



The Shed

TE MOTU

***Small plates to share***

Mixed marinated olives (v,gf)	10
Crispy Flat bread, green tapenade, ricotta, grapes (veg)	16
Chicken liver parfait, pickled rhubarb, melba toast (gfa)	21
Hoisin pork belly, pineapple & chilli salsa, coriander, pistachio (df, gf)	22
Potato dumplings, gorgonzola, walnuts, zucchini (veg)	21
King salmon tataki, wasabi cream, pickled kohlrabi (gf, df)	25
Roasted brussels sprout, parmesan, mushroom, peppadew (gf, dfa, veg)	24
Slow cooked lamb, eggplant tahini, pomegranate, feta (gf, dfa)	30
Market fish, prawn, spinach, horseradish, olive (gf, df)	31
Wagyu beef bavette, celeriac, beetroot, prune, hazelnut (gf, dfa)	31
Broccolini, crispy prosciutto, bearnaise sauce (gf)	19
Twice cooked potatoes, rosemary salt, mushroom mayo (df,veg)	15
Garden leaves, apple cider vinegar, quinoa, fennel (gf, df,v)	13

***.To finish***

Flourless chocolate fudge cake, dulce de leche mousse, plum, fig (gf)	16
Coconut sorbet, seasonal fruit, toasted coconut (gf, df, v)	15
Toasted gingerbread, Nectar poached pear, ice cream	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*