



TE MOTU

THE SHED MENU

February 2018

BITES

<i>Franco's potato sourdough bread, noisette butter/w Matiatia Grove olive oil</i>	8
<i>Mixed marinated olives</i>	10
<i>Panelle, goats curd, olives, parsley, lemon, pecorino</i>	17
<i>Chicken liver parfait, elderflower jelly, peach mostarda, rye & sunflower soda bread</i>	18

SMALL PLATES

<i>Shiitake and Oyster Mushroom pierogi, fresh peas, broad beans, dill crème fraiche</i>	21
<i>Smoked wild venison tartare, truffle, capers, cured egg yolk, shallots, potato crisps</i>	24
<i>Crispy pig's head, ruby sauerkraut, apple, mustard, cress</i>	22
<i>Octopus, skordalia, celery, pickled golden raisins, green olive</i>	24
<i>Trevally tiradito, Indian spices, curry leaves, gazpacho sauce</i>	21

LARGE PLATES

<i>Sweetcorn and basil polenta, curious cropper cherry tomatoes, buffalo mozzarella</i>	29
<i>Taupo lamb shoulder, saffron, herbs, zucchini, butter beans, yoghurt, currants</i>	39
<i>Medium-rare wagyu hangar steak, beetroots, chard, Mahoe farm blue cheese</i>	45
<i>John Dory, turmeric, coconut, lime, fried black rice, savoy cabbage, coriander</i>	42

SIDES

<i>Leaves, herbs, quinoa-buckwheat-almond crunch, orange & sherry vinaigrette</i>	12
<i>Fennel, rocket, pear, ricotta salata, fried green lentils</i>	12
<i>Smoked Agria potatoes, green goddess dressing</i>	12

AFTERS

<i>Chocolate anise mousse, cherries, hyssop, blood orange sorbet</i>	15
<i>Angel food cake, apricots, buffalo yoghurt sorbet, salted caramel, macadamia honeycomb, blackberries</i>	15
<i>Kaikoura Tenara goat's milk cheese, oat crackers, plums, thyme</i>	15

FRIDAY NIGHT SPECIAL SET MENU

Every Friday night from 6pm

\$59pp - 2 courses/ \$69 pp - 3 courses