



A social enterprise of  
**MISSION  
AUSTRALIA**

## 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.

**Jarmbie Coffee** is one of the many passion projects of Richard Young. Richard's coffee brand is a bold endeavour with the aim to grow indigenously owned business within Australia and internationally. Working directly with traditional owner grower's cooperatives in Papua New Guinea and Peru, the coffee is then roasted in Victoria by Totem Drinks (a proud indigenous business). Richard is involved in training Aboriginal and Torres Strait Islander baristas, and is primed to launch the first Australian Indigenous Barista Championship. Proceeds from the sale of Jarmbie Coffee go towards supporting at risk young people through the Be Deadly Camp, which enables young people to have fun learning about the importance of self-worth and to plan for a future filled with hope.

## **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 Still 500ml or Sparkling 1lt	5/10
Coca-Cola, Diet Coke	3.5
Lemon Squash/Lemonade/Soda/Tonic	3.5
Juice (Apple, Orange, Cranberry)	4

### Mocktail

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

Australiano <i>AHD bitter orange aperitif, Regal Rogue Wild Rose vermouth, soda, lemon twist</i>	17
Quandong's Vanilla Swansong <i>Starward two-fold, 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, AHD sweet rosso 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 Almighty Light	VIC	8
Moon Dog Love Tap Lager	VIC	8.5
Hawkers Pale Ale	VIC	9.5
Mornington Brown Ale	VIC	10

### 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>			
Casa Sparkling NV <i>peach, biscuit, floral</i>	King Valley, VIC		38
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 2017 <i>green apple, passionfruit, lychee</i>	Great Southern, WA	11	55
<b><u>Riesling</u></b>			
Glaetzer-Dixon <i>überblanc</i> 2018 <i>honeysuckle, musk, lime, grapefruit</i>	Tamar/Coal Valleys, TAS	13	65
Mr Hyde <i>Bliss</i> 2018 <i>pear, fresh lime, lemon curd</i>	Clare Valley, SA		70
<b><u>Pinot Gris/Grigio</u></b>			
Endless Pinot Grigio 2018 <i>pear, blossom, honeydew melon</i>	King Valley, VIC	10.5	50
Airlie Bank Gris fermented on Skins 2018 <i>peach, watermelon, grapefruit peel, mushroom</i>	Yarra Valley, VIC		55
Holm Oak Pinot Gris 2018 <i>jasmine, pear, lime leaf, spiced apple</i>	Tamar Valley, TAS		65
<b><u>Chardonnay</u></b>			
McHenry Hohnen <i>Rocky Road</i> 2018 <i>stonefruit, ripe peach, lime pith, nougat</i>	Yarra Valley, VIC		50
Coombe Farm 2017 <i>grapefruit, white peach, fig, gentle oak spice</i>	Yarra Valley, VIC	13	65
Rouleur 2017 <i>nectarine, lemon curd, grapefruit, green apple</i>	Yarra Valley, VIC		75
<b><u>Other Varietals &amp; Blends</u></b>			
Yelland & Papps Vermentino 2016 <i>lemon, grapefruit, frangipani, almond, soft spice</i>	Barossa Valley, SA	11	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

<u>Rose</u>		gls	btl
Thick as Thieves <i>La Vie Rustique</i> 2018 <i>red cherry, pomegranate, spice, herb</i>	Yarra Valley, VIC	12	60
<u>Moscato</u>		275ml	
Innocent Bystander 2017 <i>fairy floss, turkish delight, mandarin</i>	Yarra Valley, VIC	13	
<u>Pinot Noir</u>			
D'Soumah 2018 <i>cherry, raspberry, soft oak</i>	Yarra Valley, VIC	12	60
Endless <i>Valley &amp; Hill</i> 2018 <i>cherry, green herb, strawberry</i>	Yarra Valley + Strathbogie, VIC		50
Glaetzer Dixon <i>Avance</i> 2018 <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
<u>Shiraz</u>			
Innocent Bystander Syrah 2017 <i>white + black pepper, dark fruit, smoky</i>	Yarra Valley, VIC	11	55
Rouleur 2017 <i>violet, spice, mocha</i>	McLaren Vale, SA		78
Schild Estate <i>Ben Schild Reserve</i> Shiraz 2014 <i>blackberry, blood plum, cocoa, vanilla, saltbush</i>	Barossa Valley, SA		80
<u>Cabernet</u>			
McWilliams <i>660 Reserve</i> Cabernet 2017 <i>blackcurrant, blackberry mint, dark olive</i>	Hilltops , NSW	12	60
<u>Other Varietals</u>			
Municipal Tempranillo 2015 <i>dark cherry, spiced plum, cola, nutmeg, sage</i>	Strathbogie Ranges, VIC	12	60

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
Adelaide Hills Distillery Bitter Orange	10
Aperol/Aperol Spritz	8/16
Antica Formula	10
Maidenii Dry, Maidenii Sweet, Adelaide Hills Distillery Rosso Vermouth	10
Lillet Blanc, Noilly Prat, Cinzano Extra Dry	8

### Vodka

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

### Rum

Havana Club 3	9
Havana Club 7	10
Club Especial	10

### Gin

Hendricks	12
Adelaide Hills Distillery 78 degrees	10
Something Wild—Green Ant Gin	15
Infused Pepperberry Gin	10

*“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
Don Julio Anejo	14

### Whisk(e)y

Starward Two-Fold	10
Ballantines	9
Jamesons Irish Whisky	10
Starward + Starward Wine Cask Edition	12
Oban 14 y.o.	14
Ardberg 10 y.o.	14

### Bourbon

Jack Daniel's	9.5
Buffalo Trace	10
Woodford Reserve	12

### Cognac + Brandy/Digestives

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

### Liqueurs

Baileys	9
Pedro Ximenez Sherry	12
Frangelico	9
Grand Marnier	10
Kahlua	9
Akropolis Ouzo	9
Licor 43	9
Disaronno Amaretto	12
Charcoal Lane Sunrise Lime Limencello	11

