

## Wominjeka!

We welcome you warmly to Charcoal Lane: a building that holds as much of a story as the vibrant community that have called it home since its earlier incarnation as the Victorian Aboriginal Health Service in the 1970's.

The building and its surrounding laneways quickly became a wider community centre and meeting place, to gather and share stories as well as advocate and support. Continuing in this tradition, since 2009, Charcoal Lane has been serving up much more than just a meal; the exciting array of native Australian flavours is one aspect of a multi-faceted approach to alleviating labour force exclusion for Aboriginal and Torres Strait Islander young people.

Here, we celebrate the cultures, heritage and flavours of the First Peoples and the true heart of the nation, as well as offering one of Victoria's most thoroughly unique dining experiences per the intriguing flavour profile and intricate pairings of an under celebrated cuisine. Head Chef Greg Hampton is passionate about growing and using native Australian ingredients for over 25 years, drawing on his extensive experience to show our students around the rigours of the kitchen, and utilising contemporary cooking techniques to create a truly modern menu befitting Melbourne's ever more diverse and discerning culinary scene.

All profits and donations go directly to making sure we can keep doing what we do: supporting and empowering the individual and the community through supported pathways in traineeships, apprenticeships and specially targeted training modules in front of house and the kitchen, to ensure the trainees' confidence and continued success in the industry.

So thank you for dining with us, we're more than happy to have you. Together, we can transform lives.

## **Wherever possible Charcoal Lane chooses to support socially conscious suppliers**

**Yaru** is a unique partnership between an Aboriginal family of the Bundjalung Nation and family owned Mount Warning Spring Water Company. Yaru naturally came into being as a result of a family friendship and a shared vision – to unite, share & close the gap on disadvantage in indigenous communities. By joining forces and establishing Yaru, the Bundjalung people and Mount Warning Spring Water have created a vehicle for change, with proceeds generated from the sale of Yaru Water used to facilitate indigenous leadership programs, imparting Bundjalung cultural teachings while utilising Mount Warning Spring Water facilities & resources.

**Red Dust** was initiated by Outback Academy Australia to partner with Jasper Coffee; the crux of this partnership is to support the mentoring initiatives and the ambassadorial efforts of the Red Dust Heelers, a group of Aboriginal and other athletes with disability. The Heelers aim to empower Indigenous young people, with or without disability, to lead, mentor & inspire self-respect and to heal their cultural and social hurt.

Levies from sales of the coffee blend will directly go to helping train more trainers, support existing courses and enable funding for infrastructure programs as needed, and to assist the ambassadorial efforts of the Red Dust Heelers.

**Sparkke** are a for purpose alcohol company & social enterprise aiming to raise awareness and funds for important social issues. Sparkke's range of beers and wines are each dedicated to a specific cause, with a percentage of all sales flowing to partner organisations

## **Art at Charcoal Lane**

Charcoal Lane is proud to partner with independent Indigenous Artists and Dreamtime Arts to have bring our restaurant to life. The pieces on display are made up of our permanent collection, some temporary exhibit of artworks which are available for purchase, and pieces for sale through Dreamtime Arts.

Non-alcoholic

Yaru Mineral Water – Still or Sparkling	5
Coca-Cola, Diet Coke	3.5
Lemon Squash/Lemonade/Soda/Tonic	3.5
Ginger Beer with Lemon	4.5
Italian Red Orange	4.5
Juice (Apple, Orange, Cranberry)	4

Mocktail

Desert paradise <i>Cranberry, hibiscus flower syrup, desert lime</i>	9
---	---

Cocktails

<i>Spritz</i> <i>Adelaide hills distillery bitter orange, prosecco</i>	18
Quandong's Vanilla Swansong <i>Whiskey, quandong, licor 43, aztec bitters</i>	17
Pepperberry Negroni <i>Native pepperberry infused gin, antica formula rosso vermouth, campari</i>	17
Lemon Myrtle Margarita <i>Lemon myrtle olmeca reposado tequila, agave syrup, lime juice</i>	17
Quandong Old Fashioned <i>Woodford reserve, ron matusalem, rhubarb bitters, quandong</i>	21
Manna-hatta <i>Pepperberry spiked buffalo trace bourbon, madenii sweet vermouth</i>	19
Wattleseed Espresso Martini <i>Wattleseed infused vodka, kahlua, espresso</i>	17
Sunrise Limoncello <i>House made limoncello from Sunrise Limes</i>	11

Beer

Grand Ridge Brewery Alimghty Light	VIC	8
Moon Dog Love Tap Lager	VIC	8.5
Hawkers Pale Ale	VIC	9.5
Mornington Brown Ale	VIC	10
Sparkke <i>Change The Date</i> Pilsner	SA	10
Fixation IPA	NSW	12

Cider

Kelly Brothers Apple	VIC	11
Napoleone Apple or Pear	VIC	9.5

During Year 12 VCE I decided to do a folio based on Modern foods with Aboriginal influences for Food and Technology. I realised how much native food enhanced modern food and how much that connection to my culture through food meant to me. Through Charcoal Lane I have already got to experience what it's like to work in the kitchen and have got to see what influences of native food they have fused in with modern food.

- Brittany, 1st Year Apprentice Chef

I am a proud Goreng Goreng woman who moved to Melbourne about four years ago. Charcoal Lane helped me connect to local community and young people my own age. I have completed my Certificate III in Catering Operations with Charcoal Lane and this year I will commence university studies at ACU. I will also be working casually with Compass Group a catering business that I connected with through my work at Charcoal Lane. It has been an amazing journey both personally and professionally and Charcoal Lane has become like a family to me.

- Emma, Catering Operations

		gls	btl
<b><u>Sparkling</u></b>			
Airlie Bank Sparkling NV <i>lemon, apple blossom, toast, honey</i>	Yarra Valley, VIC	10	50
Cloak + Dagger Prosecco 2018 <i>lime, lemon, pear</i>	King Valley, VIC	12	60
<b><u>Sauvignon Blanc/Semillon</u></b>			
3 Drops 2016 <i>green apple, passionfruit, lychee</i>	Great Southern, WA	11	55
Moorilla Praxis 2017 <i>gooseberry, stone fruit, cut grass</i>	Derwent Valley, TAS		60
<b><u>Riesling</u></b>			
Spy Valley 2015 <i>cut grass, lemon, pear, fine minerality</i>	Marlborough, NZ	12	60
Glaetzer-Dixon <i>überblanc</i> 2017 <i>honeysuckle, musk, lime, grapefruit</i>	Tamar/Coal Valleys, TAS		65
Mr Hyde Bliss 2018 <i>pear, fresh lime, lemon curd</i>	Clare Valley, SA		70
<b><u>Pinot Gris/Grigio</u></b>			
Endless Pinot Grigio 2017 <i>pear, blossom, honeydew melon</i>	King Valley, VIC		45
Delatite Pinot Gris 2017 <i>granny smithh, pear, lemon citrus</i>	Upper Goulburn, VIC	12	60
Holm Oak Pinot Gis 2017 <i>jasmine, pear, lime leaf, spiced apple</i>	Tamar Valley, TAS		65
<b><u>Chardonnay</u></b>			
McHenry Hohnen Rocky Road 2017 <i>stonefruit, ripe peach, lime pith, nougat</i>	Yarra Valley, VIC		50
McWilliams Hilltops 660 2017 <i>white peach, nectarine, citrus</i>	Tumbarumba, NSW	11	55
Wicks Estate 2017 <i>vanilla, peach, coconut, almond</i>	Adelaide Hills, SA		60
Rouleur 2017 <i>nectarine, lemon curd, grapefruit, green apple</i>	Yarra Valley, VIC		75
<b><u>Other Varietals &amp; Blends</u></b>			
Casa Bianco Sauvignon, Riesling 2015 <i>lemon, orange blossom, crisp acidity</i>	King Valley, VIC		38
Liquid Rock'n'Roll Gewurz/Riesling 2016 <i>floral, mandarin, lychee, lemon</i>	King Valley, VIC		55
Airlie Bank Gris fermented on Skins 2018 <i>peach, watermelon, grapefruit peel, mushroom</i>	Yarra Valley, VIC	11	55
Yelland & Papps Vermentino 2016 <i>lemon, grapefruit, frangipani, almond, soft spice</i>	Barossa Valley, SA		55

Working at Charcoal Lane has given me a very positive pathway for my future. I feel very proud to be supporting different cultures at these events as they give awareness to mainstream about indigenous culture and about our history.

Marley, Food & Beverage Attendant

		gls	btl
<b><u>Rose</u></b>			
Hither & Yon <i>Sand Road Rose</i> 2017 <i>musk, guave, passionfruit, turkish delight</i>	McLaren Vale, SA	11	55
Thick as Thieves <i>La Vie Rustique</i> 2018 <i>red cherry, pomegranate, spice, herb</i>	Yarra Valley, VIC		60
<b><u>Pinot Noir</u></b>			
Endless <i>Valley &amp; Hill</i> 2016 <i>cherry, green herb, strawberry</i>	Yarra Valley + Strathbogie, VIC		48
Yarraloch <i>Single Vineyard</i> 2013 <i>dark cherry, violet, cedar, strawberry, spice</i>	Coldstream, VIC	13.5	65
Thick As Thieves <i>Plump</i> 2017 <i>cranberry, plum, red berries, orange peel</i>	Yarra Valley, VIC		68
Glaetzer Dixon <i>Avance</i> 2017 <i>violet, red cherry, strawberry, dried herbs</i>	Coal/Tamar/Derwent Valleys, TAS		75
Dexter 2017 <i>berry, plum, cranberry, undergrowth</i>	Mornington Peninsula, VIC		95
<b><u>Shiraz</u></b>			
Pacha mama Shiraz 2016 <i>mulberries, blood plums, spice</i>	Heathcote, VIC	11	55
Glaetzer <i>Wallace Shiraz, Grenache</i> 2016 <i>raspberry, plum, liquorice, stewed fruit</i>	Barossa Valley, SA		55
Rouleur 2017 <i>blue fruits, violet, spice, mocha</i>	McLaren Vale, SA		78
Schild Estate <i>Ben Schild Reserve Shiraz</i> 2014 <i>blackberry, blood plum, cocoa, vanilla, saltbush</i>	Barossa Valley, SA		80
<b><u>Cabernet</u></b>			
Rolf Binder Cabernet Merlot 2016 <i>red berries, black cherry, cacao nib</i>	Barossa Valley, SA		55
McWilliams <i>Hilltops Cabernet Sauvignon</i> 2016 <i>blackcurrant, blackberry mint, dark olive</i>	Barwang , NSW	12	60
<b><u>Other Varietals</u></b>			
Jericho Grenache Shiraz Mouvedre 2017 <i>raspberry, cherry, jubey, cocolate, tobacco</i>	McLaren Vale, SA	11.5	58
Municipal Tempranillo 2014 <i>dark cherry, spiced plum, cola, nutmeg, sage</i>	Strathbogie Ranges, VIC		65
Airlie Bank Cabernet Franc 2018 <i>plum, green capsicum, mulberry, spice</i>	Yarra Valley, VIC	11	55
Condie <i>Giarracca Sangiovese</i> 2017 <i>morello cherry, raspberry , herb</i>	Heathcote, VIC		75

I am a young Yorta Yorta woman who has lived in Werribee my whole life. My mother always made sure we had connections within our community. I dropped out of school at the beginning of year 12 and spent 6 months working in fast food. Since I joined Charcoal Lane I had the opportunity to live and work in Uluru and participated in many events and community gatherings. I know how much my community and our involvement all means and contributes to every success the people have fought for.

– Ali, Food & Beverage Attendant



### Apéritif + Digestif

Pimms No . 1	9
Campari	9
Aperol/Aperol Spritz	8/16
Antica Formula	10
Chartreuse	11
Maidenii Dry, Maidenii Sweet	10
Lillet Blanc, Noilly Prat, Cinzano Extra Dry	8

### Vodka

Wyborowa	9
Charcoal Lane Infused Wattleseed Vodka	10
666	12
Grey Goose	15

### Rum

Havana Club 3 + Club Especial	9
Havana Club 7	10
Bundaberg	9
Bacardi	9
Appleton Estate V/X	9
Mount Gay	9
Mount Gay XO	11
Ron Matusalem 15 y.o.	12
Ron Flor de Cana 18 y.o.	15
Pyrat XO	18

### Gin

Beefeater	9
Charcoal Lane Infused Pepperberry Gin	10
Anther <i>Habitat</i>	10
Bombay Sapphire	10
West Winds Sabre	10
West Winds Cutlass	12
Hendricks	12
Plymouth	12

*“Be the best of whatever you are”*

Martin Luther King

That is what Charcoal Lane means to me

Morgan, Food & Beverage Attendant

**Tequila**

Olmecca Altos Plata	9
Olmecca Altos Reposado	11
Don Julio Reposado	12
Don Julio Anejo	14

**Whisk(e)y**

Ballantines	9
Canadian Club	10
Starward + Starward Wine Cask Edition	12
Macallan 12 y.o.	13
Auchentoshan 12 y.o.	13
Oban 14 y.o.	14
Ardberg 10 y.o.	14

**Bourbon**

Jack Daniel's	9.5
Buffalo Trace	11
Woodford Reserve	12

**Cognac + Brandy**

St Agnes Brandy	10
Hennessy VS	12
Hennessy XO	32
Courvoisier VSOP	15

**Liqueurs**

Baileys	9
Cointreau	10
Frangelico	9
Grand Marnier	10
Kahlua	9
Akropolis Ouzo	9
Licor 43	9
Disaronno Amaretto	12

**Dessert and Fortified Wines**

	gls	btl
Audrey Wilkinson <i>Vin de Vie</i> NV 500ml <i>honeysuckle, rose</i>	11	80
Petro Ximénez	10	

