

"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

SMALLER

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

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

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

TWICE COOKED PORK BELLY / STICKY VINEGAR GLAZE /
CRÈME FRAICHE / APPLE & GREEN PAPAYA / GARLIC CHIPS 22

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

CITRUS CURED SALMON / ORANGE & MINT DRESSING /
BABY QUKES / TRUFFLE MAYO / ANNATTO OIL (GF/DF) 24

GRILLED OCTOPUS / MACADAMIA ROMESCO /
SHALLOT SALSA / LEMON / HERBS (GF) 28

LARGER

SPICED CAULIFLOWER / SMOKED PUMPKIN PUREE / GREEN TAHINI / POMEGRANATE & HERB SALAD (GF/VG)	32
LAMB SPARE RIBS / SPICED HONEY GLAZE / BABY QUKE & DILL SALAD (GF/DF)	42
CHICKEN & TRUFFLE BALLOTINE / BRUSSEL SPROUTS / BACON / CONFIT GARLIC & SAFFRON CREAM / ANGEL HAIR CHILLI (GF)	39
PORK RIBS / AMERICAN STYLE BBQ GLAZE / MUSTARD ROASTED KIPFLERS / APPLE REMOULADE (GF/DF)	45
BEEF SHORT RIB / CHARRED CAULINI / TRUFFLED POLENTA / BURST CHERRY TOMATOES / WHISKEY PEPPERCORN JUS (GF)	55
LINGUINE / PRAWNS / SEAFOOD BISQUE / WARRIGAL GREENS / HERBS	58
400G BARRAMUNDI / SEAFOOD VELOUTE / HERB OIL / FENNEL, DILL & RADISH SLAW (GF)	60

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)

ROAST PUMPKIN / MIXED LEAVES / BURRATA /
HERB VINAIGRETTE / DUKKAH / PEPITAS (GF/V)

CHARCOAL GRILL

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

ON THE BONE:

SMOKED 350G VEAL RIB EYE / SAVOURY YEAST / POMME PUREE /
HEIRLOOM TOMATOES / RED WINE JUS (GF) 62

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 / POMME 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

DESSERT

SA THREE CHEESES / QUINCE PASTE / WALNUTS / LAVOSH	28
VANILLA BEAN CRÈME BRULÉE / 85% DARK CHOCOLATE MOUSSE / COCOA NIBS / SESAME TUILE (GF)	20
LEMON POPPY SEED CAKE / CARAMELISED BANANA / COCONUT MOUSSE / MANGO / PINEAPPLE (GF/VG)	20
BROWNIE DELIGHT / PEANUT BUTTER / RASPBERRY GEL / CREAM CHANTILLY / PEANUT PRALINE CRUMBLE	20
STICKY DATE PUDDING / TOFFEE CARAMEL / GINGER BRANDY SNAP / RUM & RAISIN ICE CREAM (GF)	22

AFTER-DINNER BEVERAGE

MANGO MUSE / VODKA / GALLIANO VANILLA / YUZU / MANGO / CREAM	25
COAL ESPRESSO MARTINI / VODKA / ESPRESSO / KAHLUA	25
AFFOGATO / VANILLA BEAN ICECREAM ESPRESSO / FRANGELICO	18

FORTIFIED

PENFOLDS CLUB (60ML)	10
PENFOLDS GRANDFATHER (60ML)	25
YALUMBA GALWAY PIPE PORT (60ML)	12
SEPPELTSFIELD PARA GRAND IO Y.O TAWNY (60ML)	15
JERICO 24 Y.O. TAWNY (45ML)	18
TURKEY FLAT PEDRO XIMENEZ (45ML)	18
STANTON & KILLEEN RUTHERGLEN MUSCAT (45ML)	12
STANTON & KILLEEN RUTHERGLEN CLASSIC TOPAQUE (45ML)	14

DIGESTIVES

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