

“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 **ADELAIDE HILLS & PLAINS**
INSPIRED BY THE FINEST SEASONAL & LOCAL PRODUCE & WINES.

STARTERS

HARRIS SMOKEHOUSE <u>SMOKED KINGFISH</u>	19
WASABI CRÈME FRAICHE & FINGER LIME, RICE CRACKER	
<i>'18 TOP NOTE RED SEMILLON, ADELAIDE HILLS, SA</i>	11
WOODSIDE <u>SALTBUSH CHEVRE</u>	18
HEIRLOOM TOMATOES, BLACK GARLIC, SMOKED OIL, BASIL	
<i>'18 MURDOCH HILL 'THE SURREY' PINOT MEUNIER, ADELAIDE HILLS, SA</i>	18

MAINS

<u>PUMPKIN GRATIN</u>	28
WOODSIDE GOATS CHEESE MOUSSE, PUMPKIN SEEDS, SMOKED RHUBARB	
<i>'18 MURDOCH HILL 'THE SURREY' PINOT MEUNIER, ADELAIDE HILLS, SA</i>	18
THORNBY <u>LAMB RACK</u>	45
SMOKED EGGPLANT, SHALLOTS, FENUGREEK, BEETROOT	
<i>'12 DOMINIC VERSACE LIMITED RELEASE SHIRAZ, ADELAIDE HILLS, SA</i>	14

DESSERT

WOODSIDE <u>CHARLESTON</u>	19
BEERENBERG HONEY, WILLABRAND FIGS, ALMONDS, CRACKERS	
<u>VANILLA BEAN PANNA COTTA</u>	15
MAGAREY POACHED PEAR, PEAR SORBET, BEERENBERG HONEY CREAM, GINGER STREUSEL, CANDIED WALNUTS	

FEED ME MENU

FORGET THE FOOD ENVY AND THE DECISIONS; LET OUR CHEFS FEED YOU!

(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 3.50 EA

KILPATRICK 4.00 EA

STARTERS

PAN-SEARED SCALLOPS 25

BEURRE NOISSETTE, CAULIFLOWER, CHORIZO CRUMB

DUCK BREAST 17

DUCK FAT OATS, PLUMS, DUCK JUS

ROASTED AUTUMN VEGETABLES 16

RAW CARROTS, SESAME SEEDS, PEA PUREE

PORK BELLY 17

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 7

GRILLED GARLIC PRAWNS 8

PAN FRIED BARRAMUNDI 35

SOY AND LIME BUTTER, NECTARINE, FENNEL, 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>GARDEN GREENS</u>	10
VERJUICE DRESSING	
<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 & AIOLI	

CHEESE

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

ALL SERVED WITH BAROSSA QUINCE PASTE AND LAV

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 MOUSSE</u>	15
BERRY COMPOTE, RASPBERRY GEL, CLOVE CRUMBLE	
<u>VANILLA BRULEE</u>	15
COFFEE CURD, HONEYCOMB & CLOVE CRUMBLE	
<u>MANGO SANSRIVAL</u>	15
CASHEW DACQUOISE, MANGO AND LIME COMPOTE, VANILLA BUTTER CREAM, SESAME SEED TUILE, MANGO COULIS	
<u>GREEN STRAWBERRY SORBET</u>	15
PEPPERED MERINGUE, STRAWBERRY CURD, CHAMPAGNE MACERATED STRAWBERRY	
<u>MILK PARFAIT</u>	15
FIG, HAZELNUT CARAMEL, CEREAL BRITTLE, SALTED HAZELNUT	

COMPLEMENT YOUR DESSERT WITH SWEET WINE OR FORTIFIED