

“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.**

(INCLUDES GLASS OF SPARKLING WINE ON ARRIVAL)

[MIN 2 PEOPLE] 99 PP

ADD ON WINE PACKAGE 35 PP

SMALLER

COFFIN BAY OYSTERS / NATURAL OR KILPATRICK 29 [6] 58 [12]

HOMMUS / SMOKED BEETS / FETA / ONION JAM / HERB OIL /
SOURDOUGH (V) 20

MUSHROOM & PISTACHIO TERRINE / PICCALILLI /
HERB SALAD (GF/VG) 20

TWICE COOKED PORK BELLY / DAVIDSON PLUM GLAZE /
ASIAN HERBS / HONEY MACADAMIA (DF) 22

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

SEARED KINGFISH / PICKLED SHALLOT SALSA / ALMOND MILK /
BONITO FLAKES / HARISSA MAYO (GF/DF) 24

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

LARGER

SPICED CAULIFLOWER / SMOKED PUMPKIN PUREE / GREEN TAHINI / POMEGRANATE & HERB SALAD (GF/VG)	32
CHICKEN & TRUFFLE BALLOTINE / BLACK GARLIC / ASPARAGUS / MUSHROOM & WALNUT RAGU / PANCETTA CRUMB	39
CONFIT DUCK LEG / BABY CARROTS / SPICED ORANGE GLAZE / BRUSSELS SPROUTS (GF/DF)	45
LAMB RACK / POLENTA VERDE / SUGAR SNAP PEAS / HONEY MINT & ROSEMARY GLAZE (GF)	55
SALMON & HERB ROULADE / ROMESCO / PICKLED ONION / BABY QUKES & DILL SALAD (GF)	55
LINGUINE / PRAWNS / SEAFOOD BISQUE / WARRIGAL GREENS / MICRO HERBS	58

CHARCOAL GRILL

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

ON THE BONE:

COLD SMOKED BEEF RIB EYE / 400G 68

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

CERTIFIED BLACK ANGUS BEEF:

150 DAY GRAIN FED STRIPLOIN / 300G 48

RIVERINA SCOTCH FILLET / 300G 60

BEEF EYE FILLET / 250G 62

MAYURA STATION WAGYU RUMP 280G 65

SERVED WITH / PARSNIP PUREE

SAUCES [ALL GF] / BÉARNAISE / MUSHROOM / CREAMY PEPPERCORN /
PORT JUS (DF) / CHIMICHURRI (DF) / JALAPEÑO CHEESE

STEAK TOPPERS

TEMPURA ONION RINGS 12

SALT & PEPPER SQUID 14

SPENCER GULF PRAWNS [2] 19

SIDES- \$14

FRIES / HERB SALT / CHIMICHURRI AIOLI

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

SCHEZUAN SMASHED CHAT POTATOES / GARLIC (V)

MAC & CHEESE (V)

MIXED LEAF / SPICED PEPITAS / HERB DRESSING (GF/VG)

ROMAINE LETTUCE / TOMATO / CUCUMBER / RED ONION / FETA /
HERB VINAIGRETTE (GF/VG)

DESSERT

SA THREE CHEESES / QUINCE PASTE / WALNUTS / LAVOSH	28
VANILLA CRÈME BRULÉE / MANDARIN CURD / POACHED PEAR (GF)	20
LIMONCELLO TIRAMISU / PISTACHIO CRUMB / STRAWBERRIES	20
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

COAL ESPRESSO MARTINI / VODKA / ESPRESSO / KAHLUA	25
AFFOGATO / VANILLA BEAN ICECREAM ESPRESSO / FRANGELICO	18
LEMON MERINGUE / FULL CIRCLE LIMONCELLO / VODKA / LEMON JUICE / VANILLA / CREAM	25

FORTIFIED

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

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
