

APERITIFS

Laurent Perrier, La Cuvée Brut <i>Champagne, France 125ml</i>	17.5	Spicy Guava Margarita <i>Cazcabel Blanco, Guava, Rocotto Agave, Lime</i>	13	Fat Old Fashioned <i>BeefFat Washed Evan Williams, Demerara, Saline</i>	14.5
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SNACKS

36-Hour Fermented Sourdough (v) 5 <i>Whipped Butter, Chicken Skin Salt</i>	Three Cheese Artichoke Dip* (v) 6 <i>Corn Tortilla</i>
48-Hour Fermented Flatbread (vg) 5.5 <i>Charred Leeks, Confit Garlic</i>	Burnt Ends Taco* 6 <i>Tomatillo Salsa, Onion, Sour Cream</i>
Gordal Olives* (vg) 4	

Seafood Counter

Pure, simple, ocean fresh.

English Oysters* 4 each	Osetra Caviar 10g 40
<i>Shallot Mignonette or The Coal Shed Bloody Mary Granita & Pickled Celery</i>	<i>Luxurious, creamy sturgeon caviar served with Blinis, Whipped Crème Fraîche, and Chopped Chives.</i>

STARTERS

Smoked Pork Belly* 13.5 <i>Pickled Cucumber, Chipotle BBQ Sauce</i>	Stracciatella* (v) 12.5 <i>Black Fig, Hazelnut, Moscatel Dressing</i>	Steak Tartare* 14 <i>Bone Marrow Mayonnaise, Potato Chips</i>	Caesar Salad 11 <i>Anchovy Dressing, Parmesan, Croutons Add Grilled Chicken to your salad 5</i>
Grilled Atlantic Prawns* 14 <i>Prawn Head Butter, Burnt Lime</i>	Fire Roasted Scallops 18 <i>Nduja Butter, Garlic Herb Crumb</i>	Fennel Cured Salmon 13 <i>Ponzu, Leek Oil, Kohlrabi, Dill</i>	Ember Roast Beetroots* (vg) 10 <i>Whipped Tofu, Crispy Onions, Chicory</i>

SHARING STEAKS

FROM THE SALT CHAMBER & CHARCOAL GRILL

Our steaks are carefully sourced for exceptional quality, with beautiful marbling and deep flavour. Each cut is prepared in-house and cooked simply over fire on our Robata grill, finished with aged beef fat and smoked salted butter. Ask a team member for todays current weights

Porterhouse* 13 per 100g	Prime Rib* 13 per 100g	Chateaubriand* 14 per 100g	Wagyu Tomahawk* 20 per 100g	Sirloin on the Bone* 12 per 100g
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Fillet Steak* 37 200g	Ribeye Steak* 39 300g	Rump Barrel* 24 300g	+ Argentinian Prawns* 9 <i>Add two prawns to any steak</i>
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The Coal Shed Sauces - Peppercorn | Béarnaise* (v) | Chimichurri* (v) 3 each

Robata & Rotisserie

Saddleback Pork Chop* 28 <i>Plum Agridolce, Grilled Radicchio</i>	Ancho Chile Marinated Chicken* 25 <i>Creamed Corn, Jalapeño Verde</i>
Monkfish* 30 <i>Woodland Mushrooms, Diane Sauce</i>	Grilled Hen of the Wood Mushroom* (vg) 21 <i>Baked Rice, Mushroom Broth, Kale</i>
Slow Cooked Short Rib* 26 <i>Tamarind Glaze, Onion Purée, Charred Onion Petals</i>	The Coal Shed Burger 19 <i>American Cheese, Dill Pickle, Aioli, Beef Fat Chips</i>
Cod Fillet* 24 <i>Charred Hispi, Curried Mussel Sauce, Furikake Seasoning</i>	

SIDES

Beef Fat Chips* <i>Maldon Salt</i> 6
Tomato Salad* (vg) 6 <i>Red Onion, Sherry Vinegar</i>
Buttered Mash (v) 6
Charred Hispi Cabbage* (vg) 6
Truffled Mac 'n' Cheese (v) 7
Onion Rings (v) 6
Bitter Leaf Salad* (vg) 6 <i>Citrus Dressing</i>

SET Menus

Available Monday - Friday from 12 - 6:30pm
Big flavours, smaller prices. Our set lunch brings you signature dishes at a price that's hard to beat.
Perfect for a midweek lunch or a pre-theatre bite.

Sunday Service

Available from 12 - 4:30pm
Sundays, done properly. Charcoal-roasted steak, beef & chicken, next-level trimmings and a wine list that'll make you want to stay a little longer.



THE COAL SHED

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