

“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

APPETISERS

<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

<u>PAN-SEARED SCALLOPS</u>	25
BEURRE NOISETTE, 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	

CHARCOAL GRILLS

*** CAAB IKG 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>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>TRUFFLE TAGLIATELLE</u>	34
FRENCH BLACK TRUFFLE, GRANA PANDANO, GRILLED ZUCCHINI, BUTTER, BLACK PEPPER	

'FEED ME' MENU \$65 PER PERSON

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

(MIN 2 PEOPLE)

SALADS & SIDES

<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

<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

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