

COAL CELLAR & GRILL

MENU

ENTRÉE (Choice)

- I. MUSHROOM & PISTACHIO TERRINE / PICCALILLI / HERB SALAD (GF/VG)
2. CITRUS CURED SALMON / ORANGE & MINT DRESSING / BABY QUKES /
TRUFFLE MAYO / ANNATTO OIL (GF/DF)
3. MACRO MEATS KANGAROO TATAKI / WAFU SOY DRESSING / SPRING ONION /
SESAME / PUFFED WILD RICE (GF/DF)
4. TWICE COOKED PORK BELLY / STICKY VINEGAR GLAZE / CRÈME FRAICHE /
APPLE & GREEN PAPAYA / GARLIC CHIPS

MAINS (Choice)

- I. PORK SCOTCH / SMASHED HERB PUMPKIN / BROCCOLINI /
APPLE & CRANBERRY JUS / NUDJA CRUMB (GF)
2. BABY BARRA FILLET / MACADAMIA ROMESCO / CONFIT LEEKS / SHALLOT /
BRUSSELS / BABY HERBS (GF/DF)
3. CONFIT & ROASTED TURKEY / BREAD MASH / OLIVE PEPPERONATA / QUINCE JUS /
CRANBERRY & ROSEMARY PANGRATATO / HERB OIL
4. SPINACH & MUSHROOM WELLINGTON / BLACK GARLIC CREAM /
GREEN PEA & ONION JAM RAGU / MUSHROOM JUS (V)

SIDES (Shared)

- MIXED LEAF / SPICED PEPITAS / HERB DRESSING (GF/VG)
- FRIES / HERB SALT / CHIMICHURRI AIOLI

DESSERTS (Choice)

- I. COCONUT SNOWBALL / COCONUT MOUSSE / PINEAPPLE GEL /
ALMOND / LIME & MINT SORBET (GF/VG)
2. CHESTNUT & BLACKCURRANT DOME / CHESTNUT MOUSSE / BLACK CURRANT GEL /
VANILLA SABLE / CANDIED CHESTNUT (GF/V)
3. STICKY DATE PUDDING / TOFFEE CARAMEL / GINGER BRANDY SNAP /
RUM & RAISIN ICE CREAM (GF)