

“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®

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
A - AUSTRALIAN | I - IMPORTED | M - MIXED

FEED ME

**FORGET THE FOOD ENVY AND THE DECISIONS;
LET OUR CHEFS FEED YOU WITH A SELECTION OF OUR FAVOURITE
DISHES SERVED TO SHARE.**

(INCLUDES GLASS OF SPARKLING WINE ON ARRIVAL)

[MIN 2 PEOPLE. ENTIRE TABLE MUST PARTICIPATE] 109 PP

ADD ON WINE PACKAGE 35 PP

SNACKS

OSCIETRA CAVIAR (15G) | BLINIS | CHIVES |
POTATO CRISPS | SMOKED CRÈME FRAICHE (I) 110

SHARK BAY SCALLOP | NDUJA BUTTER |
BURNT LEMON | SAMPHIRE (GF) (A) 14 EA

CANTABRIAN ANCHOVY CROUTONS | TOMATO SUGO |
BASIL | FRIED CAPERS (DF) (I) 12 (2)

KING PRAWN + SZECHUAN ZUCCHINI FLOWER |
FERMENTED CHILLI SAUCE (DF) (A) 10 EA

GLAZED MILK BUN | BUERRE NOISETTE |
SMOKED HONEY + SHALLOT BUTTER (V) 16

SUGAR SNAP PEA + COMPRESSED MELON TART |
TENDRILS | GOATS CURD (V) 12

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SMALLER

COFFIN BAY OYSTERS (GF) (A) NATURAL WITH GREEN APPLE MIGNONETTE OR KILPATRICK	I/2 DOZ [34] DOZ [68]
PAN SEARED ASPARAGUS BROAD BEANS ZUCCHINI SALTED RICOTTA HAZELNUT BURNT LEMON (V)	20
TWICE COOKED PORK BELLY STICKY VINEGAR GLAZE CRÈME FRAICHE APPLE & GREEN PAPAYA GARLIC CHIPS	22
KANGAROO TATAKI WAFU SOY DRESSING SPRING ONION SESAME PUFFED WILD RICE (GF DF)	24
CURED SNAPPER YUZU COMPRESSED HONEYDEW KIWI BUTTERMILK DRESSING GERALDTON WAX FLOWER (GF) (A)	25

LARGER

TRUFFLED MUSHROOM & LEEK PITHIVIER BRULEE ONION PARSLEY SAUCE (GF VG)	36
SEARED DUCK BREAST STRAWBERRY + BLACKBERRY CHICORY DUCK SAUSAGE ROLL BLACK APPLE NASTURTIUM	42
AROORA FARMS ROASTED PORK LOIN ON THE BONE FENNEL REMOULADE WALNUTS RED-WINE SHALLOT APPLE & THYME BUTTER JUS (GF)	46
SQUID INK SPAGHETTI GARLIC HERB BUTTER PRAWNS VONGOLE SEAFOOD BISQUE HERBS (I)	58
LAMB RACK BEETROOT PUREE TZATZIKI MISO JUS DUKKAH (GF)	64
KING GEORGE WHITING CONFIT POTATO COMPRESSED FENNEL CHAMPAGNE BEURRE BLANC CAVIAR (GF) (A)	67

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SIDES

FRIES HERB SALT CHIMICHURRI AIOLI	I4
SCHEZUAN SMASHED CHAT POTATOES GARLIC (V)	I4
MIXED LEAF SPICED PEPITAS PICKLED SHALLOTS HERB DRESSING (GF VG)	I4
WALDORF SALAD APPLE WALNUTS CELERY LEMON + KEWPIE DRESSING (GF DF V)	I6
ROASTED BRUSSEL SPROUTS PALM SUGAR CARAMEL FRIED SHALLOT SPRING ONION (GF)	I4
POMME PUREE (GF V)	I4

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CHARCOAL GRILL

*A VARIETY OF CUTS FROM THE FINEST PRODUCERS AND CAREFULLY
SELECTED BY OUR IN-HOUSE BUTCHER...*

KING RIVER FULL BLOOD WAGYU – JEWEL SERIES:

WAGYU TOMAHAWK BMS 6+ SPRING SALAD ROASTED BONE MARROW BEARNAISE MUSTARD TRIO	189
FLANK STEAK BMS 9+ 200G	49
WAGYU RUMP BMS 9+ 270G	65
WAGYU STRIPLOIN BMS 9+ 200G	115
SHORTLOIN T-BONE BMS 9+ 500G	129

PURE BLACK ANGUS:

200-DAY GRAIN FED STRIPLOIN BMS 3+ 300G	52
200-DAY GRAIN-FED BEEF EYE FILLET BMS 3+ 250G	65
36 DEGREES SOUTH SCOTCH FILLET BMS 5+ 300G	66
RIB EYE ON THE BONE 600G	80

SERVED WITH:

SPRING SALAD: TARRAGON & PINENUT DRESSING (GF|VG)

SAUCES [ALL GF] | BÉARNAISE | ENRECOTE SAUCE | VEAL JUS (DF) |
CAFÉ DE PARIS BUTTER | BEERENBERG MUSTARD TRIO (DF) |
CREAMY PEPPERCORN

STEAK TOPPERS

BONE MARROW	12
SPENCER GULF PRAWNS [2] (A)	21

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DESSERT

SOUTH AUSTRALIAN THREE CHEESES QUINCE PASTE CHARLESWORTH NUTS LAVOSH	28
VANILLA BEAN CRÈME BRULÉE 85% DARK CHOCOLATE MOUSSE COCOA NIBS SESAME TUILE (GF)	20
BUTTERMILK PANNA COTTA ELDERFLOWER SYRUP STRAWBERRY GANACHE LEMON BALM / BERRY SOIL (GF)	22
PEAR & RHUBARB FRANGIPANE TOASTED ALMONDS VANILLA BEAN ICE-CREAM (GF)	20
GOATS CURD PARFAIT CHOCOLATE CRÊMEUX WHEY CARAMEL CHOCOLATE GAVOTTE CANDIED CHESTNUT + CASHEW ROSELLA	24

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	20

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FORTIFIED

PENFOLDS CLUB (60ML)	10
PENFOLDS GRANDFATHER (60ML)	25
YALUMBA GALWAY PIPE PORT (60ML)	12
SEPPELTSFIELD PARA GRAND 10 Y.O TAWNY (60ML)	15
JERICO 24 Y.O. TAWNY (45ML)	18
TURKEY FLAT PEDRO XIMENEZ (45ML)	20
STANTON & KILLEEN RUTHERGLEN MUSCAT (45ML)	12
STANTON & KILLEEN RUTHERGLEN CLASSIC TOPAQUE (45ML)	14

DIGESTIVES

RICARD	12
PERNOD	12
AVERNA	12
MONTENEGRO	12
APPLEWOOD OKAR (SOUTH AUSTRALIA)	10
BAILEYS	11
GALLIANO WHITE SAMBUCCA	12
GALLIANO VANILLA	12
DISARONNO AMARETTO	12
DRAMBUIE	12
GRAND MARNIER	14
COINTREAU	14
MIDORI	11
THREEFOLD LIMONCELLO	12