

“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 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

# WINTER

FOOD AND WINE SERIES

## JUNE | HEIRLOOM & HENTLEY FARM

### BRAISED BEEF CHEEK 52

BRAISED BEEF CHEEK / SNOWBALL CAULIFLOWER / BRAISED PEARL ONIONS / RED WINE JUS (GF/DF)

HENTLEY FARM \$19 GLASS  
CABERNET SAUVIGNON \$89 BOTTLE  
BAROSSA VALLEY

### VENISON OSSO BUCCO 59

VENISON OSSO BUCCO / HEIRLOOM DUTCH CARROTS / GREMOLATA (GF/DF)

HENTLEY FARM VILLAIN & VIXEN \$15 GLASS  
GRENACHE SHIRAZ MATARO \$75 BOTTLE  
BAROSSA VALLEY

### SMOKED BEEF BRISKET 49

SMOKED BEEF BRISKET / CELERIAC ALMOND SLAW / PICKLED PLUM RADISH (GF)

HENTLEY FARM \$19 GLASS  
SHIRAZ \$89 BOTTLE  
BAROSSA VALLEY

HENTLEY FARM 'THE BEAUTY' \$35 GLASS  
SHIRAZ \$155 BOTTLE  
BAROSSA VALLEY

## FEED ME

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

(INCLUDES GLASS OF SPARKLING WINE ON ARRIVAL)

[MIN 2 PEOPLE]

99 PP

ADD ON WINE PACKAGE

35 PP

## SMALLER

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COFFIN BAY OYSTERS / NATURAL OR KILPATRICK	29 [6] 58 [12]
HEIRLOOM TOMATO / BURRATA / BASIL / CAPERS / HERB OIL (V)	19
MUSHROOM TERRINE / PISTACHIO / PICCALILLI / HERB SALAD (GF/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

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GNOCCHI / FOREST MUSHROOM RAGU / WARRIGAL GREENS / PINE NUTS / CAVOLO NERO (GF/V)	32
CHICKEN & TRUFFLE BALLOTINE / SWEETCORN PUREE / CORN RIBS / ASPARAGUS / PANCETTA CRUMB	39
WHOLE BAKED BABY BARRAMUNDI / GINGER SOY DRESSING / FURIKAKE / CONFIT LEEK (GF/DF)	47
SMOKED BEEF BRISKET / CELERIAC ALMOND SLAW / PICKLED PLUM RADISH (GF)	49
BRAISED BEEF CHEEK / SNOWBALL CAULIFLOWER / BRAISED PEARL ONIONS / RED WINE JUS (GF/DF)	52
LAMB RACK / SALTBUUSH DUKKAH / PEA VERDE / MINT LABNEH / QUANDONG & ROSELLA FLOWER (GF)	55
VENISON OSSO BUCCO / HEIRLOOM DUTCH CARROTS / GREMOLATA (GF/DF)	59
SA SOUTHERN ROCK LOBSTER PASTA / TAGLIATELLE / LOBSTER BIQSUE / MURCELA / HERB OIL	89

## CHARCOAL GRILL

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

### ON THE BONE:

ANGUS TOMAHAWK BMS 3+ 169  
CHARRED BROCCOLINI / ROAST JAP PUMPKIN / BEARNAISE / JUS

### 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] / BEARNAISE / MUSHROOM / CREAMY PEPPERCORN /  
PORT JUS (DF) / CHIMICHURRI (DF) / JALEPEN0 CHEESE

### STEAK TOPPERS

TEMPURA ONION RINGS 12

SALT & PEPPER SQUID 14

SPENCER GULF PRAWNS [2] 19

COAL GRILLED SA HALF LOBSTER 85  
WITH HERB & GARLIC BUTTER

## SIDES- \$14

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FRIES / HERB SALT / CHIMICHURRI 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

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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 NEMESIS / DULCE CREMA / TORCHED MERINGUE / SABLE CRUMB (GF)	20
STICKY DATE PUDDING / TOFFEE CARAMEL / ALMOND NOUGATINE / CHAI ICE CREAM (GF)	22

## AFTER-DINNER BEVERAGE

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<b>COAL ESPRESSO MARTINI</b> / VODKA / ESPRESSO / KAHLUA	25
<b>AFFOGATO</b> / VANILLA BEAN ICECREAM ESPRESSO / FRANGELICO	17
<b>LEMON MERINGUE</b> / FULL CIRCLE LIMONCELLO / VODKA / LEMON JUICE / VANILLA / CREAM	25

## FORTIFIED

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PENFOLDS CLUB	10
PENFOLDS GRANDFATHER	24
PENFOLDS GREAT GRANDFATHER RARE TAWNY 30 YRS OLD (30ML)	35
SEPPELTSFIELD PARA GRAND TAWNY	15
TURKEY FLAT PEDRO XIMENEZ	16
STANTON & KILLEEN RUTHERGLEN MUSCAT	12
STANTON & KILLEEN RUTHERGLEN CLASSIC TOPAQUE	14

## DIGESTIVES

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RICARD	9
PERNOL	14
AVERNA	9
FERNET BRANCA	11
MONTENEGRO	11
APPLEWOOD OKAR (SOUTH AUSTRALIA)	9
D.O.M BENEDICTINE	10
BAILEYS	9
GALLIANO WHITE SAMBUCCA	10
GALLIANO VANILLA	10
DISARONNO AMARETTO	9
DRAMBUIE	10
GRAND MARNIER	9
COINTREAU	9
MIDORI	10
FULL CIRCLE LIMONCELLO	10