

- THE -  
**POTTING  
 SHED**

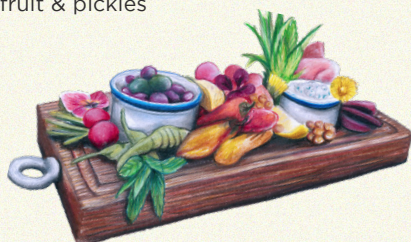
LOCAL WATERING HOLE

→ **SHED** ←  
**STARTERS**

<b>WARM HOUSE OLIVES</b> (VG/GF)	10
orange, ginger, chilli	
<b>POTATO &amp; ROSEMARY FOCACCIA</b>	12
Green olive, ricotta	
<b>ROASTED BONE MARROW</b> (DF)	16
Sourdough bread, parsley, onion, & caper salad	
<b>TODAYS FRESHLY    SHUCKED OYSTERS</b> (GF/DF)	6 EACH
Eschalot & red wine vinegar	
<b>CRUMBED CHICKEN TENDERLOINS</b>	20
Chilli aioli, lemon	
<b>CRISPY ARROW SQUID</b> (DF)	24
Lemon aioli, parsley, caper, onion, salad	
<b>LOCAL STRACCIATELLA</b> (GF on request)	24
Figs, crushed olives, basil pesto, toasted focaccia	
<b>SCALLOP &amp; SNAPPER TOSTADA</b> (DF)	25
Salsa, coriander, avocado	
<b>CHICKEN LIVER PARFAIT</b>	25
Caramelised onions, toast	
<b>VEAL TARTARE</b> (GF on request)	27
Pickles, horseradish, tonnato sauce, toast	
<b>BEEF BRISKET SLIDERS</b>	10 EACH
Raclette, french onion dip	

<b>THE SHED CURED MEATS PLATE</b>	45
Serves 2 or more (DF/GF on request)	
Prosciutto, mortadella, salami, grissini, olives & pickles	

<b>THE SHED ANTIPASTI PLATTER</b>	75
Serves 4 or more (GF/DF on request)	
Chef's selection of cheeses, shaved meats, anchovies, sourdough toast, lavosh crackers, olives, fresh & dried fruit & pickles	



→  
 ASK YOUR  
 WAITER  
 FOR TODAY'S  
 SELECTION

←

→ **SHED** ←  
**CLASSICS**

<b>FISH &amp; CHIPS</b> (DF)	32
Crumbed Ocean Perch, gremolata, sauce gribiche	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	26
Served with chips	
Cheese, pickles, ranch dressing, slaw, gravy	
ADD Bacon +3   Make it a Double +5	
<b>THE SHED BEEF BURGER</b> Served with chips	27
Cheddar sauce, tomato jam, mustard aioli, lettuce, tomato, onion rings, pickles	
ADD Bacon +3   Make it a Double +5	
Veggie burger available on request	

**SALADS**

<b>AUTUMN SALAD</b> (GF/DF on request)	23
Squash, eggplant, roast corn, smoked cipollini onions, fregola, radish, feta, mandarin oil, mint & honey	
<b>PROSCIUTTO SALAD</b> (GF/DF on request)	32
Shaved prosciutto, rockmelon, brioche croutons, goats curd, olive, mint & peas	
<b>GRILLED CHICKEN SALAD</b> (GF/DF)	26
Roasted sprouts, avocado, broccoli, quinoa, green beans, cherry tomatoes, aged balsamic, green goddess	
ADD PROTEIN	
Grilled chicken +6   Vegan Cheese, Halloumi +5	

**SIDES**

<b>CHIPS</b> Chilli, pickle aioli	10
<b>CHARRED CORN</b> (V/GF) Smokey paprika butter	10
<b>GARDEN LEAVES</b> (VG/GF/DF)	12
Avocado, sherry vinaigrette	
<b>STRING BEANS</b> (V/GF)	12
Feta, lemon, herb & salsa verde	
<b>COAL ROASTED PUMPKIN</b> (DF on request)	14
Stracciatella, pepita dressing, chilli	
<b>BRUSSEL SPROUT</b> (V/GF)	12
Brussel sprout salad, pecorino, buttermilk dressing, currents, mint	

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