

The Shed at Te Motu

The shared menu	100 pp
Our 'trust the chef' selection (<i>min. 2 people</i>)	
Garden pickled vegetables	10
Marinated Waiheke olives	11
Rosemary focaccia bread Waiheke olive oil, Cabernet salt	14
<i>Add house made dips</i>	+8
House-cured meats	25
Moza falafel chickpea, coriander, cream cheese, mint	20
Chicken liver parfait fruit brioche	24
Crumbed aubergine miso honey dressing, chilli oil, herbs	26
Ceviche tostada coconut cream, rice paper	28
Beef carpaccio horseradish béarnaise, parmesan	32
Lamb ribs sesame, tamarind soy dressing	27
Flatbread slow-roasted goat shoulder, mint chèvre,	31
Coconut milk hopper cashew curry, milk rice, onion puree	38
Hand stuffed ravioli fish of the day, makrut lime, beurre blanc	39
Dry-aged fish fennel four ways, shellfish, lemon	48
Scotch fillet spice rub, chilli butter, cauliflower, Cabernet syrup	49
Te Motu garden salad buckwheat, preserved lemon dressing	16
Crispy potatoes garden herb smoked aioli	16
Seasonal vegetables	POA
Chef Banda's chilli paste	3
Gulab jamun rosewater syrup, lemon gel, pistachio	24
Lemon tart coconut mint ice cream	24
Chocolate mousse passionfruit, hazelnut praline	24
Cheeses	
Lavosh, chutney, honeycomb, fruit	
Tania (cow)	24
Vintage Gouda (Goat)	24
Creamy blue (Cow)	24
<i>Add chicken liver parfait</i>	+14

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



Te Motu cellar door snacks menu

Te Motu garden pickles	10
Marinated Waiheke olives	11
Crispy potatoes garden herb smoked aioli	16
Mozza falafel chickpea, coriander, cream cheese, mint	20
Te Motu focaccia bread house dips	22
Chicken liver parfait fruit brioche	24
House-cured meats	25
Lamb ribs sesame, tamarind soy dressing	27

Chef Banda's chilli paste **3**

Lemon tart coconut mint ice cream **24**

Cheeses	Tania (cow) 24
Lavosh, chutney, honeycomb, fruit	Vintage Gouda (goat) 24
	Creamy blue (Cow) 24
<i>Add chicken liver parfait</i>	+14

Please let us know of any dietary requirements

One payment per group



A little extra

Gulab jamun rosewater syrup, lemon gel, nuts	24
Lemon tart coconut mint ice cream	24
Chocolate mousse passionfruit, hazelnut praline	24

Cheeses	Tania (cow)	24
Lavosh, chutney, honeycomb, fruit	Vintage Gouda (goat)	24
	Creamy blue (Cow)	24
<i>Add chicken liver parfait</i>		14

SWEETS & DIGESTIFS

'The Nectar' Late Harvest Dessert Rosé 2023	19	85
Prophets Rock Vin de Pallie Central Otago 2020		120
Mazurans Port Tawny Henderson	25	
Hennessy VS	18	
Highland Park 12yr	21	
Fernet Branca	14	

HOT DRINKS

coffee or tea (oat milk + \$1)	7
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