



- THE -
**POTTING
SHED**

LOCAL WATERING HOLE

ON ARRIVAL

**ROSEMARY FOCACCIA WITH CULTURED BUTTER, RICOTTA & LEMON OIL
OLIVE & PICKLE POT**

OPTIONAL UPGRADE platter of freshly shucked pacific oysters
with red wine & shallots **\$50 PER DOZEN**

STARTERS

BRAISED BEEF TACOS

Artichoke fresh habanero, green bean & corn salsa

CHARGILLED SKULL ISLAND TIGER PRAWNS (GF)

with sesame aioli & ginger vinegar

BURRATA (GF/DF on request) Fennel, peach, roast zucchini, chilli & mint

MAINS

BRAISED EGGPLANT CASARECCE PASTA

Cherry tomato ragout, sweetcorn, goats curd, pine nuts & capers

PAN ROASTED WHOLE SNAPPER

with lemon herb & caper butter & cauliflower puree

SPICE ROASTED LAMB RUMP (GF/DF)

with date Fattoush salad, minted labneh, sumac & lemon vinaigrette

SIDES

TOMATOES & BUFFALO MOZZARELLA (GF) Pickled chillies & onions

CHARRED PUMPKIN & FETA (GF)

Chive crème fraîche, caramelised pepitas, maple & green herb oil

CHIPS with shed burger sauce

SWEETS

PASTRY CHEFS SELECTION OF DESSERTS PLATTER

OPTIONAL UPGRADE platter of organic Victorian cheeses
with condiments & crackers **\$28 PER PLATTER**

72 per person

A 1.5% surcharge applies to all card payments. All groups of 10 or more will incur a 10% service charge. Thank you for choosing The Potting Shed for your special event.

