

“WE OFFER MORE THAN JUST  
A DINING EXPERIENCE. WE'RE ABOUT  
KEEPING IT SIMPLE BY HIGHLIGHTING  
THE BEST OF SOUTH AUSTRALIA'S  
PRODUCE.

LET US TAKE YOU ON A CULINARY  
JOURNEY THROUGH OUR STATES  
FINEST PRODUCE, OFFERING YOU  
WINES FROM THE VINEYARDS OF THE  
BAROSSA VALLEY AND MCLAREN  
VALE TO THE OLIVE GROVES AND  
COSTAL REGIONS OF THE EYRE  
PENINSULA.”

**COAL CELLAR + GRILL**  
**SERIOUSLY SOUTH AUSTRALIAN®**

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VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE  
SERVICE CHARGE- CREDIT CARD PAYMENTS INCUR A MERCHANT  
SERVICE FEE OF 1.5% IN ADDITION TO TOTAL AMOUNT PAYABLE  
ONE CHEQUE PER TABLE



## APPETISERS

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<u>COAL GARLIC BREAD</u>	8
<u>MARINATED OLIVES</u>	8
GREEN & KALAMATA OLIVES, CHILLI, GARLIC, ROSEMARY & EXTRA VIRGIN OLIVE OIL	
<u>OYSTERS</u>	
NATURAL WITH NAM JIM DRESSING	3.50 EA
KILPATRICK	4.00 EA

## STARTERS

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<u>PAN-SEARED SCALLOPS</u>	25
BEURRE NOISSETTE, CAULIFLOWER, CHORIZO CRUMB	
<u>SAN CHOW BOW</u>	16
FRAGRANT CHICKEN MINCE, CRISP LETTUCE & ASIAN VEGETABLES	
<u>SEARED BEEF TATAKI</u>	20
PONZU, DAIKON, BLACK GARLIC	
<u>ROASTED SUMMER VEGETABLES</u>	16
RAW CARROTS, SESAME SEEDS, PEA PUREE	
<u>PORK BELLY</u>	17
COOKED WITH MASTER STOCK, PEANUT CARAMEL, PICKLED DAIKON AND GINGERED APPLE	
<u>GRILLED OCTOPUS</u>	21
FENNEL, AGRODOLCE & TOMATO CHILLI JAM	

## CHARCOAL GRILLS

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**\* CAAB 1KG TOMAHAWK STEAK- FOR 2 TO SHARE 95**

**BABY ROASTED VEGETABLES, RED WINE JUS & BEARNAISE**

GAWLER RIVER SPATCHCOCK 30

WAGYU RUMP MARBLE SCORE 9 (260GM) 45

RIB EYE ON THE BONE (400GM) 44

CLARE VALLEY GOLD BEEF FILLET (220GM) 42

BLACK ANGUS SIRLOIN (260GM) 32

CHOICE OF SAUCE - RED WINE JUS, PEPPER, MUSHROOM OR BÉARNAISE

### **ADD A TOPPER TO YOUR STEAK**

SALT N PEPPER SQUID 7

SAUTÉED FOREST MUSHROOM 7

GRILLED GARLIC PRAWNS 8

PAN FRIED BARRAMUNDI 35

QUINOA, TOMATO SALAD, HERB VINAIGRETTE

KANGAROO 34

SAUTÉED NATIVE GREENS, QUANDONG JAM

COAL BURGER 26

FREE RANGE BACON, JACK CHEESE, TOMATO, LETTUCE, TRUFFLE AIOLI & FRIES

**COMPLEMENT YOUR DINING EXPERIENCE WITH A WINE FLIGHT**

## MAINS

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<u>GRILLED CELERIAC</u>	28
BROAD BEANS, PEAS, SPANISH ONION, ROASTED RED CAPSICUM, KIPFLER POTATOES AND ROASTED CELERIAC	
<u>GRILLED SALMON</u>	38
BLACK MUSSELS, KING BROWN MUSHROOMS, SPRING ONION AND SMOKED CREAM SAUCE	
<u>TAGLIATELLE CHORIZO</u>	28
CHERRY TOMATOES SPANISH ONION CAPSICUM DRIED OLIVES SALSA VERDE PARMESAN	

**'FEED ME' MENU \$65 PER PERSON**

**'PAIR ME' WITH MATCHED WINES \$25 PER PERSON**

(MIN 2 PEOPLE)

## SALADS & SIDES

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<u>GARDEN GREENS</u>	10
VERJUICE DRESSING	
<u>ASIAN SAUTÉED GREENS</u>	14
SNOW PEAS, BEANS, BOK CHOY, GINGER & GARLIC SOY	
<u>ROASTED SWEET CORN</u>	9
CORIANDER BUTTER AND CHIPOTLE CHILI	
<u>BELGIAN STYLE CHIPS</u>	12
TEXAN SEASONING & RANCH DRESSING	
<u>KIPFLER MEUNIERE</u>	12
PARSLEY, LEMON & GARLIC	
<u>SHOESTRING FRIES</u>	12
PARMESAN SALT & AIOLI	

## CHEESE

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<u>ONE CHEESE</u>	13
<u>TWO CHEESES</u>	19
<u>THREE CHEESES</u>	25

ALL SERVED WITH BAROSSA QUINCE PASTE AND CRISPY BREAD

### WOODSIDE CHARLESTON, ADELAIDE HILLS, SA

VELVETY WHITE MOULD, MILD EARTHY AROMAS WITH A RICH CREAMY INTERIOR

### CHEESE CULTURE CLOTH CHEDDAR, MURRAY BRIDGE, SA

FULL FLAVOURED TRADITIONAL CHEDDAR & LONG FINISH TO BE SAVOURED

### ONKAPARINGA CREAMERY RESERVE BLUE, ADELAIDE HILLS, SA

A LOVELY SWEETNESS IN THE CHEESE WITH GENTLE SPICINESS FROM THE BLUE

### TASMANIAN HERITAGE RED SQUARE, BURNIE, TAS

DENSE, CREAMY, MILDLY EARTHY, MATURATION DEVELOPS A ROBUST FLAVOUR

### SECTION 28 MONFORTE, ADELAIDE HILLS, SA

HERBACEOUS TASTE WITH ROASTED HAZELNUT AND AN UMAMI BACK FLAVOUR

## DESSERTS

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<u>SOFT CHOCOLATE TART</u>	15
CARAMELIZED PEACH & CHOCOLATE MERINGUE	

<u>VANILLA BRULEE</u>	15
COFFEE CURD, HONEYCOMB & CLOVE CRUMBLE	

<u>WARM CHRISTMAS PUDDING</u>	15
STICKY TOFFEE SAUCE, BRANDY ICE CREAM, CANDIED ORANGE	

<u>FRESH BERRY PAVLOVA</u>	15
STRAWBERRY CURD, CHERRY SORBET	

<u>LEMON CHEESECAKE</u>	15
LEMON GEL, HONEY ICE CREAM AND CANDIED LEMON	

**COMPLEMENT YOUR DESSERT WITH SWEET WINE OR FORTIFIED**