

TASTING AUSTRALIA

COAL CELLAR + GRILL X TORBRECK

TOMAHAWK DINNER

HIRAMASA KINGFISH | ORANGE | LIME | LEMON | MINT DRESSING | ROSTI

2025 CUVÉE JUVENILES BLANC

HOUSE MADE FOCCIA | BONE MARROW BUTTER | OLSSONS SMOKED SEA SALT

1ST COURSE

PRAWN STUFFED CHICKEN WING | SESAME | LEMON MYRTLE | LEMONGRASS CARAMEL

2024 STEADING BLANC RMV (75ML)

2ND COURSE

PEPPERBERRY SPICED LAMB RACK | CHARRED EGGPLANT | GARLIC LABNEH |
DAVIDSON PLUM LAMB JUS | MACADAMIA CRUMBLE

2023 STEADING GSM (75ML)

3RD COURSE

ANISEED PANKO THORNWOOD WILD BOAR CUTLET | GENTLEMAN'S RELISH | FRIED SAGE | CUCUMBER SALSA

2022/23 HILLSIDE GRENACHE (75ML)
VINTAGE TBC CLOSER TO DATE

4TH COURSE

BLACK ANGUS BEEF TOMAHAWK | JAP PUMPKIN | POTATO GRATIN | BRUSSEL SLAW |
JUS | CAFÉ DE PARIS BUTTER

2024 GASK SHIRAZ EDEN VALLEY (75ML)
2023 FACTOR SHIRAZ BAROSSA VALLEY (75ML)

5TH COURSE

MERINGUE BONE | BRULEE | OATMEAL CRUMBLE | BLUEBERRY CURD | ROSELLA COMPOTE

THE BOTHIE NV FORTIFIED (50ML)

COAL
CELLAR+GRILL