILL

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

ON THE BONE:

21 DAY DRY AGED NEW YORK STRIPLOIN ON-THE-BONE / 600G 72

ANGUS TOMAHAWK BMS 3+ 159

CHARRED BROCCOLINI / ROAST JAP PUMPKIN / BEARNAISE / JUS

KERWEE KIWAMI WAGYU TOMAHAWK BMS 8+ 219

BANANA PEPPERS / CHARRED ASPARAGUS /

POTATO GRATIN / OAK SALAD / ALL THE SAUCES

CERTIFIED BLACK ANGUS BEEF:

150 DAY GRAIN FED STRIPLOIN / 300G 45

RIVERINA SCOTCH FILLET / 300G 59

BEEF EYE FILLET / 250G 62

MAYURA STATION WAGYU RUMP 280G 65

SERVED WITH / PARSNIP PUREE / PARSNIP CRISPS

SAUCES [ALL GF] / BÉARNAISE / MUSHROOM / CREAMY PEPPERCORN /

PORT JUS (DF) / CHIMICHURRI (DF) / JALEPEN0 CHEESE

STEAK TOPPERS

SALT & PEPPER SQUID 14

SPENCER GULF PRAWNS [2] 19

TEMPURA ONION RINGS 12

COAL GRILLED SA HALF ROCK LOBSTER 75

WITH HERB & GARLIC BUTTER (GF)

SIDES- \$14

FRIES / HERB SALT / CHIMMI CHURRI AIOLI

BROCCOLINI / LEMON LABNEH / ALMOND FLAKES (GF/V)

POTATO GRATIN / ROMANESCO / PECORINO (GF/V)

CAULIFLOWER GRATIN (V)

OAK LETTUCE / SPICED PEPITAS / HERB VINAIGRETTE (GF/VG)

ROMAINE LETTUCE / TOMATO / PEPPERONCINI / OLIVES /

PARMESAN PANGRATTATO / HERB DRESSING (V)

DESSERT

SA THREE CHEESES / QUINCE / RED-WINE POACHED PEAR / WALNUTS / LAVOSH	28
BERRY SORBET / FRESH BERRIES / ROSELLA FLOWER & QUANDONG [3] (GF/VG)	18
VANILLA CRÈME BRULÉE / LEMON CURD / HONEYCOMB / BURNT WHITE CHOCOLATE (GF)	19
RHUBARB CHOUX / VANILLA CREAMEUX / WALNUT CEREAL / STRAWBERRY ICE CREAM	19
S'MORES CHOCOLATE NEMESIS / DUCLE CREMA / TORCHED MERINGUE / SABLE CRUMB (GF)	20
STICKY DATE PUDDING / TOFFEE CARAMEL / ALMOND NOUGATINE / CHAI ICE CREAM (GF)	22

AFTER-DINNER BEVERAGE

COAL ESPRESSO MARTINI / VODKA / ESPRESSO / KAHLUA	25
AFFOGATO / VANILLA BEAN ICECREAM ESPRESSO / FRANGELICO	17
MONTENEGRO	9
AVERNA	9
TURKEY FLAT PEDRO XIMENEZ	16
PENFOLDS GRANDFATHER RARE TAWNY 30 YEARS OLD (30ML)	35