

CHARCOAL

• restaurant & bar •

STARTER

MIXED OLIVES 7.00

House marinade, lemon, fennel & chilli

GRILLED SOURDOUGH 8.00

Cultured butter, EVOO

LOCAL OYSTERS (3) 12.00

Natural

Grilled, Pernod & herb butter 13.00

ENTREE

CHICKPEA SALAD 17.00

Warm roast pumpkin, Goats cheese

GRILLED SCALLOPS 19.00

Chipotle & Lime butter

POACHED MUSSELS 19.00

Red lentil & sweet potato soup spiced Labneh

DUCK RAGOUT 20.00

Pappardelle, Reggiano Parmigiana

SIDE 10.00

STEAK FRIES, CHILLI SALT, LEMON AIOLI

BRUSSEL SPROUTS, SPEC & TOASTED HAZELNUTS

STEAMED BROCOLINI, GOATS CHEESE AND LEMON

CHARRED CAULIFLOWER, GREMOLATTA

MAINS

RISOTTO VERDE 34.00

Pecorino & lemon thyme

YELLOWTAIL KINGFISH 42.00

*Asparagus, Beans, Serrano ham,
Agrodolce sauce*

MARKET FRESH FISH 36.00

Cauliflower puree, Fennel & olive vinaigrette

SCOTTSDALE PORK BELLY 36.00

Sweetcorn puree, silver beet & raisins

FROM THE GRILL

300G **CAPE GRIM MSW RUMP** 43.00

300G **CAPE GRIM SCOTCH FILLET** 48.00

MARINATED HALF BABY CHICKEN 42.00

*All grill items served with cauliflower Gratin, Green
beans & one sauce*

Peppercorn, Mushroom, Anchovy & Rosemary,
Hot English, Wholegrain or Dijon mustard

PLEASE ADVISE OUR FRIENDLY TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE WHILE WE WILL ENDEAVOUR TO ACCOMMODATE ALL DIETARY REQUESTS, WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS