



## CHRISTMAS SET MENU

Two courses – \$79 per person

Three courses – \$99 per person

### TO BEGIN

Breads

Aro honey ciabatta

Rye & caraway sour dough

Wairarapa Lot 8 e.v.o.o, Pukara caramelised balsamic

Hapuku taramasalata, smoked paprika, pickles

### ENTRÉE

Sichuan pepper calamari

yuzu aioli, coriander, barbecued lemon

Market fish crudo

coconut, kaffir lime, pickled chilli & coriander salsa, Lot 8 citrus oil

Duck liver parfait

pedro ximenez gelee, ashlock prune jam, walnut & honey crostini

Italian burrata

sauce vierge, cabernet sauvignon vinegar, kalamata tapenade, rocket & sourdough crostini (V)

### MAIN

Market fish

asparagus & halloumi salad, roasted celeriac, spring peas, pommes safranee, caper salsa verde (GF)

Za'atar lamb rump

roasted lemon & charred zucchini fregola, almond, pecorino, mint labneh, lamb bone reduction

Special reserve

55 day aged - eye fillet, eye fillet, mushroom duxelles & comté, pithivier, spinach, bone marrow bordelaise

Cauliflower korma

goji berries, spiced cashews, fried curry leaf (V, GF)



## DESSERT

Strawberry bavarois

lime jelly, coconut & malibu sorbet, strawberry crisps

Chocolate torte

mulled wine gel, spiced chocolate soil, candied orange

Cheese

with falwasser, crostini, quince, fruit

Gorgonzola dolce, Italy

Little River brie, Nelson

## TEA & COFFEE

Immigrant's Son filter coffee

Dilmah tea selection

## GET IN TOUCH

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