



Shed 5 Main Menu

Welcome to Shed 5.

We hope you enjoy our seafood fare. To ensure our guests receive the freshest seafood available, we purchase daily directly from the markets, buy only whole fish & fillet daily in our own dedicated fish filleting room.

As usual we are at your service, your special needs will be accommodated with pleasure. Good eating.

Simon Gault

Ciabatta bread w truffle mushroom mascarpone, extra virgin olive oil & Saporoso	6.50
Olive & nut selection	6.50
Tempura white anchovies	7.50

Sea Truffles

Oysters (pending availability) Your choice of Clevedon, Cloudy Bay, Coromandel, Bluff or Nelson, served either : oyster shots of bloody mary gazpacho topped w crab & smoked chipotle butter & grilled rock oysters topped w mornay sauce & parmesan	P.O.A
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Starters

Prawn cocktail w wasabi caviar cocktail sauce	22.50
Sage smoked tuna tartar w carpaccio of scampi & clear tomato	26.50
Havoc pork belly on peppered pecorino Turkish bread w horseradish eggs	24.50
Pan seared paua w citrus aioli & lemon & citrus salt	27.50
Potato gnocchi w cipolline onion, spicy tomato sauce grilled w smoked provolone	21.50
Shed Five calamari schnitzel w garlic aioli & toasted capers	23.50
Salt & pepper prawns w avocado egg & bloody mary mayo	22.50
Bruschetta char grilled , topped w tomato & shrimp salsa & boquerones	22.50
Alaskan Red King crab w a trio of garlic, ginger & smoked chipotle butter 200g	26.00
Grilled black pudding & sautéed diver scallops w fig & vanilla jam	24.50
Red King crab cake w champagne lime aioli	26.00

Salads

Caesar salad cos lettuce, bacon, croutons, house dressing, anchovy w egg yolk & aioli	18.50
Walnut tomino cheese wrapped in Parma ham served warm w rocket lettuce, semi-dried tomatoes, tempura white asparagus & honey mustard dressing	19.50
Caprese salad w buffalo mozzarella, basil, fresh tomato, Saporoso & extra virgin olive oil	24.50
Spicy Thai calamari Salad w cucumber, mushrooms & red chili dressing	21.50

Soups

Shed Five chowder - Our classic recipe from Simon Gault's cook book "Nourish" served in a cob loaf w fresh fish, clams, prawns & mussels	22.50
Cucumber soup w salmon gravlax grissini & smoked chili pearl	21.50

Mains

Akaroa salmon wrapped in Parma prosciutto on green pea risotto w extra virgin olive oil & lemon	36.50
Grilled market fish on wilted spinach w tarragon scented crayfish sauce	36.50
Seared Diver scallops w fettuccine in a light mushroom sauce	38.00
Steamed fish of the day on smoked paprika risotto w anchovy & red pepper caviar	36.50
Shed Five whole roasted fish - Today's freshest whole fish topped w steamed shellfish in spicy tomato salsa	39.00
Shed Five fish & chips - Crispy tempura market fish & paua w fries & tangy cabbage slaw	33.00
Alaskan Red King crab w a trio of garlic, ginger & smoked chipotle butter 600g	79.00
Seafood linguine w prawns, scallops, market fish, caviar, sherry & Serrano ham	36.50
Eye fillet w leek & forest mushroom nage & truffle mushroom mashed potato	39.50
Havoc free range pork fillet on white bean & tomato ragout w crispy sage & white anchovy w port shallot reduction	36.50
Black Angus boneless rib eye w forest mushrooms, tomato truffle jus & onion rings 300g	39.50
Chicken Saltimbocca w prosciutto, mozzarella & sage sauce	34.00

Partners

Mashed potato	6.50
Truffle mashed potato	7.50
Fries w Texas sauce	6.50
Tender greens w roasted garlic & rosemary balsamic	8.00
Rocket & pear salad w Manchego & walnuts	6.50
Green salad, shaved cucumber, green olive & almond truffle dressing	8.00

Desserts

16.50

Kaffir lime pineapple on crunch w pineapple curd & coconut ice cream

Block of chocolate paté w apple toffee & roasted almond crumble

Vanilla honey bubbles w rhubarb & apple custard tart & mango ice cream

Gold medal winning frozen berry yoghurt fizz

Chocolate & marzipan pie w Saporoso & prune ice cream

Chocolate fondant pudding w Baileys choc chip ice cream

Ice cream sundae - your waiter will advise the trio of flavours

Cheese

Single cheese

17.70

Crowd of cheese

28.00

Meredith marinated goats cheese – Winner of many awards. Soft textured cubes of goats cheese drenched in garlic infused extra virgin olive oil, spices & fresh herbs.

Smoked provolone – A southern Italian cows milk cheese which has a firm texture & a mild smoky flavour

Taleggio – a semi-soft, washed-rind cheese from northern Italy. It is characteristically aromatic yet mild in flavor & features tangy, meaty notes with a fruity finish. The texture of the cheese is moist-to-oozy with a very pleasant melt-in-your-mouth feel. The combination of the soft texture, pungent aroma, & buttery flavors has proven to be addictive.

Queson tetilla – the name tetilla (Spanish for small breast) describes the shape of the cheese, a sort of cone topped by a nipple. The milk used comes from the "rubia gallega" cow breed. The cheese has an inedible thin, pale yellow wax rind with no mould on it. Inside, the cheese is ivory-white with just a few holes. It is creamy & mild tasting, almost sweet.

Triple cream – a soft, luscious white mould cheese. When matured it develops a rich milky melting taste with a buttery flowing centre.

Queso Añuega'l pitu – the cheese is made from cows milked in the afternoon or evening & is shaped like a Pumpkin. The cheese is normally white & it also comes in soft & semi-hard varieties depending on the duration of curation.

Walnut Tomino – Tomino is a traditional style of fresh, soft cow's milk cheeses from the Piedmont region of northwestern Italy. The tomino is so named for its small size. These tomini are completely rindless. Their young age & creamy milk, along with the oil treatment, makes them ideal for spreading.

Gorgonzola Dolce – sweeter than Piccante & made from the milk from the evening before & the milk from the morning – half & half – & so the cheese is partly creamy & partly firm with a slight pungent flavour.

Manchego – Spain's most famous cheese slightly salty but not too strong. It is creamy with a slight piquancy, & with the characteristic aftertaste of sheep's milk

Meredith chevre – fresh chevre with vine ash & white mould, typical of Loire valley styles.

Queso Valdeon – aged 3 months. In Castilla y leon, On the northern coast of spain, in the picos de Europa Mountains, cows & goats contribute to the production of this rustic Blue Cheese with an assertive, peppery lingering flavour. The Curds are dry salted & wrapped in either oak or sycamore leaves, then ripened for at least 2mths in limestone caves where the rampant blue veining flourishes. The result is an assertive yet not overpowering, buttery, blue cheese. This one cries for Gonzalez Byass Elegante Cream Sweet sherry.

Port	Glass	Bottle
Sandemans 'Late Bottle Vintage' – 2000	10.00	87.00
Warres 'Kings' Tawny – Portugal – NV	14.00	117.00
Chapel Hill 'The Devil' 18 Year Old – Australia – NV	16.00	148.00
Taylors 20 Year Old – Portugal – NV	27.00	260.00

Digestives	Glass
Pellegrino lemoncello	9.00
Carpene grappa	9.00
Harveys Bristol cream sherry	9.00
Gonzalez Byass Elegante cream sweet sherry	12.00
Armagnac Delord	14.00

Special Coffee	
Shed Five special coffee	12.50
Irish coffee	12.50
French coffee	12.50
Caribbean coffee	12.50

We offer an interesting selection of Dessert Wines (by the glass or bottle), Cognac & Single Malts. Please ask your waiter for more details.

Nourish' cook book by Simon Gault

limited edition hard cover of 'Nourish' autographed by Simon Gault	65.00
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Head Chef Jason Bartley and Sous Chef Ross Birch, with constant encouragement and a little help from me, track down the best ingredients available. Our goal is to use 100% locally grown & organic produce *Simon G*

At Shed 5 we encourage gratuities for very good service. One account per table please. Sorry, we do not accept cheques. No surcharge on Public Holidays.

At lunch or dinner one should eat wisely but not too well, and talk well but not too wisely"
W. Somerset Maughan