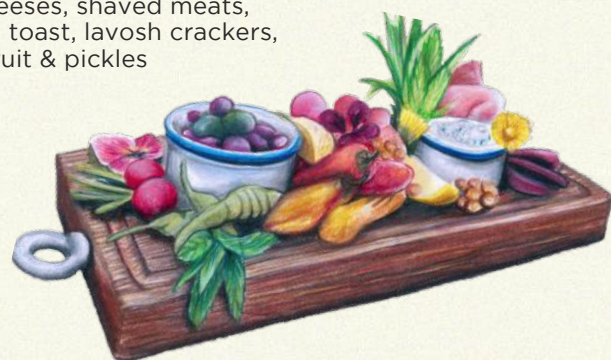


SHED STARTERS

WARM HOUSE OLIVES (VG/GF) orange, ginger, chilli	10
POTATO & ROSEMARY FOCACCIA Green olive, ricotta	12
ROASTED BONE MARROW (DF) Sourdough bread, parsley, onion, & caper salad	16
TODAYS FRESHLY SHUCKED OYSTERS (GF/DF) Eschalot & red wine vinegar	6 EACH
CRUMBED CHICKEN TENDERLOINS Chilli aioli, lemon	20
CRISPY ARROW SQUID (DF) Lemon aioli, parsley, caper, onion, salad	24
LOCAL STRACCIATELLA (GF on request) Figs, crushed olives, basil pesto, toasted focaccia	24
SCALLOP & SNAPPER TOSTADA (DF) Salsa, coriander, avocado	25
CHICKEN LIVER PARFAIT Caramelised onions, toast	23
VEAL TARTARE (GF on request) Pickles, horseradish, tonnato sauce, toast	27
LAMB LEG KEBAB (GF on request) Hummus, burnt onions, pine nuts, flatbread	14 EACH
BEEF BRISKET SLIDERS Raclette, french onion dip	10 EACH

THE SHED CURED MEATS PLATE Serves 2 or more (DF/GF on request) Prosciutto, mortadella, salami, grissini, olives & pickles	45
THE SHED ANTIPASTI PLATTER 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	75

ASK YOUR
WAITER
FOR TODAY'S
SELECTION



SHED MAINS

WILD MUSHROOM RISONI (V) Freshly shaved truffle, smokey parsnips	31
FISH & CHIPS (DF) Crumbed Ocean Perch, gremolata, sauce gribiche	32
BEEF PAPPARDELLE Braised beef cheek, creme fraiche, herb pesto	33
CHERMOULA ROASTED CAULIFLOWER (VG/GF/DF) Hummus, sultanas, molasses, pomegranate, baby herb salad	25
CRAB CASARECCE Blue swimmer crab, chilli, fennel, bisque	36
BUTTERMILK FRIED CHICKEN BURGER Served with chips Cheese, pickles, ranch dressing, slaw, gravy ADD Bacon +3 Make it a Double +5	26
THE SHED BEEF BURGER Served with chips Cheddar sauce, tomato jam, burger sauce, lettuce, tomato, onion rings, pickles ADD Bacon +3 Make it a Double +5 Veggie burger available on request	27

FROM OUR CHARCOAL OVEN

MARKET WHOLE FISH OF THE DAY (GF) Wilted greens, capers & herb butter	MP
HALF ROAST CHICKEN (GF) Roasted free range chicken, cauliflower, artichoke, charcuterie sauce	32
400G BARNESLEY LAMB CHOP (GF) Classic ratatouille, labneh, salsa verde	38
250G TASMANIAN WAGYU RUMP FRITES (GF/DF on request) Chips, bearnaise	45
500G DRY AGED CLUB STEAK (GF/DF on request) Lyonnaise potatoes, roasted broccolini, capers, red wine sauce	85
1KG GRAIN FED T BONE (GF/DF on request) Roasted potatoes, greens, selection of condiments Add Sauce Peppercorn Mushroom & Red Wine Bearnaise	120 +5

SHED SALADS

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

SIDES

CHIPS Chilli, pickle aioli	10
CHARRED CORN (V/GF) Smokey paprika butter	10
BEEF FAT ROAST POTATOES (GF/DF) Andean potatoes, thyme, chopped onion	12
GARDEN LEAVES (VG/GF/DF) Avocado, sherry vinaigrette	12
STRING BEANS (V/GF) Feta, lemon, herb & salsa verde	12
CARAMEL CARROTS Labneh, orange, sesame, dill	13
COAL ROASTED PUMPKIN (DF on request) Stracciatella, pepita dressing	14
BRUSSEL SPROUT (V/GF) Brussel sprout salad, pecorino, buttermilk dressing, currents, mint	12



LOCAL WATERING HOLE

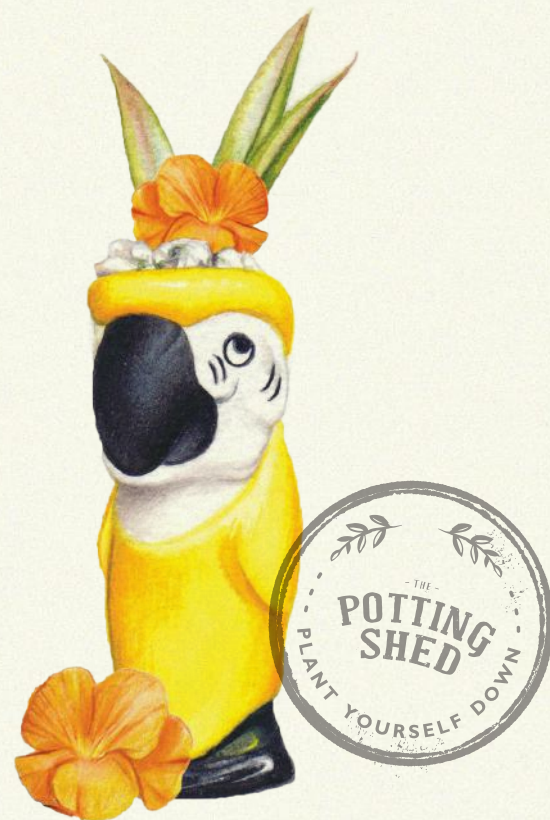
SET MENU

Let us do the Ground work.

THREE COURSE SET MENU (6 OR MORE).

Ask your server for details.

75
(per person)



Purchase your own
FLUFFY COCKTAIL GLASS

20

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 8 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 | V - Vegetarian

WHAT'S ON AT THE SHED

LANEWAY ACCESS

Exclusive after hours access when you dine in The Potting Shed every night

LIVE MUSIC

THURSDAY 6:30pm - 8:00pm
Liven up your week with live music over dinner & drinks

OPEN DAILY!

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



Treat yourself with one of our
SIGNATURE COCKTAILS



- THE -
**POTTING
SHED**

LOCAL WATERING HOLE

» **DESSERT** «

FRESHLY BAKED CHOCOLATE SKILLET BROWNIE 18

*with salted caramel, hazelnut praliné, macadamia ice cream,
mascarpone cream & warm caramel sauce*

HOT APPLE PIE 18

*with buttery shortbread crust, nut crumble,
vanilla ice cream & vanilla anglaise*

THE GARDENERS PEAR 16

*Poached pear, pecan cremeux, pear & tonka compote, pear chantilly,
caramelised pecan, dark chocolate sauce & pecan sponge*

STRAWBERRY PATCH 18

*Fresh strawberry & basil compote, strawberry mousse, vegan crumble, white
chocolate ganache, lemon sponge, lemon sorbet & strawberry salad (VG/NF)*

SELECTION OF ORGANIC COWS MILK CHEESES

from long paddock dairy in Victoria all served with sourdough toast & crackers

YOUR CHOICE OF ONE CHEESE 12

FOUR CHEESE SELECTION 28

THE SHED BANOFFEE TRIFLE

» **TO SHARE FOR 2** «

*Soft butterscotch, banana moelleux, broken shortbread,
chantilly cream, caramelised banana & crispy toffee (NF)*

27

» **DESSERT** «
BEVERAGES

Finish your meal with one of our dessert beverages
ESPRESSO MARTINI, AFFOGATO OR LIMONCELLO

Please advise your friendly server of any dietary requirements.





- THE -
**POTTING
SHED**

COCKTAILS, WINES
& SHED BREWS



SHED COCKTAILS



HERB YOUR ENTHUSIASM

A botanical-based brew fresh for the picking. Take a trip to the greenhouse with this combination of gin, vermouth, pear liqueur and spice.

42 (serves two)



HONEYMAKER NEGRONI

Hi Honey, I'm home! Settle in, and settle down with this light and sweet combination of gin, Suze, Lillet Blanc and elderflower liqueur. Better than a bouquet...

23

SHED COCKTAILS



FRUIT DE LA PASSION

Mobius Vodka, passionfruit, pineapple & lemon... it's posh for yum!

20



THE CASUAL ENCOUNTER

Save a dance for this belle of the highball - the glassiest drink in the gin joint. A thirst-quenching kiss of elderflower, Tanqueray Gin, peach & rose syrup

25

SHED COCKTAILS



DR GREEN THUMB

Oh, Dios mío! Grab your gardening gloves, because this drink will send you back to your roots. A punchy mix of tequila, mezcal, pineapple and green capsicum juice.

21



LOVE DOESN'T LYCHEE

A little lovin' goes a long way. Show them how you truly feel with this floral blend of Brookies Slow Gin, lychee liqueur, rose syrup and sparkling wine.

20

SHED COCKTAILS



PANCAKE AT THE DISCO

Treat your younger self to a decadent mix of bourbon, apple pie liqueur, maple syrup and grapefruit. The all day breakfast you've been looking for.

22



YUZU LANDER

Yu-hoo! This citrus infused cocktail is plucked straight from the orchard. Pucker up for a sharp and sweet blend of Four Pillars Yuzu Gin, aloe vera, tonic water and lemon.

21

SHED COCKTAILS



MACCAW & ORDER

The drink of choice for the keeper of The Shed, this blend of cachaca, banana liqueur, pineapple juice and chocolate bitters is Fluffy approved.

22



PIÑA BACKYARDER

A piece of potted history with this happy take on a classic - Flor De Cana Rum, coconut, pineapple & a sunflower to brighten your day. Thrives in full sun or part shade.

25



THIS CALLS FOR BUBBLES

	GLASS (125ml)	BOTTLE
LAURENT PERRIER 'LA CUVÉE' NV <i>Épernay, France</i>		140
LAURENT PERRIER 'LA CUVÉE' NV MAGNUM <i>Épernay, France</i>		270
THE GROUNDS SPARKLING NV <i>South Eastern Australia</i>	8.5	50
DUNE & GREENE PROSECCO <i>South Australia</i>	9	55
TALINGA PARK MOSCATO <i>Regional, SA</i>	8	50
DELAMERE NV SPARKLING ROSÉ <i>Pipers Brook, TAS</i>		85

ELEGANT & AROMATIC WHITES

	GLASS (150ml)	CARAFE (375ml)	BOTTLE
BROKENWOOD SEMILLON <i>Hunter Valley, NSW</i>	13	32	62
THE GROUNDS SAUVIGNON BLANC <i>Goulburn Valley, NSW</i>	8.5	22	42
NUGAN ANNE LISE PINOT GRIGIO <i>King Valley, VIC</i>	10	25	48
NASHDALE LANE PINOT GRIS <i>Orange, NSW</i>			67
ATLAS 172' WATERVALE RIESLING <i>Clare Valley, SA</i>			65
CHAFFEY BROS. DUFTE PUNKT (RIESLING, GEWURTZTRAMINER, KERNER) <i>Eden Valley, SA</i>			58
MCHENRY HOHNEN CALGARDUP SAUVIGNON BLANC <i>Margaret River, WA</i>			72



BOLD & TEXTURAL WHITES

	GLASS (150ml)	CARAFE (375ml)	BOTTLE
NUGAN ESTATE CHARDONNAY <i>King Valley, VIC</i>	12.5	31	60
FETHERSTON IRIS CHARDONNAY <i>Yarra Valley, VIC</i>			70
TABLE OF PLENTY FIANO <i>Gundagai, NSW</i>	13	32	63
ALKIMI MARSANNE <i>Yarra Valley, VIC</i>			75

SHADES OF ORANGE & ROSÉ

	GLASS (150ml)	CARAFE (375ml)	BOTTLE
THE GROUNDS ROSÉ <i>Riverina, NSW</i>	8.5	22	42
ATLAS ROSÉ <i>Clare Valley, SA</i>	11	28	53
NOVA VITA PROJECT K GTR PINOT GRIS, TRAMINER, RIESLING <i>Adelaide Hills, SA</i>	15	38	78
MAZI MATARO CINSAULT GRENACHE ROSÉ <i>McLaren Vale, SA</i>	14	32	68
COLLECTOR SHORELINE ROSÉ <i>Canberra District, NSW</i>	13	30	62

CLUCKIE & ELEGANT LIGHT REDS

	GLASS (150ml)	BOTTLE
TALINGA PARK PINOT NOIR <i>Riverina, NSW</i>	9.5	46
GALA ESTATE PINOT NOIR <i>Tasmania</i>		85
CORDUROY PINOT NOIR 2021 <i>Adelaide Hills, SA</i>	14	68
MAIN & CHERRY GRENACHE <i>McLaren Vale, SA</i>		72
NUGAN ESTATE ALFREDO SANGIOVESE <i>King Valley, VIC</i>	13	65

BRASH & BOLD REDS

	GLASS (150ml)	CARAFE (375ml)	BOTTLE
THE GROUNDS CABERNET MERLOT <i>South Eastern Australia</i>	8.5	22	42
COATES SYRAH / SHIRAZ <i>McLaren Vale, SA</i>	14	35	68
RUSDEN 'DRIFTSAND' GSM <i>Barossa Valley, SA</i>			58
RUSDEN 'GOOD SHEPHERD' MALBEC <i>Barossa Valley, SA</i>			76
SMITH & HOOPER MERLOT <i>Wrattonbully, SA</i>			52



BEER AND CIDER

	GLASS (330ml)	GROWLER (2L)
YOUNG HENRYS 'NEWTOWNER' A classic Australian pale ale with Australian hops	9	40
YOUNG HENRYS 'NATURAL' LAGER An accessible Australian lager that has no preservatives	9	40
YOUNG HENRYS IPA Balanced bitterness and a refreshingly dry finish	10	45
YOUNG HENRYS 'STAYER' MID STRENGTH LAGER A smooth easy going hoppy porter	10	45
YOUNG HENRYS CLOUDY CIDER Unfiltered with a natural fruit sweetness	9	40

Please chat to our friendly staff about our rotating seasonal beer & cider selection.



SODAS AND TONICS

CLASSIC OR RASPBERRY LEMONADE	6
LEMON, LIME & BITTERS	7
SAIGON ICED TEA	8
VIRGIN MOJITO Your choice of original, passionfruit or raspberry	11

🌿 MULE-TIDE 🌿

A non-alcoholic take on the classic mule cocktail, crammed full of grapefruit, lime, ginger and berries. There's still plenty of kick left in this mule.

9



FRESH JUICES

Crush your thirst with a glass of fresh juice, made using only the freshest produce. Our flavours keep on changin' with the seasons, so ask our friendly staff to tell you about our latest squeeze.

9



SHED SPIRITS

GIN

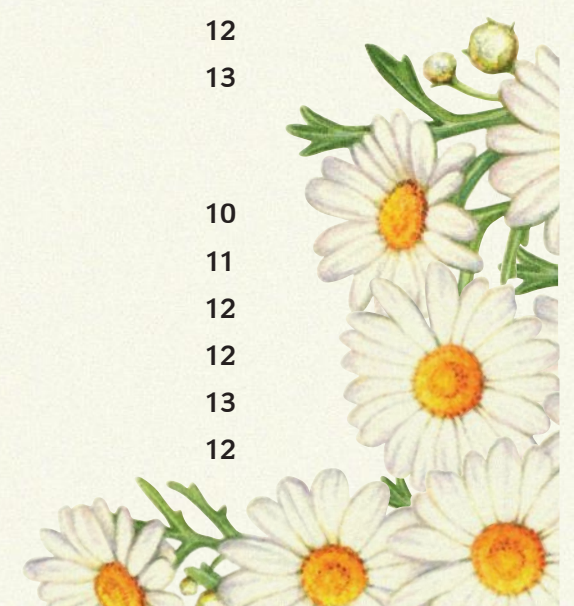
<small>HOUSE</small> TANQUERAY <i>England</i>	9
AVIATION GIN <i>USA</i>	11
ARCHIE ROSE <i>Australia</i>	11
BROOKIES BYRON DRY <i>Australia</i>	11
BROOKIES SLOW <i>Australia</i>	10
FORDS GIN <i>England</i>	12
FOUR PILLARS <i>Australia</i>	11
FOUR PILLARS BLOODY SHIRAZ <i>Australia</i>	12
FOUR PILLARS OLIVE LEAF <i>Australia</i>	11
FOUR PILLARS YUZU <i>Australia</i>	12
GARDEN GROWN GIN <i>Australia</i>	11
HENDRICKS <i>Scotland</i>	12
LONDON DRY NO. 3 <i>Netherlands</i>	11

VODKA

<small>HOUSE</small> MOBIUS DISTILLING CO. <i>Australia</i>	10
CAPEGRIM 666 'AUTUMN BUTTER' <i>Australia</i>	12
ARCHIE ROSE <i>Australia</i>	11
BELVEDERE <i>Poland</i>	12
GREY GOOSE <i>France</i>	13

TEQUILLA/MEZCAL

<small>HOUSE</small> EL JIMADOR BLANCO <i>Mexico</i>	10
EL JIMADOR REPOSADO <i>Mexico</i>	11
OLMECA ATLOS PLATA <i>Mexico</i>	12
DON JULIO <i>Mexico</i>	12
DEL MAGUEY VIDA MEZCAL <i>Mexico</i>	13
ILEGAL MEZCAL JOVEN <i>Mexico</i>	12



SHED SPIRITS

SCOTCH/IRISH WHISKEY

<small>HOUSE</small> SLANE IRISH WHISKEY <i>Ireland</i>	10
JAMESON <i>Ireland</i>	10
JOHNNIE WALKER BLACK <i>Scotland</i>	10
CHIVAS REGAL 12 YEAR <i>Scotland</i>	12
MONKEY SHOULDER <i>Scotland</i>	11
OBAN 14 YEAR <i>Scotland</i>	19
LAGAVULIN 16 YEAR <i>Scotland</i>	21

BOURBON

<small>HOUSE</small> OLD FORESTERS <i>USA</i>	10
JACK DANIELS <i>USA</i>	10
CANADIAN CLUB <i>Canada</i>	10
WOODFORD RESERVE <i>USA</i>	12
BULLEIT BOURBON 10 YEAR <i>USA</i>	12
BULLEIT RYE <i>USA</i>	13
GOSPEL SOLERA RYE SA <i>Australia</i>	14

BRANDY/COGNAC/PISCO

HENNESSY COGNAC VSOP <i>France</i>	14
BARSOL QUEBRANTA PISCO <i>Peru</i>	10
LAIRDS APPLEJACK <i>USA</i>	10

RUM/CACHACA

<small>HOUSE</small> PAMPERO BLANCO <i>Venezuela</i>	9
FLOR DE CANA 7YR <i>Nicaragua</i>	11
CAPTAIN MORGANS SPICED RUM <i>Jamaica</i>	10
BATI 2 YEAR <i>Fiji</i>	10
SAGATIBA CACHACA <i>Brazil</i>	12
RON ZACAPA 23 YEAR <i>Guatemala</i>	14



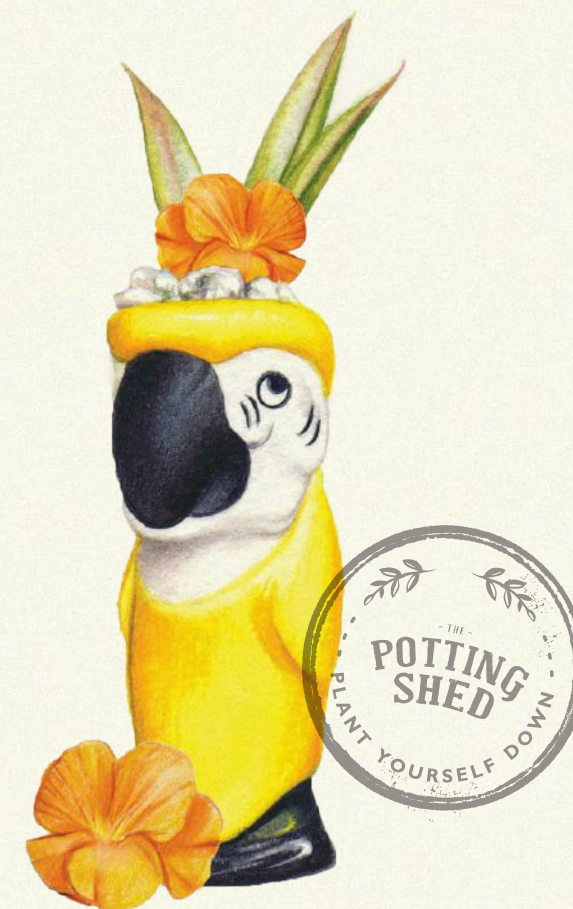
SHED SPIRITS

APERITIF/VERMOUTH

APEROL APERITIVO <i>Italy</i>	7
AMARO MONTENEGRO <i>Italy</i>	9
CAMPARI <i>Italy</i>	8
DOLIN RED VERMOUTH <i>France</i>	8
MAIDEIINI DRY VERMOUTH <i>Australia</i>	9
LILLET BLANC <i>France</i>	9
SUZE <i>France</i>	9
78 DEGREES BITTER ORANGE <i>Australia</i>	9
78 DEGREES DRY VERMOUTH <i>Australia</i>	9
78 DEGREES SWEET VERMOUTH <i>Australia</i>	9

LIQUEURS

BAILEYS <i>Ireland</i>	7.5
CHAMBORD <i>France</i>	10
CHARTREUSE <i>France</i>	10
TEMPUS FUGIT CREME DE BANANE <i>Switzerland</i>	11
DISARANNO AMARETTO <i>Italy</i>	9
DOM BENEDICTINE <i>France</i>	10
DRAMBUIE AGED SCOTCH, HONEY & HERB BLEND <i>Scotland</i>	10
ESPIRIT DE FIGUES <i>France</i>	10
FRANGELICO <i>Italy</i>	9
GALLIANO WHITE SAMBUCA <i>Italy</i>	11
KAHLUA <i>Mexico</i>	7.5
LUXARDO MARASCHINO CHERRY LIQUEUR <i>Italy</i>	9
MANLY SPIRITS CO. LIMONCELLO <i>Australia</i>	10
MARIONETTE PEACH <i>Australia</i>	9
MOREAU APPLE PIE <i>Australia</i>	10
MR. BLACK COFFEE LIQUEUR <i>Australia</i>	9
PAMA POMEGRANATE LIQUEUR <i>USA</i>	8
PIMMS <i>England</i>	7
SOHO LYCHEE LIQUEUR <i>France</i>	9



Purchase your own
FLUFFY COCKTAIL GLASS

20

→ 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