



## SHED 5 SET MENUS

### Two courses, \$79 pp

Entrée/Main or Main/Dessert

### Three courses, \$99 pp

All three courses

Please note: Set menus are subject to change. Please email [reservations@shed5.co.nz](mailto: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 e.v.o.o., Pukara caramelised balsamic, white truffle & mushroom mascarpone

## ENTRÉE – choice of

Calamari & eastbourne chorizo salad

spinach, rocket, ortiz & sicilian olive vinaigrette, tomato salsa

Big Glory Bay salmon crudo

citrus soy & ginger, yuzu & avocado mousse, salmon caviar, green onion, coriander, grapefruit

Duck liver parfait

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

Italian burrata

sauce vierge, cabernet sauvignon vinegar, kalamata tapenade, basil & sourdough crumbs  
(V)

## MAIN – choice of

Market fish

Thai prawn salad, nuóc châm, roasted peanuts, coconut curry, mango-chilli salsa (DF & GF on request)

Sage butter chicken breast

gnocchi cremolati ai funghi, parmesan gnocchi, chestnut & porcini mushroom sauce, rocket

Black Angus eye fillet

mushroom duxelles & comté pithivier, spinach, bone marrow bordelaise

Cauliflower steak

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

## DESSERT

Valrhona chocolate pudding

black doris plum, hazelnut parfait, hazelnut praline

Warmed frangipane almond tart

preserved apricot & marmalade, thyme syrup, burrata ice cream

Cheese with falwasser, crostini, quince, fruit

Gorgonzola dolce, Italy

Little River brie, Nelson

## TEA & COFFEE

Dilmah tea selection

Immigrant's Son filter coffee