



BAR SNACKS

> Smoky bacon and maple popcorn. DF, GF	6
> Cornbread loaf with smoked butter. V, GF	10
> Flat breads, with house dips, artichoke and roasted garlic, smoked eggplant. V, DF	12
> Hand cut chips, with anchovy butter or (lemon and paprika salt DF). GF	9
> Jalapeno poppers lightly crumbed, filled with three cheeses, lemon thyme. V	12
> Grilled halloumi, sesame seeds, smoked honey and lemon dressing. GF, V	14
> Smoked chicken nibbles with molasses and Coalfire hot, hot, hot sauce. DF, GF	16
> Mini sticky pork ribs. DF	15
> Coalfire pork meat balls with bourbon BBQ sauce. DF	15
> Beef cuban.	14

LIGHT BITES

> Crispy crumbed chicken, roasted capsicum and corn salsa.	18
> Smoked duck salad, crispy noodles, Coalfire curry sauce. DF	19
> Grilled black pepper prawns, pancetta, shaved cucumber, sweet chilli dressing. DF, GF	18
> Spiced braised pulled pork, corn bread, smoked brown butter. GF	17
> Chargrilled squid, orange puree, celery and rocket salad, lemon, curry oil. DF, GF	16
> Goats cheese and cumin pastry, baby spinach, pine nuts, honey and red wine vinaigrette. DF, V	18
> Smoked salmon carpaccio, pickled beetroot, grapefruit, caper berries, fennel, crème fraiche, lemon. GF	20

COALFIRE BURGERS

ALL SERVED WITH CHIPS.

> Spiced pulled pork, pickled carrots and crispy onions.	19
> 'The Harris' – Halloumi, roasted kumara and harissa. V	19
> Spicy beef brisket – Coalfire bourbon BBQ sauce.	19
> Crispy chicken – Coalfire curry sauce.	19

FROM THE PIT

ALL SERVED WITH PICKLES AND SLAW.

> St Louis Pork ribs. Sticky and smoky – half/whole. DF, GF	28/38
> Pork belly. 250g – Maple glazed. DF	32
> Lamb shanks. Provençal herbs, and cayenne pepper. DF, GF	30
> Beef rib. 300g – Alex's secret barbecue rub. DF, GF	36
> Beef brisket. 300g – 14 hours in the pit. DF, GF	34
> Coalfire chicken. Half – Lemongrass and fenugreek. DF, GF	28

COALFIRE PLATTERS

PRICED FOR TWO TO SHARE.

ALL SERVED WITH PICKLES, SLAW AND CHIPS.

> The Pit Master Platter. Half pork rib, sirloin steak, spicy coalfire sausage, smoked chicken nibbles, spiced pulled pork. DF, GF	90
> Southern Seafood Platter. Smoked salmon, char-grilled squid, black pepper prawns, green lipped mussels, lime and chilli tuna steak. GF	90

FROM THE COAL OVEN

> T-bone steak, sautéed greens, braised shallots, smoked thyme butter. GF	42
> Sirloin steak, potato gratin, roasted beetroot, smoked mushroom, rocket. GF	38
> Lamb rack, herb crusted, olive and bean cassoulet.	48
> Crayfish, smoky mornay sauce, grilled spring onions and kale. Half/whole.	Market price
> Tuna steak, lime and chilli, quinoa tabbouleh, fresh radish. DF, GF	35
> Salmon steak, cauliflower rice, capsicum corn salsa, cavolo nero. DF, GF	34
> Green lipped mussels, in a tamarind and tomato curry. DF	30
> Whole sole, broccolini and caper butter. GF	30
> Groper, lemon and fennel risotto. GF	38

SIDES, SAUCES AND SALADS

All vegetarian except *anchovy butter

> Pale ale and jalapeno sauce. DF, GF	4
> Harissa. DF, GF	4
> Smoked paprika aioli. DF, GF	4
> Walnut and grapes mustard. DF, GF	4
> Coalfire pickles (radish, beetroot, cucumber, carrot, courgette, cauliflower). DF, GF	4
> Hand cut chips, choice of *anchovy butter or lemon and paprika salt. GF	9
> Slaw of red cabbage, onion, carrot, raisin, parsley, black sesame seeds. DF, GF	6
> Smoked potato salad, aioli, spring onion, parsley, crumbed hardboiled egg. DF, GF	6
> Roasted root vegetables, honey and thyme dressing. DF, GF	9
> Mixed leaf salad, hazelnuts, caramelised onion and blue cheese. GF	9
> Sautéed kale, broccoli, chilli, pumpkin seeds, lemon. DF, GF	9
> Curried Israeli couscous salad, walnuts, apricots, carrot, celery, smoked labneh. DF, GF	9
> Smoky mashed potatoes, crispy garlic, Italian parsley. GF	9

SWEET TREATS

> Caramelised white chocolate twirl, hazelnut, berry compote, Chantilly cream.	12
> Soft meringue, mango and passionfruit puree, kiwi fruit, coconut and kaffir lime sorbet. DF, GF	12
> Dark chocolate fondant, smoked pinewood and bourbon ice cream.	12
> Banoffee pie, banana, salted caramel, whipped cream.	12
> Home baked donut, caramelised apple and maple syrup. V	9

V Vegetarian **GF** Gluten Free **DF** Dairy Free

Please note we are unable to guarantee that any dish is completely free of wheat, nut oils or shellfish traces.

FLAVOUR
BY FIRE

COALFIRE BARBECUE BAR
17 BALLARAT STREET,
THE MALL, QUEENSTOWN
(03) 442 8439
COALFIRE.CO.NZ



BREAKFAST

Home baked donut, caramelised apple and maple syrup. V	9
Scrambled eggs, freshly baked bread, sautéed mushrooms, rocket, truffle oil.	14
Pancake stack, berry compote, smoked bacon, salted caramel sauce.	14
Breakfast wrap scrambled eggs, burnt ends, baked beans, cheese, smoky bacon, baby spinach, fiery harissa.	17
Smoked eggs, grilled corn bread, smokey bacon, jalapeños sour cream. GF	15
Eggs benedict, brioche bun, baby spinach, hollandaise, your choice of:	20
– House smoked salmon	
– Smoked bacon	

Homemade muesli, fresh banana, honey, coconut yogurt. V	10
Spicy Coalfire baked beans, smoked paprika, tomato, onion, baby spinach, poached egg, chorizo, bread crumb, grilled bread. DF	14
Fried eggs, potato rosti, avocado salsa, coriander with your choice of:	20
– Coalfire spicy pork sausage GF, DF	
– House smoked salmon GF, DF	
Baked eggs in a rich tomato sauce, roast capsicum, spring onion, cumin, grilled bread, fresh herbs. V, DF	15

BREKKIE 3pm

THE REST 11am