



## 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](mailto:reservations@shed5.co.nz) for the latest set menu.

## TO BEGIN

### Breads

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

Served with o 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