

SALT SHED

FROM THE GRILL

Grilled Aubergine, Chimichurri Butter and Mayo, Pickled Red Chillies, Crispy Shallots (V)	12
Crispy Charcoal Chicken Thigh, Pickled Red Onions, Lime & Garlic Dip, BBQ Sauce	13
32 Day Aged Bavette Steak, Chimichurri & Pickled Red Onion	18
BBQ Glazed Pastrami Steak, Pickles & Pickled Red Chillies	20
32 Day Aged Sirloin Steak, Chimichurri & Pickled Red Onion	24
Cornish Lamb Chump, Charred Shallot, Mint & Garlic Chimichurri	28

BURGERS

ADD BACON 1

ADD PATTY 3.5

CLASSIC

Aged British Beef Patty, American Cheese, Beef Dripping Mayo, Pickles & Onion	11
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SWEET ONE

Smoked Pancetta Bacon, Aged British Beef Patty, American Cheese, Beef Dripping Mayo, Bacon & Onion Jam	12
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SIMPLY VEGAN

Symplicity Patty, Vegan or American Cheese, Vegan Burger Mayo, Pickles & Onion (V/Vg)	13
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PASTRAMI

Smoked Pastrami, Aged British Beef Patty, American Cheese, Beef Dripping Mayo, Pickles & Onion	15
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CHARCOAL CHICKEN KEBAB

Charcoal Chicken Thigh, Flame Grilled Bread, Lime Slaw, Chilli Sauce, Lime & Garlic Sauce, Pickled Red Onions, Pot of Salad & Garnishes	18
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MEAT NIGHT MONDAY 60/81

3 Meat Platter, Choice of Two Sides, x 2 Birra Moretti
Upgrade to 4 Meat Platter, Choice of Two Sides, x 2 Birra Moretti

THURSDAY RIBEYE CLUB 90

700g 30 Day Dry Aged Native Bone-In Rib-eye,
Choice of 2 Sides & 2 Sauces, Carafe of Wine or Two Beers

SUNDAY ROAST

Sunday Roast Menu Served 12pm - 8pm

‘THE SALT SHED WAY’

For the ultimate sharing experience, we recommend selecting one of our famous meat platters alongside one of our signature burgers, cut in half. This way, you get to try our beloved grilled meats and award winning burgers. It's ‘The Salt Shed Way’

PLATTERS

3 MEAT PLATTER 49

Bavette Steak, Charcoal Chicken, Pastrami Steak
(Chimichurri, BBQ, Lime & Garlic Sauce)

3 STEAK PLATTER 59

Bavette Steak, Smoked Pastrami Steak, Sirloin Steak
(Chimichurri, BBQ, Chilli Sauce)

4 MEAT PLATTER 75

Bavette Steak, Charcoal Chicken, Pastrami Steak
& Lamb Chump (Chimichurri, BBQ, Lime & Garlic,
Mint & Garlic Chimichurri)

4 STEAK PLATTER 90

Bavette Steak, Smoked Pastrami Steak, Sirloin Steak
& Lamb Chump (Chimichurri, BBQ, Chilli,
Mint & Garlic Chimichurri)

5 MEAT PLATTER 95

Bavette Steak, Charcoal Chicken, Pastrami Steak,
Lamb Chump, Crispy Pork Belly (Chimichurri, BBQ,
Lime & Garlic, Mint & Garlic Chimichurri, Apple Jam)

BONE-IN RIBEYE CLUB 90

700g 30 Day Dry Aged Native Bone-In Rib-eye,
Choice of 2 Sauces

SIDES

Flame Grilled Bread	3
Skin on Chips, Rosemary Salt	4
Chopped Salad, Tomato, Cucumber, Red Onion, Lemon & Herbs	4
Grilled Baby Gem, Anchovy & Lemon Butter Dressing, Herby Breadcrumbs	5
Mac & Cheese, Bacon & Onion Jam, Herby Breadcrumbs, Chives	6.5
Skin on Chips, Cheese Fondue, Bacon Salt, Chives	7
Grilled Bone Marrow, Flatbread, Chopped Salad	8
Crispy Pork Belly, Apple Jam & Pickled Red Onions	10/15

HOUSE SAUCES

Brown Butter Mayo, Chilli Sauce, Lime & Garlic,
Chimichurri, Cheese Fondue, BBQ, Mint & Garlic
Chimichurri, Peppercorn, Apple Jam

2.5 EACH

An optional 10% service charge is added to the bill.

Please be advised that while we take precautions to prevent cross-contamination, our kitchen prepares meals containing common allergens. We cannot guarantee that any item is 100% free of allergens due to shared equipment and preparation areas.