

- THE -
**POTTING
SHED**

LOCAL WATERING HOLE

SHED
STARTERS

POTATO BREAD Tapenade, zaatar, olive oil	9
PICKLED VEGETABLES (GF/DF) Zucchini, carrots, cucumber, toum	9
FRESH OYSTERS (GF/DF) Red wine & shallots	3 for 16 6 for 30 12 for 54

CRUMBED CHICKEN TENDERLOINS Chilli aioli, lemon	20
CRISPY ARROW SQUID (DF) Lemon aioli, parsley, caper, onion salad	22
EGGPLANT FATTEH (GF/DF on request/VG on request) Labneh, sumac, pine nut, pomegranate, herb oil, sesame bread	21
BURRATA (GF on request) Figs, pomegranate, molasses, pistachio, grilled flatbread	21
TWICE COOKED SESAME PORK RIBS (GF/DF) Shallot, shaved fennel, ginger, chilli, soy, sesame	25
KINGFISH CEVICHE (GF/DF) Seaweed, avocado, sesame, coriander, lime	24
YELLOWFIN TUNA TARTARE (DF/GF on request) Caesar dressing, quail egg, pickled onion, Jerusalem artichoke, fried bread	23
CRAB CROQUETTE SLIDER Lemon & dill aioli, cornichons, watercress, fennel slaw	8.5 EACH
TOSTADA (3) Poached chicken, lime, coriander, avocado, radish, amarillo chilli, cucumber	21
CHICKEN LIVER PÂTÉ Toasted brioche, onion marmalade, pickles	21
BUTTERMILK FRIED CHILLI CHICKEN WINGS Ranch dressing	19

SHED
CLASSICS

BEER BATTERED BARRAMUNDI FILLET (DF) Hand cut chips, pickled cucumber, lemon, caper, dill aioli	30.5
BEEF BURGER & CHIPS Lettuce, tomato, cheddar cheese, caramelised & pickled onions, burger sauce	27.5
ADD: EXTRA PATTY OR TRY OUR VEGGIE BURGER	+ 6.5

SALADS

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

WINTER VEGETABLE SALAD Roasted beets, chickpeas, radishes, kalettes & carrots with spinach, crispbread, feta, sesame & tahini	25
PUMPKIN SALAD Grilled halloumi, cauliflower, raisins, oregano, parsley, tomato, cucumber, Job's tears, hommus, pomegranate, lemon oil	23
ROASTED KALE & ZUCCHINI SALAD Quinoa, shredded sprouts, avocado, spicy green sauce, parmesan, soft boiled egg, almonds	23
ADD PROTEIN Grilled chicken, tuna tartare, halloumi, cashew cheese (GF)	+ 6

SIDES

CHIPS (DF) Rosemary salt, burger sauce	8.5
GARDEN LEAF SALAD (GF/DF/VG) With lemon vinaigrette	10
ROASTED PUMPKIN & RICOTTA (GF/DF on request) Mint, squash, zucchini, ricotta, lemon oil, pine nuts, dukkah	10
HEIRLOOM TOMATOES & BASIL (GF/DF on request) Olive, Spanish onion, brioche	11
SHAVED RADISH & CELERIAC SLAW (GF/DF on request) Pomegranate, pecorino, truffle oil	11
ROASTED SWEET POTATO (GF/DF on request) Maple, pistachio, goats curd	12

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.