

“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

## 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]

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

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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
SALMON & HERB ROULADE / ROMESCO / PICKLED ONION / BABY QUKES & DILL SALAD (GF)	55
LINGUINE / PRAWNS / SEAFOOD BISQUE / WARRIGAL GREENS / MICRO HERBS	58

## 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 48  
RIVERINA SCOTCH FILLET / 300G 60  
BEEF EYE FILLET / 250G 62  
MAYURA STATION WAGYU RUMP 280G 65

**SERVED WITH** / PARSNIP PUREE / CHOICE OF SAUCE

**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

## SIDES- \$14

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FRIES / HERB SALT / CHIMICHURRI AIOLI

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

SZECHUAN 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

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

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<b>COAL ESPRESSO MARTINI</b> / VODKA / ESPRESSO / KAHLUA	25
<b>AFFOGATO</b> / VANILLA BEAN ICECREAM ESPRESSO / FRANGELICO	18
<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