

APERITIFS

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

SNACKS

|                                                                                      |                                                                        |
|--------------------------------------------------------------------------------------|------------------------------------------------------------------------|
| <b>36-Hour Fermented Sourdough</b> (v) 5<br><i>Whipped Butter, Chicken Skin Salt</i> | <b>Burnt Ends Taco*</b> 6<br><i>Tomatillo Salsa, Onion, Sour Cream</i> |
| <b>Three Cheese Artichoke Dip*</b> (v) 6<br><i>Corn Tortilla</i>                     | <b>Grilled Padron Peppers</b> 5<br><i>Aleppo Salt</i>                  |
| <b>Gordal Olives*</b> (vg) 4                                                         |                                                                        |

SEAFOOD COUNTER

**English Oysters\*** 4 each  
*Shallot Mignonette*  
**or**  
*The Coal Shed Bloody Mary Granita & Pickled Celery*  
  
*Pure, simple, ocean fresh.*

STARTERS

|                                                                               |                                                                                 |                                                                         |                                                                                                                     |
|-------------------------------------------------------------------------------|---------------------------------------------------------------------------------|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| <b>Smoked Pork Belly*</b> 13.5<br><i>Pickled Cucumber, Chipotle BBQ Sauce</i> | <b>Stracciatella*</b> (v) 12.5<br><i>Black Fig, Hazelnut, Moscotel Dressing</i> | <b>Steak Tartare*</b> 14<br><i>Bone Marrow Mayonnaise, Potato Chips</i> | <b>Caesar Salad</b> 11<br><i>Anchovy Dressing, Parmesan, Croutons</i><br><i>Add Grilled Chicken to your salad</i> 5 |
| <b>Grilled Atlantic Prawns*</b> 15<br><i>Prawn Head Butter, Burnt Lime</i>    | <b>Fire Roasted Scallops</b> 18<br><i>Nduja Butter, Garlic Herb Crumb</i>       | <b>Fennel Cured Salmon</b> 13<br><i>Ponzu, Leek Oil, Kohlrabi, Dill</i> | <b>Ember Roast Beetroots*</b> (vg) 10<br><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.*

|                                                                                     |                                        |                                               |                                             |  |
|-------------------------------------------------------------------------------------|----------------------------------------|-----------------------------------------------|---------------------------------------------|--|
| <b>Porterhouse*</b><br><i>13 per 100g</i>                                           |                                        | <b>Prime Rib*</b><br><i>13 per 100g</i>       | <b>Chateaubriand*</b><br><i>14 per 100g</i> |  |
|  |                                        |                                               |                                             |  |
| <b>Fillet Steak* 37</b><br><i>200g</i>                                              | <b>Ribeye Steak* 39</b><br><i>300g</i> | <b>Sirloin on the Bone* 60</b><br><i>500g</i> | <b>Rump Barrel* 25</b><br><i>300g</i>       |  |

**The Coal Shed Sauces** - Peppercorn (v) | Béarnaise\* (v) | Chimichurri\* (v) 3 each

ROBATA & ROTISSERIE

|                                                                                              |                                                                                              |
|----------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| <b>Saddleback Pork Chop*</b> 28<br><i>Plum Agridolce, Grilled Radicchio</i>                  | <b>Ancho Chile Marinated Chicken*</b> 25<br><i>Creamed Corn, Jalapeño Verde</i>              |
| <b>Monkfish*</b> 30<br><i>Woodland Mushrooms, Dianne Sauce</i>                               | <b>Grilled Hen of the Wood Mushroom*</b> (vg) 21<br><i>Baked Rice, Mushroom Broth, Kale</i>  |
| <b>Slow Cooked Short Rib*</b> 27<br><i>Tamarind Glaze, Onion Purée, Charred Onion Petals</i> | <b>The Coal Shed Burger</b> 19<br><i>American Cheese, Dill Pickle, Aioli, Beef Fat Chips</i> |
| <b>Cod Fillet*</b> 24<br><i>Charred Hispi, Curried Mussel Sauce, Furikake Seasoning</i>      |                                                                                              |

SIDES

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