



THE SHED MENU

Marinated Olives (V) 15.00

Mushrooms a la Greque (V) 15.00

Rock Lobster Bisque w garlic crostini 17.50

Chicken Liver Parfait w apple caramel, onion confit and crostini 18.50

Tasting Plate of Waiheke Olive Oils, Koreneiki, Picual and Frantoio 20.00

Portabello Mushroom and Gorgonzola tartlet w roast walnut pear salad (V) 21.50

Chargrilled Calamari w rocket leaves, virgin olive oil, roasted garlic and parmigiano 22.50

Roasted tomato, green garlic and lemon linguini (V) 23.50

Char Sui Pork Belly w sesame spiced slaw, roasted peanuts and sticky black glaze 26.00

Chargrilled Lamb w spinach leaves, feta, roasted peanuts and chilli lime coriander dressing 27.50

Peking Duck Rolls w cucumber, carrot and spring onion batons and plum sauce 28.50

Chilli Garlic Prawns w lemon linguini and roasted tomato 28.50

Hot House Smoked Salmon w cauliflower skordelia 28.50

Grilled Herbed Chicken Breast w warm caponata salad 29.50

Crisp Rare Tuna wrapped in prosciutto w tuscan bread salad 30.00

Seared Snapper mille feuille w roasted tomato vinaigrette 32.50

Roast Duck w bok choy, five spice and plum sauce 38.00

Prime Eye Fillet w oxtail ravioli and béarnaise sauce 39.00

Peking Duck Platter 58.00 - Extra Large 88.00

SIDES (V) 7.50

Breads and Olive Oil . Scalloped Potatoes . Cauliflower Skordalia . Tuscan Bread Salad

Roasted Peanut Slaw . Warm Caponata Salad . Salad of Mixed Micro Greens

Roasted Walnut and Pear Salad . Rocket Salad with Balsamic Vinaigrette

DESSERTS 15.00

Summer Berry Torte . The Shed Flourless Chocolate Cake

Manuka Honey and Saffron Crème Brulee

Cheese Platters w Kapiti Kikorangi Blue, Aged Cheddar and Brie. Small 25.00 Large 38.00

Hot Drinks 3.50 per cup

One bill per table – 20% Public Holiday Surcharge