

The Shed at Te Motu

The shared menu		100 pp
a trust the chef selection (<i>min. 2 people</i>)		
Marinated Waiheke olives		12
Rosemary focaccia bread Waiheke extra virgin olive oil		14
Te Motu garden pickles		13
House-cured meats		25
Smoked fish croquettes , black garlic aioli, chilli oil		25
Te Matuku oysters	½ doz 36	doz 70
Beetroot ceviche green lentil, nam jim, cashew cream		25
Miso eggplant , thyme & lemon yoghurt, fresh chilli, cashew		24
Raw fish ponzu, chilli purée, makrut lime		27
Gravlax Ora King salmon, avocado, ginger sesame mayo		31
Carpaccio beef fillet, tonnato, capers, lemon, parmesan		32
Beetroot dosa masala potatoes, chutneys		37
Dry aged fish coconut seafood bisque, beurre blanc, fennel		48
Crispy pulled lamb shoulder capsicum, moutabel, eggplant		47
Beef eye-fillet 180g, parsnip purée, chimichurri, burnt onion coconut hemp & cauliflower rice		49
Te Motu garden salad preserved lemon dressing		14
Seasonal vegetables		POA
Chef Banda's chilli paste		3
Crème not brûlée meringue, lemon zest, lime oil		19
Lava cake chocolate, berry coulis, salted dulce de leche		23
'Two layers' lemon & almond biscuit, coconut caramel, frozen strawberry gel		19
Cheeses	Tasman blue (cow)	22
Lavosh crackers, chutneys, honeycomb	Smoked Gouda (cow)	22
	Camembert (sheep)	25
Add on - chicken liver parfait		12

Please let us know of any dietary requirements. One payment per group



Wine Pairing Suggestions

'The Shed' Rosé 2021	pickles, raw fish
'The Strip' 2018 <i>Cabernet / Merlot</i>	cured meats, olives
'The Grafter' 2021 <i>Syrah</i>	beetroot ceviche
Te Motu 'Kokoro' 2019 <i>Merlot / Cabernet Sauvignon</i>	dry-aged fish, beef roti
Te Motu 2016 <i>Cabernet Sauvignon / Merlot</i>	beef eye-fillet
Te Motu 2012 <i>Cabernet Sauvignon / Merlot</i>	lamb shoulder
Te Motu 2000 <i>Cabernet Sauvignon / Merlot</i>	lamb shoulder, Te Motu cheeseboard
Mazurans Old Tawny Port	chocolate lava cake, Te Motu cheeseboard

Our History

Te Motu-arai-roa *'the long sheltering island'*

Te Motu traces its roots back to 1987, when the Dunleavy family - a pioneer of the Waiheke wine movement - discovered 30 acres of prime "vineyard valley" here in the Onetangi valley and nourished it into a haven of premier wine. Their vision was clear from the outset - to make highly complex and long-lived wines.

The shed has always been at the heart of Te Motu vineyard;
a place to shelter from the sun and rain;
a place to meet for 'smoko';
a place to share laughter and refreshment.

Alongside our wines, and garden produce, each of our dishes heroes the hard work of incredible, ethical, sustainable growers and producers from here on the island, and throughout New Zealand.

Te Motu cellar door snacks menu

Marinated Waiheke olives	12
Te Motu focaccia bread house dips, extra virgin olive oil	22
Chicken liver parfait bread & butter pickles, sourdough cracker	24
Te Motu garden pickles	13
House cured meats	25
Smoked fish croquettes , black aioli, chilli oil	25
Pulled pork roti tomato & tamarind chutney, chilli purée	28
Te Motu chilli paste	3
Crème ‘not’ brûlée meringue, lemon zest, lime oil	19
Cheeses	
House made lavosh crackers, chutneys, honeycomb	
Tasman blue (cow)	22
Smoked Gouda (cow)	22
Camembert (sheep)	25

Please let us know of any dietary requirements
One payment per group



A little extra

Crème ‘not’ brûlée meringue, lemon zest, lime oil	19
Lava cake chocolate, berry coulis, salted dulce de leche	23
Te Motu ‘two layers’ lemon & almond biscuit, coconut caramel, frozen strawberry gel	19

Cheeses	Tasman blue (cow) 22
Te Motu lavosh, chutneys, NZ honeycomb	Smoked Gouda (cow) 22
	Camembert (sheep) 25

SWEETS & DIGESTIFS

Paritua Isabella Late Harvest Semillon Hawkes Bay NV	14	60
Prophets Rock Vin de Pallie Central Otago 2020		120
Mazurans Port Tawny Henderson	21	
Hennessy VS	17	
Glenmorangie Lasanta 12yr	23	

HOT DRINKS

coffee or tea (oat milk + \$1)	7
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One payment per group

