

“WE OFFER MORE THAN JUST
A DINING EXPERIENCE. WE'RE ABOUT
KEEPING IT SIMPLE BY HIGHLIGHTING
THE BEST OF SOUTH AUSTRALIA'S
PRODUCE; FROM THE VINEYARDS OF
THE BAROSSA VALLEY THROUGH TO
THE COASTAL REGIONS OF THE EYRE
PENINSULA.

WE ARE CURRENTLY SHOWCASING
SEASONAL PRODUCE FROM THE
BAROSSA & CLARE VALLEY'S ON OUR
MENU.”

JERSEY FRESH
BAROSSA CHEESE CO.
PANGKARRA
MAGGIE BEER
SCHULZ BUTCHER
DAIRYMAN
BAROSSA FINE FOODS

COAL CELLAR + GRILL

SERIOUSLY SOUTH AUSTRALIAN®

SERVICE CHARGE- CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE OF
1.5% IN ADDITION TO TOTAL AMOUNT PAYABLE. ONE CHECK PER TABLE

FEED ME

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

(MIN 2 PEOPLE, MOST DIETARIES CAN BE ACCOMMODATED)

65 PP

ADD MATCHED WINES 25 PP

SMALLER

OLIVES / GARLIC / CHILI / ROSEMARY	8
COAL GARLIC BREAD / PARMESAN / BLACK SALT	8
COFFIN BAY OYSTERS / NATURAL OR KILPATRICK	25 (6) 48 (12)
PORK BELLY / PEANUT CARAMEL / DAIKON / APPLE	18
SCALLOPS / CAULIFLOWER / CHORIZO / BEURRE NOISETTE	25
LEMON MYRTLE TOFU / ZUCCHINI / CUCUMBER / JERUSALEM ARTICHOKE / NASTURTIUM OIL	16
BOSTON BAY MUSSELS / CHORIZO PASTE / L'ABRUSSEZZE ORZO / SOFRITO	20
BEEF CARPACCIO / FIORE DI LATTE / WATERCRESS / SALT BUSH / CRACKER	19
SAFFRON LEEK TART / CASHEW BOCCONCINI / ALMONDS	18
GRILLED BABY COS / PECORINO CREAM / CHIVES / WALNUTS	14
ZUCCHINI FRITTERS / BLACK GARLIC / CRÈME FRAICHE / QUINOA / DILL VERDE	15
BONE MARROW / GARLIC SHOOTS / CAPERS / SHALLOTS / OX TONGUE	17

LARGER

NOMAD ½ ROAST CHICKEN / CORN / BRUSSEL SPROUTS / BLACK GARLIC / FRITTERS	55
BARRAMUNDI / BONITO BUTTER / ATCHARA / SEA GRAPES / RADDISH	35
LAMB RUMP / LABNA / POMEGRANATE / SHALLOTS / MOLASES	38
PORCHETTA / MUHAMARRA / PICKLED CELERY / HERBS	36
BEEF CHEEKS / CELERIAC / SHIRAZ REDUCTION / CAVOLO NERO / CHIMICHURRI	34
CAULIFLOWER / ALMOND PASTE / AGRO DOLCE / DILL OIL / KALE	28

CHARCOAL GRILL

A SELECTION OF CUTS FROM OUR IN-HOUSE BUTCHER, MARK...

BEEF EYE FILLET / 220G	45
TEYS BLACK ANGUS STRIPLOIN / 260G	35
MAYURA STATION WAGYU RUMP / 260G	48
TOMAHAWK IKG / ROASTED VEGETABLES / RED WINE JUS / BEARNAISE	105
SCOTH FILLET / 250 G	42

SAUCES / BÉARNAISE / MUSHROOM / PEPPERCORN / PORT JUS
SERVED WITH / CAFÉ DE PARIS / POTATO GRATIN

GRILL TOPPERS

SPENCER GULF PRAWN	10
FOREST MUSHROOMS	8
SALT & PEPPER SQUID	7

SIDES

FRIES / PARMESAN / TRUFFLE AIOLI	12
WINTER LEAVES / VERJUS / LEMON	10
BROCCOLINI / LABNEH / CHILI	12

CHEESE

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

SERVED WITH QUINCE AND LAVOSH

ONKAPARINGA CREAMERY RESERVE BLUE / SWEET WITH GENTLE SPICINESS

SECTION 28 MONFORTE / HERBACEOUS / HAZELNUT UMAMI HINTS

WOODSIDE CHARLESTON / VELVETY / EARTHY / RICH

CHEESE CULTURE CHEDDAR / SALTY WITH CREAMY MILK HINTS
/ CULTURED BUTTER

BAROSSA CHEESE CO. WASHINGTON / WASHED RIND / VELVETY / RICH
/ MILD SWEETNESS

DESSERT

QUANDONG BOMBE ALASKA / CARAMEL / BROWNIE	17
STICKY DATE PUDDING / BUTTERSCOTCH / ROASTED PEAR / WATTLE SEED ICE CREAM	15
CHOCOLATE LOG / MILK ICECREAM / DRIED FIGS / MAPLE SAUCE / MILK FOAM	15
VANILLA BRULEE / COFFEE CURD / HONEYCOMB / CLOVE CRUMBLE	16
APPLE CHURROS / HAZELNUT CARAMEL / PEPITAS / CREAM	15

COMPLEMENT YOUR DESSERT WITH SWEET WINE OR FORTIFIED