

## **The Shed at Te Motu**

*Please note our menu under goes changes very regularly following seasonal availability from our garden and suppliers*

### **The shared menu** 100 pp

Our 'trust the chef' selection (*min. 2 people*)

**Marinated Waiheke olives** 12

**Garden pickled vegetables** 13

**Rosemary focaccia bread** Waiheke olive oil, Cabernet salt 14

**Chicken liver parfait** pickled vegetable, sourdough cracker 24

**House-cured meats** 25

**Panelle** stewed capsicum, black garlic, cashew cream 23

**Fried eggplant** miso-honey, pomegranate 24

**Smoked fish croquettes** black aioli, chilli oil 25

**Raw fish** soy cream emulsion, makrut lime 27

**Carpaccio** beef fillet, tonnato, capers, lemon, parmesan 32

**Beetroot dosa** masala potatoes, chutneys, onion 39

**Dry aged fish** coconut seafood bisque, beurre blanc, shellfish 48

**Beef bavette** 200g, horseradish béarnaise, dauphinoise potato 49

candied fennel seeds

**Te Motu garden salad** preserved lemon dressing 14

**Seasonal vegetables** POA

**Chef Banda's chilli paste** 3

**Flan** salted caramel mascarpone, coconut 22

**Ginger cake** dried fruits, orange gel, coconut caramel 23

**Chocolate mousse** chocolate, salted caramel, hokey pokey 24

**Cheeses** **Vintage Waikato** 23

Lavosh, chutney, honeycomb, fruit **Galactic gold** (cow) 23

**Reginald** (goat) 25

**Add-on** chicken liver parfait **or** mortadella 12

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

