

APERITIFS

|   |             |   |           |  |             |
|---|-------------|---|-----------|--|-------------|
| <b>Laurent Perrier, La Cuvée Brut</b><br><i>Champagne, France 125ml</i> | <b>17.5</b> | <b>Spicy Guava Margarita</b><br><i>Cazcabel Blanco, guava, rocoto agave, lime</i> | <b>13</b> | <b>Fat Old Fashioned</b><br><i>Beef fat washed Evan Williams, demerara</i> | <b>14.5</b> |
|---|-------------|---|-----------|--|-------------|

SNACKS

|  |          |  |          |
|--|----------|--|----------|
| <b>36-Hour Fermented Sourdough</b><br><i>Whipped butter, chicken skin salt</i> | <b>5</b> | <b>Crispy Hasselback Jerusalem Artichoke</b> (gf/v)<br><i>Charred spring onion salsa mayo, Jerusalem artichoke crisps, Aleppo chilli</i> | <b>6</b> |
| <b>Gordal Olives</b> (gf/vg)   | <b>4</b> |  |          |
| <b>Burnt Ends Taco</b> (gf)<br><i>Tomatillo salsa, onion</i>                   | <b>6</b> | <b>Grilled Padron Peppers</b> (gf/vg)<br><i>Aleppo chilli, salt</i>  | <b>5</b> |

SEAFOOD COUNTER

**English Oysters** (gf) 4 each  
*Shallot mignonette*  
or  
*The Coal Shed Bloody Mary granita & pickled celery*

STARTERS

|  |             |  |             |  |           |   |                       |
|--|-------------|--|-------------|--|-----------|---|-----------------------|
| <b>Smoked Pork Belly</b> (gf)<br><i>Pickled cucumber, chipotle BBQ sauce</i> | <b>13.5</b> | <b>Stracciatella</b> (gf/v)<br><i>Smoked winter radish, raisin, caper vinaigrette, toasted buckwheat</i> | <b>12.5</b> | <b>Steak Tartare</b> (gf)<br><i>Garlic mayonnaise, potato chips</i>  | <b>14</b> | <b>Caesar Salad</b><br><i>Anchovy dressing, Parmesan, croutons</i><br>Add grilled chicken to your salad | <b>11</b><br><b>5</b> |
| <b>Grilled Atlantic Prawns</b> (gf)<br><i>Prawn head butter, burnt lime</i>  | <b>15</b>   | <b>Fire Roasted Scallops</b><br><i>Nduja butter, garlic herb crumb</i>                                   | <b>18</b>   | <b>Fennel Cured Salmon</b><br><i>Ponzu, leek oil, kohlrabi, dill</i> | <b>13</b> | <b>Ember Roast Beetroot</b> (gf/vg)<br><i>Whipped tofu, crispy onions, chicory</i>                      | <b>10</b>             |

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 butter.*

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

**The Coal Shed Sauces** - Peppercorn | Béarnaise (gf/v) | Chimichurri (gf/v) | Diane (gf) | Garlic butter (gf/v) 3 each

ROBATA & ROTISSERIE

|   |           |   |           |
|---|-----------|---|-----------|
| <b>Saddleback Pork Chop</b><br><i>Caramelised apple mustard, boudin noir, Pedro Ximenez</i>   | <b>28</b> | <b>Ancho Chile Marinated Chicken</b> (gf)<br><i>Creamed corn, jalapeño verde</i>                                | <b>25</b> |
| <b>Monkfish</b> (gf)<br><i>Mixed wild mushrooms, Diane sauce</i>                              | <b>30</b> | <b>Rotisserie Gunpowder Spiced Cauliflower</b> (gf/vg)<br><i>Coriander &amp; coconut sauce, soft herb salad</i> | <b>19</b> |
| <b>Slow-Cooked Short Rib</b> (gf)<br><i>Tamarind glaze, onion purée, charred onion petals</i> | <b>27</b> | <b>The Coal Shed Burger</b><br><i>American cheese, dill pickle, aioli, beef fat chips</i>                       | <b>19</b> |
| <b>Cod Fillet</b> (gf)<br><i>Charred hispi, curried mussel sauce, furikake seasoning</i>      | <b>24</b> | <b>Fire Roasted Squash</b> (vg)<br><i>Freekeh, tahini dressing, pumpkin seed gremolata</i>                      | <b>18</b> |

SIDES

|  |          |
|--|----------|
| <b>Beef Fat Chips</b> (gf) <i>Maldon salt</i>              | <b>6</b> |
| <b>Honey Glazed Carrots</b> (gf/v)                         | <b>6</b> |
| <b>Buttered Mash</b> (v)                                   | <b>6</b> |
| <b>Celeriac, Leek, Cheese Gratin</b> (gf)                  | <b>6</b> |
| <b>Truffle Mac ‘n’ Cheese</b> (v)                          | <b>7</b> |
| <b>Winter Leaf Salad</b> (gf/vg)<br><i>Citrus dressing</i> | <b>6</b> |
| <b>Creamed Spinach</b> (gf/v)                              | <b>6</b> |

SET MENUS

*Available Monday - Friday 12 - 6:30pm.  
Two course 19 / Three Course 23*

*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 sirloin, rump of beef or 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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