

CHARCOAL

• restaurant & bar •

STARTER

Marinated mixed olives w/ lemon, fennel & chilli	7
Grilled Sourdough, smoked eggplant, cultured butter	8
Local oysters (3) served natural or	12
serrano ham , worstershire & parsley butter	14

ENTRÉE

Heirloom tomato's, burrata, smoked organic tofu, fig balsamic	17
Grilled half shell scallops rockefeller, radish salad	18
Cured ocean trout, haricot vert salad , parsley and lemon oil	18
House smoked duck breast, charred corn, shaved fennel, burnt orange vinaigrette	21

MAIN

Beetroot risotto, goats curd, baharat, baby herb salad	28
Seared Blue Eye Trevalla, pinto bean cassoulet, daikon salad, orange yuzu reduction	36
12 hour wild clover lamb shoulder, parish mash, wilted spinach , spiced carrots	33
Cider braised Scottsdale pork belly, butternut pumpkin puree, minted peas	32

FROM THE GRILL

250g Cape grim porter house	38
350g Cape grim rib eye	46
Half baby chicken , house rub	29

*All grill items come with Chickpea chips , watercress and radish salad and one sauce or condiment
Peppercorn, mushroom, garlic herb butter, hot English, Dijon, wholegrain mustard*

SIDES

Steak fries, chili salt, lemon aioli	9
Bitter leaf salad, buttermilk ranch dressing	
Steamed snow peas, lemon & pine nut gremolata	
Grilled honey brown mushrooms, goats fetta, soft herbs	

Please let wait staff know of any dietary requirements