



The Shed

TE MOTU

### ***Small plates to share***

Mixed marinated olives (v,gf)	10
Crispy Flat bread, green tapenade, ricotta, grapes	16
Chicken liver parfait, pickled rhubarb, melba toast (gfa)	21
Hoisin pork belly, peanut and cucumber salsa, coriander (df, gf)	22
Potato dumplings, gorgonzola, walnuts, zucchini (veg)	21
King salmon tataki, wasabi cream, pickled kohlrabi (gf,df)	25
Roasted brussels sprout, parmesan custard, mushroom (gf, dfa, veg)	24
Slow cooked lamb, chickpea, eggplant tahini, pomegranate, feta (gf, dfa)	28
Market fish, prawn, spinach, horseradish, olive crumb (gf, df)	30
Medium rare Eye Fillet, parsnip, beetroot, prune, hazelnut (gf, dfa)	31
Steamed beans, crispy prosciutto, preserved lemon beurre blanc (gf)	18
Twice cooked potatoes, rosemary salt, mushroom mayo (df,veg)	15
Garden leaves, apple cider vinegar, quinoa, avocado (gf, df,v)	14

### ***To finish***

Flourless chocolate fudge cake, dulce de leche mousse, plum, fig (gf)	16
Coconut sorbet, seasonal fruit, toasted coconut (gf, df, v)	15
Almond stuffed date, dipped in dark chocolate (gf, v)	6
Local cheese, today's bread, lavoche, mustard fruits, grapes	23

*(veg) Vegetarian (v) Vegan (gf) Gluten free (df) Dairy free*

*Our policy is one bill per table and 2 payments per bill*