



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 menu.

TO BEGIN

Breads

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

Served with a 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, prosciutto di san daniele, buffalo burrata, basil, preserved tomato salsa, Lot 8 reserve,

Pukara balsamic

Gochujang calamari steak

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

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

Hawke's Bay lamb rump

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

Sous vide pork belly

onion soubise, wildflower honey & ginger carrots, macadamia, apple & fennel remoulade, red vein sorrel, apple syrup

Napa cabbage & shiitake dumplings

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

DESSERT

Choux bun

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

Cointreau chocolate mousse

blood orange gel, cardamon crème fraiche, 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