



SHED 5 SAMPLE SET MENU

Two courses, \$79 pp

Entrée/Main or Main/Dessert

Includes bread and tea or coffee

Three courses, \$99 pp

All three courses

Includes bread and tea or coffee

Please note: Set menus are subject to change. Please email reservations@shed5.co.nz for the latest set menus.

TO BEGIN

Breads

aro ciabatta, rye & caraway, parmesan & polenta sour dough

Served with onion butter & burnt onion dust, Lot 8 reserve extra virgin olive oil., Pukara caramelised balsamic, white truffle & mushroom mascarpone

ENTRÉE – choice of

Market fish crudo

green coconut curry, coriander oil, pickled shallot, chilli pepper caviar, Thai basil & lime

Bruschetta

charred ciabatta, torn buffalo burrata, basil, prosciutto di san daniele, preserved tomato salsa

Soft shell crab salad

nori tempura, tomato & lemongrass “ketchup”, pickled radish, cucumber, mint & coriander, avocado & yuzu mousse

Roasted pears

preserved figs, gorgonzola dolce, rocket, candied walnuts, 30-year-old-balsamic (V, GF))

MAIN – choice of

Market fish

aged cheddar, leek & potato croquette, bell pepper aioli, asparagus, sauce gribiche, cider vinaigrette

“Beef cheek Wellington”

wagyu zabuton, black truffle duxelles, spinach, crispy parma ham, green pepper diane

Southland lamb fillet

parmesan gnocchi, pea & pistachio gremolata, lemon & mint, crispy chilli labneh

Napa cabbage & shiitake dumplings

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

DESSERT

Xmas trifle

choux bun, summer berries, vanilla crèmeaux, sherry gel, almond caramel craquelin

Cointreau chocolate mousse

blood orange gel, cardamon crème fraîche, mandarin, citrus sable

Cheese with falwasser, crostini, quince, fruit

Gorgonzola dolce, Italy

Little River brie, Nelson

TEA & COFFEE

Dilmah tea selection

Immigrant’s Son filter coffee