

# THE COAL SHED

## WORKING LUNCH

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| <b>Local Sourdough</b>                               | <b>4</b>  |
| Whipped Butter, Chicken Salt                         |           |
| <b>Market Oysters</b> <i>each</i>                    | <b>4</b>  |
| Rockefeller or Natural, Shallot Vinegar              |           |
| <b>Crispy Short-Rib Doughnuts</b>                    | <b>6</b>  |
| Home Made Sriracha                                   |           |
| <b>Dry Aged Rump Cap</b>                             | <b>15</b> |
| Smoked Onion, Béarnaise sauce, Chips                 |           |
| <b>Smoked Bacon Cheeseburger</b>                     | <b>15</b> |
| Aged Beef, Dill Pickles, Onion Mayo, Chips           |           |
| <b>Grilled Fillet Steak Sandwich</b>                 | <b>16</b> |
| Grain Mustard, Balsamic Onions, Rocket, Chips        |           |
| <b>Turmeric Grilled Chicken Salad</b>                | <b>13</b> |
| Spicy Grains, Shredded Fennel, Miso, Coriander, Lime |           |
| <b>Grilled Fillet of Bream Meuniere</b>              | <b>16</b> |
| Creamed Potato, Sea Herbs, Lemon, Capers             |           |

*Available weekdays 12-3.30pm*

*Speak to server about additional sides and sauces*

*Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.*