



MOTHER'S DAY – SUNDAY 11 MAY 2025

Set lunch, \$79 pp

11am & 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

Calamari steak

gochujang, crushed cucumber salad, chilli, sesame, yoghurt

Market fish crudo

buttermilk & horseradish, pickled cucumber, dill oil, Lighthouse Gin jelly, chardonnay vinegar

Roasted pears

figs, Mt Eliza Blue Monkey, rocket, candied walnuts, 30-year-old balsamic (V & GF)

MAIN – choice of

Market fish

caprese salad, vine tomatoes, Clevedon buffalo mozzarella, preserved tomato salsa, avocado mousse, popped capers, Pukara balsamic, Lot 8 evo, basil

Shed 5 fish & chips

battered fish fillets, triple cooked chips, cos salad, pickled red onion, green goddess, tartare, lemon

Lumina lamb rump

garbanzo panisse, bell pepper muhammara, fernglen labneh, mint, pomegranate

Cauliflower steak

chipotle romesco, whipped feta, hazelnut pistou (V, GF, DF on request)

COCKTAILS CREATED JUST FOR MUM \$22

You'll Always Be My Favourite

Lighthouse Gin, Chambord, lime, soda

Wait Till I Tell Your Dad

Absolute vodka, Baileys, espresso



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Additional Offerings

SHARING

Breads

aro ciabatta, parmesan & polenta bread, rye & caraway sour dough	7
onion butter & burnt onion dust	3
Olive Black – Wairarapa e.v.o.o & Pukara balsamic	3
white truffle & mushroom mascarpone	3
chargrilled pumpkin & sunflower seed bread (GF)	3.5

Warmed olives with preserved lemon oil	7/14
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OYSTERS

Please ask our friendly team for today's selection.

Bluff, Foveaux Strait

natural, lemon & tabasco	8
raw, finger lime caviar, Thai basil, palm sugar, ponzu, sesame	9
battered, nori tempura, pickled ginger, mis mayonnaise	9

Te Kouma, Coromandel

natural, lemon & tabasco	7.5
raw, finger lime caviar, Thai basil, palm sugar, ponzu, sesame	8.5
battered, nori tempura, pickled ginger, mis mayonnaise	8.5

SIDES

Charred zucchini	16
lemon oil, mint, whipped feta, toasted pinenuts	
Duck fat potatoes	16
black truffle salt, grano padano	
Roquette	12
pear & manchego salad, Lot 8 e.v.o.o. & Pukara caramelised balsamic	
Romaine lettuce	12
candied walnuts, pickled red onion, green goddess	
Makikihi fries	9
aioli	