

COAL CELLAR & GRILL

MENU

ENTRÉE (Choice)

1. BEETROOT TARTARE / PICKLED DAIKON / AVOCADO / CARROT PUREE /
HONEY GOAT CURD / WALNUT / CROSTINI (VGO/GFO)
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)

1. PORK SCOTCH / SMASHED HERB PUMPKIN / BROCCOLINI /
APPLE & CRANBERRY JUS / NUDJA CRUMB
2. BARRAMUNDI / MACADAMIA ROMESCO / CONFIT LEEKS /
PICKLED SHALLOT / BRUSSELS / BABY HERBS (GF/DF)
3. CONFIT & ROASTED TURKEY / BREAD MASH / OLIVE PEPPERONATA /
QUINCE JUS / 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)

1. CHESTNUT & BLACKCURRANT MOUSSE / CANDIED CHESTNUT /
BLACKCURRANT CURD / CARAMEL (GF)
2. EGGNOG PANNA COTTA / GINGERBREAD CRUMBLE / BERRY & ORANGE COMPOTE /
BRANDY SNAP (GF/NF)
3. COCONUT SNOWBALL / PINEAPPLE GEL /
CHOCOLATE BASE / PINEAPPLE SORBET (GF/VG)