

## ***The Shed at Te Motu***

### **The shared menu**

**100 pp**

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

<b>Garden pickled vegetables</b>		<b>10</b>
<b>Marinated Waiheke olives</b>		<b>10</b>
<b>Rosemary focaccia bread</b> Waiheke olive oil, house dips		<b>20</b>
<b>House-cured meat</b> prosciutto		<b>24</b>
<b>Chicken liver parfait</b> fruit brioche		<b>25</b>
<b>Crumbed aubergine</b> miso honey dressing, chilli oil, herbs		<b>27</b>
<b>Ceviche tostada</b> coconut cream, rice paper		<b>31</b>
<b>Beef carpaccio</b> tonnato, parmesan, pickled onion		<b>32</b>
<b>Lamb ribs</b> sesame, tamarind soy dressing		<b>29</b>
<b>Flatbread</b> slow-roasted goat shoulder, mint chèvre		<b>33</b>
<b>Coconut milk hopper</b> cashew curry, milk rice, onion puree		<b>38</b>
<b>Hand stuffed ravioli</b> fish of the day, bonito beurre blanc, leek		<b>39</b>
<b>Dry-aged fish</b> fennel four ways, shellfish, lemon		<b>48</b>
<b>Scotch fillet</b> spice rub, chilli butter, cauliflower, cabernet syrup		<b>49</b>
<b>Te Motu garden salad</b> buckwheat, preserved lemon dressing		<b>14</b>
<b>Crispy potatoes</b> garden herb smoked aioli		<b>16</b>
<b>Seasonal vegetables</b>		<b>POA</b>
<b>Chef Banda's chilli paste</b>		<b>4</b>
<b>Gulab jamun</b> rosewater syrup, lemon gel, pistachio		<b>24</b>
<b>Chocolate mousse</b> passionfruit, hazelnut praline		<b>24</b>
<b>Rum baba</b> basil mascarpone, fresh berries		<b>25</b>
<b>Cheeses</b>	<b>Tania</b> (cow)	<b>24</b>
Lavosh, chutney, honeycomb, fruit	<b>Vintage Gouda</b> (Goat)	<b>24</b>
	<b>Creamy blue</b> (Cow)	<b>24</b>
<i>Add chicken liver parfait</i>		<b>+14</b>

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



# Te Motu cellar door snacks menu

<b>Te Motu garden pickles</b>	<b>10</b>
<b>Marinated Waiheke olives</b>	<b>10</b>
<b>Crispy potatoes</b> garden herb smoked aioli	<b>16</b>
<b>Mozza falafel</b> chickpea, coriander, cream cheese, mint	<b>20</b>
<b>Te Motu focaccia bread</b> house dips	<b>20</b>
<b>House-cured meats</b>	<b>24</b>
<b>Chicken liver parfait</b> fruit brioche	<b>25</b>
<b>Lamb ribs</b> sesame, tamarind soy dressing	<b>29</b>

**Chef Banda's chilli paste** **4**

**Chocolate mousse** passionfruit, hazelnut praline **24**

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

*Please let us know of any dietary requirements*

*One payment per group*



## A little extra

<b>Gulab jamun</b> rosewater syrup, lemon gel, nuts	<b>24</b>
<b>Chocolate mousse</b> passionfruit, hazelnut praline	<b>24</b>
<b>Rum baba</b> basil mascarpone, fresh berries	<b>25</b>

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

### **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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