



\$70 sample set menu (includes bread and tea or coffee)

Please select two courses from the following menu (Entrée/Main or Main/Dessert)

\$90 sample set menu (includes bread and tea or coffee)

The set menu includes all three courses

TO SHARE

Bread

Aro ciabatta, rye & caraway sourdough, parmesan & polenta sourdough served with onion butter & burnt onion dust

Lot 8 reserve extra virgin olive oil & Pukara caramelised balsamic white truffle & mushroom mascarpone

ENTRÉE

Sichuan & chilli calamari

lime aioli, coriander, barbequed lime

Market fish crudo

green chilli nahm jim, kaffir lime infused coconut, green apple, lychee & coriander

Kawa Kawa & manuka smoked beetroot

local ricotta, freeze dried honey, puffed quinoa, watercress (v)

MAIN

Here at Shed 5, we pride ourselves on our selection of fish. Our fishmonger of 30 years, Richard Waru, sources only the best fresh quality fish available and fillets daily in our dedicated filleting room.

Market fish

fines herbes & Vermouth butter, smoked bacon & green onion mash, roast fennel bulb, green pea & chicken velouté

Hawke's Bay lamb rump

potato & almond skordalia, creamed silverbeet & parmesan, roast olive & preserved lemon salsa

Link water cheddar & potato gnocchi

cauliflower & Gorgonzola, burnt shallots, roquette, Pukara Estate caramelised balsamic (v)

DESSERT

Chocolate tart

preserved cherries, chocolate soil, licorice ice cream

Salted caramel & popcorn parfait

milk chocolate crémeux, salt roasted corn

Cheese

Gorgonzola Dolce - Italy, Little River brie - Nelson, falwasser, crostini, quince, fruit

TEA & COFFEE

Immigrant's Son filter coffee / Dilmah tea selection