



MOTHER'S DAY – SUNDAY 10 MAY 2026

Two course set menu, \$79 pp

11 am & 1:30pm sittings

TO BEGIN

Breads

honey ciabatta, rye & caraway sour dough
onion butter & burnt onion dust
white truffle & mushroom mascarpone

ENTRÉE – choice of

Shed 5 seafood chowder

market fish, prawns, mussels, lemon-sherry crème

Gochujang calamari steak

crushed cucumber salad, pickled radish, coriander, black vinegar, chilli & sesame,
lemon & ginger yoghurt

Bruschetta

charred ciabatta, prosciutto di san daniele, buffalo burrata, basil, preserved tomato salsa,
Lot 8 reserve, Pukara balsamic

Roasted Marlborough figs & poached pears

Mt Eliza Blue Monkey, rocket, candied walnuts, Lot 8 e.v.o, 30-year-old balsamic

West Coast whitebait soufflé

lemon aioli, mangetout, radish & preserved tomato salad, chardonnay vinaigrette
Additional \$5

MAIN – choice of

Market fish

spanner crab, prawn & coriander mash, sautéed brassica, yuzu hollandaise, chilli-prawn oil

Shed 5 fish & chips

battered Kāpiti Coast tarakihi, triple-cooked chips, cos salad, pickled red onion, green goddess,
tartare & lemon

Grass-fed beef eye fillet

200g, aged cheddar & chive mash, cauliflower purée, fried leeks, leek oil, red wine & pearl veal jus
Additional \$5

Napa cabbage & shiitake dumplings

tamarind & coconut satay, wood ear, pickled radish & coriander, peanut togarashi (Vegan)

SPECIAL MOTHER'S DAY COCKTAIL \$22

Orchard Clover

Beefeater Gin, Farigoule, hibiscus, lemon, egg white



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Available 11am – 1:30pm

SHARING

Breads

aro ciabatta, parmesan & polenta bread, rye & caraway sour dough	9
onion butter & burnt onion dust	4
Olive Black – Wairarapa e.v.o.o & Pukara balsamic	4
white truffle & mushroom mascarpone	4
chargrilled pumpkin & sunflower seed bread (GF)	3.5

Warmed olives with preserved lemon oil 8/16

OYSTERS

Te Matuku, Waiheke Island

natural, lemon & tabasco	7.5
battered, nori tempura, pickled ginger, miso mayonnaise	8.5

Marlborough, Marlborough Sounds

natural, lemon & tabasco	8.5
battered, nori tempura, pickled ginger, mis mayonnaise	9.5

SIDES

Charred zucchini	16
Fernglen feta, mint, pinenuts, pomegranate	
Duck fat potatoes	16
black truffle salt, grano padano	
Potato dauphinoise	16
aged cheddar cauliflower gratin	
Roquette	15
pear & manchego salad, Lot 8 e.v.o.o. & Pukara caramelised balsamic	
Romaine lettuce	14
candied walnuts, pickled red onion, green goddess	
Makikihi fries	9
aioli	