

BIENVENIDOS
Est. '24

FÍESTA

The Potting Shed

Starters

- FRESHLY SHUCKED PACIFIC OYSTERS** 6 EA
Tequila & finger lime dressing (GF, DF, NF)
- SLOW BRAISED BEEF BRISKET & CHIPOTLE EMPANADA (2)** 19
Salsa picante, sour cream (NF)
- CEVICHE OF ALBACORE TUNA & PRAWN (3)** 26
Onion, lime, jalapeno, cucumber, avocado on crisp tostadas (DF, NF)
- SPICED PEANUTS** 8
Peanuts, pumpkin seeds, chilli, lime (GF/DF)
- HOUSE OLIVES** 12
Marinated olive (GF/V)
- FRESHLY BAKED GROUNDS SOURDOUGH** 8
Cultured butter
- CRISPY ROAST PORK CHEEK** 14 EA
Tartare sauce, pickled cucumber (NF)
- DRY-AGED BEEF SKEWER** 16 EA
Flatbread, sour cream, chimichurri (NF)
- BURRATA** 24
Sicilian olives, pickled fennel, roast peach (V/GF/NF)
- CRISPY SQUID** 24
Pickled cucumber, lemon, dill aioli (NF)
- CRUMBED CHICKEN TENDERLOINS** 20
Chilli aioli, lemon (NF)
- FRIED GOCHUJANG CHICKEN WINGS** 16
Crispy shallots, coriander (NF)
- TARAMASALATA** 15
Lemon zest, oil, chives, toasted sourdough (DF, NF)

ANTIPASTI PLATTER SERVES 4 OR MORE 75

Chef's selection of cheeses, shaved meats, anchovies, sourdough toast, lavosh crackers, olives, pickles, fresh & dried fruit (GF, DF ON REQ)

Mains

- FISH N CHIPS** 34
Tempura battered New Zealand Gurnard fillets, tartare sauce
- GRILLED 300GM GRAIN FED SIRLOIN MB 5+** 55
Smoked aubergine cream, pickled baby onions & toasted cashews (GF)
- THE SHED BEEF BURGER SERVED WITH CHIPS** 27
Cheddar sauce, tomato jam, burger sauce, lettuce, tomato, onion rings & pickles. Veggie burger available on request
- ADD ON: BACON +3 | MAKE IT A DOUBLE +5**

Salads

- SUMMER SALAD** 24
Roast peaches, crispy chickpeas, heirloom tomatoes, avocado, hummus, burghul, basil & sunflower pesto (VG, DF, NF)
- WITLOF LEAVES** 14
Crispy prosciutto, caesar dressing, croutons (VG, NF)

ADD ON:

Chicken +6 | Halloumi +5 | Avocado +5



Sides

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

GF- Gluten Free | DF - Dairy Free | VG - Vegan | V - Vegetarian



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Mocktail



MINI CHICO

Sip on the vibrant spirit of fiesta with this blend of passionfruit & raspberry. Served in a cactus themed jar that you get to keep!

17

Cocktails

ARRIBA MANGO MARGARITA

Indulge in our frozen mango margarita. Crafted with succulent Mexican mangoes, this refreshing concoction is a journey to the bustling streets of Mexico.

22



TEQUILA SUNRISE

Embrace the enchanting desert vibes with our Tequila Sunrise cocktail, elegantly presented in a cactus-shaped glass sky.

20



Beers

SOL

Easy-drinking, refreshing lager that honours its true Mexican heritage since 1899. Served with lime wedge.

10

TECATE

Balanced golden lager with malt crispness, low bitterness, & a clean finish in the Mexican tradition. Served with lime and salt.

10



CACTUS SANGRIA

Elevate your shared moments with our signature sangria. Crafted with premium red wine and array of fresh fruits and a hint of fiesta flair.

GLASS 15 / JUG 55

