SHED STARTERS

POTATO BREAD 9
Tapenade, zaatar, olive oil

PICKLED VEGETABLES *(GF/DF)* 9
Zucchini, carrots, cucumber, toum

FRESH OYSTERS *(GF/DF)* **3 for 16 I 6 for 30 I 12 for 54**
Red wine & shallots

CRUMBED CHICKEN TENDERLOINS 20
Chilli aioli, lemon

CRISPY ARROW SQUID *(DF)* 22
Lemon aioli, parsley, caper, onion salad

EGGPLANT FATTEH *(GF/DF on request/VG on request)* 21
Labneh, sumac, pine nut, pomegranate, herb oil, sesame bread

BURRATA *(GF on request)* 21
Figs, pomegranate, molasses, pistachio, grilled flatbread

LAMB RIBS *(GF/DF on request)* 22
Roasted garlic sauce, tahini, sesame, parsley, onion salad

KINGFISH CEVICHE *(GF/DF)* 22
Seaweed, avocado, sesame, coriander, lime

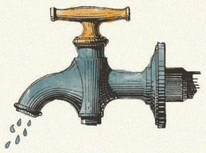
YELLOWFIN TUNA TARTARE *(DF/GF on request)* 23
Caesar dressing, quail egg, pickled onion, Jerusalem artichoke, fried bread

SALTED COD CROQUETTE SLIDERS (3) 19
Lemon & cucumber aioli, celeriac and caper salad

BUTTERMILK FRIED CHILLI CHICKEN WINGS 19
Ranch dressing

TOSTADA (3) 21
Poached chicken, lime, coriander, avocado, radish, amarillo chilli, cucumber

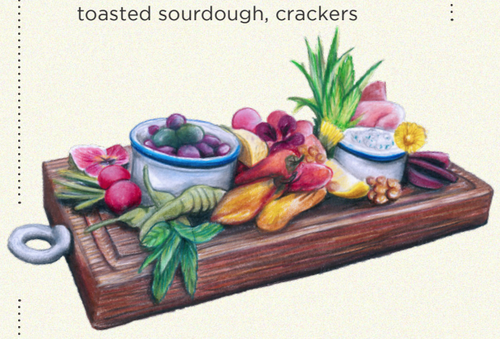
PORK & FENNEL TERRINE *(DF/GF on request)* 21
Brioche roll, fennel, apple, cornichon remoulade



LOCAL WATERING HOLE

SHED CLASSICS

THE SHED PLATTER 64
(SHARE BETWEEN 3-4)
(GF/DF on request)
A selection of cured meats, marinated anchovies, salt cod, pickles, cheese, olives with fresh toasted sourdough, crackers



STEAMED MUSSELS Small 18 Large 27.5
Fennel, cherry tomato, sherry, chicken chorizo, rouille croutons

STEAKS

All served with chips, bearnaise & garlic & herb butter
(All GF/DF on request)

280G CAPE GRIM GRASS FED SIRLOIN North West Tasmania 49

220G BINDAREE GRAIN FED TENDERLOIN Inverell, NSW 55

1KG GRAIN FED RIVERINE T-BONE South Western NSW 105
With a choice of one side

SALADS

(All VG on request/GF on request/DF on request)

AUTUMN VEGGIE SALAD 23
Radishes, peas, broad beans, zucchini, zucchini flower, baby gem hearts with crisp bread, lemon yoghurt, sumac, soft herbs

PUMPKIN SALAD 23
Grilled halloumi, cauliflower, raisins, oregano, parsley, tomato, cucumber, Job's tears, hommus, pomegranate, lemon oil

ROASTED KALE & ZUCCHINI SALAD 23
Quinoa, shredded sprouts, avocado, spicy green sauce, parmesan, soft boiled egg, almonds

ADD PROTEIN + 6
Grilled chicken, tuna tartare, halloumi, cashew cheese *(GF)*

SHED MAINS

EGGPLANT ORECCHIETTE 29.5
Cherry tomato ragout, sweetcorn, goats curd, pine nuts, capers

CARAMELISED BUTTERNUT PUMPKIN 28
Zucchini & pine nut risoni, pumpkin veloute, goats curd

BEER BATTERED BARRAMUNDI FILLET *(DF)* 30.5
Hand cut chips, pickled cucumber, lemon, caper, dill aioli

SNAPPER FILLET *(GF/DF on request)* 32
Brussels sprouts, labneh, toasted buckwheat, lemon oil, mint

CHICKEN & VEAL MEATBALLS 30
Eggplant, fontina, salsa verde, garlic bread, yoghurt

PORK MEDALLIONS *(GF/DF on request)* 32
Leek, apple, cabbage, sauce charcutiere

ROASTED LAMB LOIN *(GF/DF on request)* 34
Pickled onions, beetroot, labneh, salsa verde

BEEF BURGER & CHIPS 27.5
Lettuce, tomato, cheddar cheese, caramelised & pickled onions, mayo & ketchup

ADD: EXTRA PATTY + 6.5
OR TRY OUR VEGGIE BURGER

SIDES

WEDGE SALAD *(GF/DF on request)* 9
Tarragon, sour cream, croutons, parmesan dressing

ROASTED PUMPKIN & RICOTTA *(GF/DF on request)* 10
Mint, squash, zucchini, ricotta, lemon oil, pine nuts, dukkah

HEIRLOOM TOMATOES & BASIL *(GF/DF on request)* 11
Olive, Spanish onion, brioche

SHAVED RADISH & CELERIAC SLAW *(GF/DF on request)* 11
Pomegranate, pecorino, truffle oil

CHIPS *(DF)* 8.5
Rosemary salt, burger sauce

ROASTED SWEET POTATO *(GF/DF on request)* 12
Maple, pistachio, goats curd

SET MENU

Let us do the Ground work.

THREE COURSE SET MENU (6 OR MORE).

Ask your server for details.

72

(per person)

OUR STORY

THE POTTING SHED

The Potting Shed was inspired by my experience of sitting “out the back” of my grandparent’s place with friends – on the porch steps, surrounded by stories, laughter and a rambling garden. It was these kind of afternoons and evenings that created lasting memories. A kind of natural nostalgia – but not the sort that belongs solely in the past. It’s a feeling you can revisit at any time with good food and good conversation – whiling away the day with friends, “out the back” in your very own garden...

BY RAMZEY CHOKER,
Director

THE POTTING SHED

LOCAL WATERING HOLE

Our menus are subject to change without notice. A 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A 15% surcharge applies on public holidays. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering. Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

GF- Gluten Free | DF - Dairy Free | VG - Vegan

WHAT’S ON AT THE SHED

HAPPY HOUR

WEEKNIGHTS *3-6pm*

SELECTED

BOTTLE *of* WINE	**25**	COCKTAILS	**12.5**
GLASS *of* WINE	**6**	BEER	**8**

OPEN DAILY!

Plant yourself down & enjoy hearty, home-style cooking & a cheeky coctail or two!