

S H E D



Shed 5 Restaurant and Bar

to share

aro ciabatta, parmesan & polenta bread, rye & caraway sour dough

- onion butter & burnt onion dust

- wairarapa - lot 8 reserve extra virgin olive oil & pukara caramelised balsamic

- taramasalata – salted bluenose roe, smoked paprika, avocado oil

entree

market fish crudo - green coconut curry, coriander oil, pickled shallot,
chilli pepper caviar, thai basil & lime

bruschetta – charred ciabatta, prosciutto di san daniele, buffalo burrata,
basil, preserved tomato salsa, lot 8 reserve, pukara balsamic

gochujang calamari steak, crushed cucumber salad, pickled radish, coriander,
black vinegar, chilli & sesame, lemon & ginger yoghurt

roasted pears, preserved figs, gorgonzola dolce, rocket, candied walnuts,
30 year old balsamic (vegetarian & gluten free)

main

market fish – spanner crab, prawn & coriander mash, sautéed brassica,
yuzu hollandaise, chilli-prawn oil

sous vide pork belly, onion soubise, honey & ginger carrots, macadamia,
apple & fennel remoulade, red vein sorrel, apple syrup

200g grass fed beef eye fillet, aged cheddar & chive mash, cauliflower puree,
fried leeks, leek oil, red wine & pearl veal jus
(supplementary - \$5.00)

napa cabbage & shiitake dumplings, tamarind & coconut satay, wood ear,
pickled radish & coriander, peanut togarashi (vegan)

dessert

valrhona manjari chocolate tart, black doris plum gel, hazelnut meringue,
black doris plum sorbet

wildflower honey & vanilla panna cotta, preserved cromwell cherry & thyme,
amaretto crème fraîche ice cream, almond & honey tuille

cheese - little river brie - *nelson*, gorgonzola dolce – *italy* w falwasser, crostini, quince, fruit

tea & coffee

immigrant's son filter coffee / dilmah tea selection