

- THE -
**POTTING
 SHED**

LOCAL WATERING HOLE

SHED
STARTERS

SPICED PEANUTS (GF/DF) Peanuts, Pumpkin Seeds, Chilli & Lime	8
HOUSE OLIVES (GF/V) Marinated olive	12
FRESHLY SHUCKED OYSTERS (DF/NF) (GF on REQ) EACH Ginger, finger lime & ponzu	6.5
FRESHLY BAKED GROUNDS SOURDOUGH Cultured butter	8
CRISPY ROAST PORK CHEEK (NF) Tartare sauce & pickled cucumber	14 EACH
DRY-AGED BEEF SKEWER (NF) Flatbread, sour cream & chimichurri	16 EACH
BURRATA (V/GF/NF) Sicilian olives, pickled fennel & roast peach	24
CRISPY SQUID (NF) Pickled cucumber, lemon & dill aioli	24
ALBACORE TUNA CEVICHE (GF/DF/NF) Pomegranat, karkalla, finger lime & coconut cream	25
CRUMBED CHICKEN TENDERLOINS (NF) Chilli aioli & lemon	20
FRIED GOCHUJANG CHICKEN WINGS (NF) Crispy shallots, coriander	16
TARAMASALATA (DF/NF) Lemon zest, oil, chives, toasted sourdough	15

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



ASK YOUR
 WAITER
 FOR TODAY'S
 SELECTION

SHED
CLASSICS

FISH N CHIPS Tempura battered New Zealand Gurnard fillets & chunky tartare sauce	34
GRILLED 300GM GRAIN FED SIRLOIN MB 5+ (GF) Smoked aubergine cream, pickled baby onions & toasted cashews	55
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	27

SALADS

SUMMER SALAD (VG/DF/NF) Roast peaches, crispy chickpeas, heirloom tomatoes, avocado, hummus, burghul, basil & sunflower pesto	24
WITLOF LEAVES (VG/NF) Crispy prosciutto, caesar dressing, croutons	14
ADD PROTEIN Chicken +6 Halloumi +5 Avocado +5	

SIDES

CHIPS Chilli, pickle aioli	10
FIRE GRILLED FIORETTO (V/GF) Sheep's curd & dukkah	12
HERITAGE TOMATO (V) Watermelon, aged feta & basil	11
CHARCOAL ROASTED CORN (V/NF) (VG on REQ) Maple & chilli butter	10
CHARRED FENNEL & HERB SALAD (V/GF) (VG on REQ) Citrus dressing, yoghurt & crushed seeds	13

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 | V - Vegetarian