



- THE -
**POTTING
SHED**

LOCAL WATERING HOLE

POTATO BREAD tapenade, zaatar & olive oil

PICKLED VEGETABLES (GF/DF) zucchini, carrots, cucumber, toum

OPTIONAL UPGRADE platter of freshly shucked pacific oysters
with red wine & shallots **\$52 PER DOZEN**

STARTERS

BURRATA (GF on request)

Figs, pomegranate, molasses, pistachio, grilled flatbread

TOSTADA

Poached chicken, lime, coriander, avocado, radish, amarillo chilli, cucumber

STEAMED MUSSELS

Fennel, cherry tomato, sherry, chicken chorizo, rouille croutons

MAINS

EGGPLANT ORECCHIETTE

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

SNAPPER FILLET (GF/DF on request)

Brussels sprouts, labneh, toasted buckwheat, lemon oil, mint

WHOLE BONELESS MARINATED FREE RANGE CHICKEN

SIDES

WEDGE SALAD (GF/DF on request)

Tarragon, sour cream, croutons, parmesan dressing

CHIPS (DF) rosemary salt, burger sauce

ROASTED SWEET POTATO (GF/DF on request) maple, pistachio, goats curd

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.

