

"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®

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



TAKE A CULINARY JOURNEY THROUGH THE MCLAREN VALE & **FLEURIEU PENINSULA** INSPIRED BY THE FINEST SEASONAL & LOCAL PRODUCE & WINES.

STARTERS

<u>ONKAPARINGA VENISON CARPACCIO</u>	21
TOMATOES, CHILI CRACKER, HAY SMOKED OIL, SALT BUSH	
<i>SWELL AMBER ALE SCHOONER</i>	7
<u>CRAB AND ARCADIA PARK FARM ROASTED BABY LEEKS</u>	22
BLUE SWIMMER CRAB, PARIS CREEK BURNT BUTTER, KOMBU, FLYING FISH ROE	
<i>'18 DOWN THE RABBIT HOLE 'JOY AND BLISS' CHARDONNAY</i>	13

MAINS

<u>NOMAD HALF ROAST CHICKEN FOR 2 TO SHARE</u>	59
BULL CREEK ORGANICS BURNT CORN, BRUSSEL SPROUT CHIPS, BLACK GARLIC	
<i>'16 HICKINBOTHAM CLARENDON VINEYARDS 'ELDER HILL' GRENACHE</i>	12 (75ML)
	24 (150ML)
<u>ELLIS BUTCHER PORCHETTA</u>	36
ROSEMARY, SAGE, CABBAGE, MUHAMMARA, PICKLED CELERY, HERBIVOROUS SOFT HERBS.	
<i>'17 YANGARRA ESTATE VIOGNIER</i>	14

DESSERT

<u>CLEMCO ALMOND FRIAND</u>	15
PETHICKS ORCHARDS RHUBARB AND, LEMON MYRTEL ICE CREAM	
<u>CARIOLE VINEYARD VERJUS ROASTED PEAR</u>	15
CARAMELIZED WHITE CHOCOLATE, WALNUTS, VANILLA CREAM	

FEED ME

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

MOST DIETARY REQUIREMENTS CAN BE ACCOMODATED. MIN 2 PEOPLE

FEED ME MENU 65P/P

PAIR ME WINE MATCH 25P/P

APPETISERS

COAL GARLIC BREAD 8

MARINATED OLIVES 8

GREEN & KALAMATA OLIVES, CHILLI, GARLIC, ROSEMARY & EXTRA VIRGIN OLIVE OIL

OYSTERS

NATURAL WITH NAM JIM DRESSING 4.00 EA

KILPATRICK 4.00 EA

STARTERS

PAN-SEARED SCALLOPS 25

BEURRE NOISETTE, CAULIFLOWER, CHORIZO CRUMB

DUCK BREAST 17

DUCK FAT OATS, PLUMS, DUCK JUS

LEMON MYRTLE TOFU 18

CUCUMBER, PICKLED CELERY, JERUSALEM ARTICHOKE, NASTURTIUM OIL

PORK BELLY 18

COOKED WITH MASTER STOCK, PEANUT CARAMEL, PICKLED DAIKON AND GINGERED APPLE

GRILLED PRAWNS 22

GREEN TOMATO, CELERY DUST, FINGER LIME, PRAWN OIL

CHARCOAL GRILLS

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

BABY ROASTED VEGETABLES, RED WINE JUS & BEARNAISE

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 8

COAL GRILLED SPENCER GULF PRAWN 10

PAN FRIED BARRAMUNDI 35

SOY AND LIME BUTTER, FENNEL, KOHLRABI, ORANGE, VERJUICE

KANGAROO 34

SMOKED SWEET POTATO, PICKLED BEETROOT, QUANDONG, LEMON MYRTLE

COAL BURGER 26

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

GRILLED CHICKEN 30

TAHINI CREAM, PARSLEY, FRIED BROCCOLINI, POMEGRANATE, CELERY LEAVES, LEMON.

COMPLEMENT YOUR DINING EXPERIENCE WITH A WINE FLIGHT

MAINS

<u>ROASTED CAULIFLOWER</u>	28
DILL, ALMOND PASTE, KALE, AGRODOLCE	
<u>GRILLED SALMON</u>	38
BLACK MUSSELS, KING BROWN MUSHROOMS, SPRING ONION AND SMOKED CREAM SAUCE	
<u>TRUFFLE TAGLIATELLE</u>	34
FRENCH BLACK TRUFFLE, GRANA PANDANO, GRILLED ZUCCHINI, BUTTER, BLACK PEPPER	

SALADS & SIDES

<u>BEETROOT</u>	12
GOATS CHEESE FETA, WALNUTS, POMEGRANATE MOLASSES	
<u>BROCCOLINI</u>	14
SMOKED BUTTERMILK, FERMENTED CHILI	
<u>ROASTED SWEET CORN</u>	9
CORIANDER BUTTER AND CHIPOTLE CHILI	
<u>BABY COS</u>	14
ANCHOVY MAYO, RYE CRUMBS, PARMESAN	
<u>KIPFLER MEUNIERE</u>	12
PARSLEY, LEMON & GARLIC	
<u>SHOESTRING FRIES</u>	12
PARMESAN SALT & TRUFFLE AIOLI	

CHEESE

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

ALL SERVED WITH BAROSSA QUINCE PASTE AND LAVOSH

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

<u>CHOCOLATE LOG</u>	15
RASPBERRY MOUSSE, SPICED BERRY COMPOTE, RASPBERRY MERINGUE	

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

<u>MANDARIN SANSRIVAL</u>	15
MANDARIN JAM, CASHEW DACQUOISE, VANILLA BUTTER CREAM, SESAME SEED TUILE	

<u>APPLE CHEESECAKE</u>	15
CARAMEL, MAPLE GRANOLA, APPLE GEL	

COMPLEMENT YOUR DESSERT WITH SWEET WINE OR FORTIFIED