

Small Plates

- 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)
- TAJIN SPICED PORK BELLY SKEWER** 16
Cucumber & fennel salsa, jalapeno aioli, grilled tortilla (DF, NF)
- FRESHLY BAKED GROUNDS SOURDOUGH** 8
Cultured butter
- DRY-AGED BEEF SKEWER** 16 EA
Flatbread, sour cream & chimichurri (NF)

Entree

- CEVICHE OF ALBACORE TUNA & PRAWN (3)** 26
Onion, lime, jalapeno, cucumber, avocado on crisp tostadas (DF, NF)
- BRAISED BEEF AREPAS** 24
Chimichurri, pickled cabbage, guacamole (GF, NF)
- BURRATA** 24
Sicilian olives, pickled fennel, roast peach (V, GF, NF)
- CRISPY SQUID** 24
Pickled cucumber, lemon & dill aioli (NF)
- CHARCOAL ROAST PRAWNS (3)** 27
Garlic, chilli & herb butter (DF, NF)
- CITRUS CURED SALMON** 23
Orange, fennel, chilli & miso mayo (DF, NF)
- BEEF TARTARE** 28
Hand chopped fillet, quail's egg, gaufrette potato chips & spicy aioli (DF, NF)
- CRUMBED CHICKEN TENDERLOINS** 20
Chilli aioli & lemon (NF)

ANTIPASTI PLATTER SERVES 4 OR MORE

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

75



BIENVENIDOS
Est. '24

FÍESTA

The Potting Shed

Salads

- SUMMER SALAD** (VG, DF, NF) 24
Roast peaches, crispy chickpeas, heirloom tomatoes, avocado, hummus, burghul, basil & sunflower pesto
ADD ON: CHICKEN +6 | HALLOUMI, AVOCADO +5
- MEXICAN BOWL** 22
Black bean & mango salsa, corn, rice, guacamole, pico de gallo, sour cream, shishito peppers, crunchy tortilla, queso fresco, jalapeno, coriander, lime (NF)

ADD ON: Chipotle braised beef brisket, slow cooked spiced pulled chicken

+6



Charcoal Oven

- COAL ROASTED WHOLE CAULIFLOWER** 25
Garlic yoghurt, brown herb butter, pickled chillies & onion salsa (V, NF, GF, VG ON REQ)
- WAGYU RUMP CAP** 45
Garlic & anchovy green beans (GF)
- GRILLED 300GM GRAIN FED SIRLOIN MB 5+** 55
Smoked aubergine cream, pickled baby onions & toasted cashews (GF)
- ROASTED FREE RANGE PORK T BONE** 34
Saltbush & charcuterie sauce (NF)
- WARRAGUL DORPER SPRING LAMB RACK** 42
Glazed eschallots, tahini & chickpeas
- HALF/WHOLE BUTTERFLY ROAST CHICKEN** 32/62
Harissa & almond cous cous
- GRAIN FED 800GM BEEF RIB** 140
Mustard selection & fresh horseradish (NF)

TACOS

SNAPPER BAJA TACOS (3) 26
Jalapeno aioli, coriander, and slaw (DF, NF)

PULLED CHICKEN BIRRA TACOS (3) 22
Pickled red onion, guacamole, lime aioli (DF, NF)



Mains

- WOOD MUSHROOMS ORECCHIETTE** 30
Spinach, egg yolk, brown butter & stracciatella (V, NF)
- SEAFOOD MAFALDINE PASTA** 36
Pippies, prawn, cuttlefish, bisque & tomato confit piccante (NF)
- ROAST SWORDFISH LOIN** 35
Salmoriglio sauce, new potatoes & pine nuts (GF)
- JERVIS BAY MUSSELS** 36
Black garlic cream & fire roasted chilli (NF)
- WHOLE ROASTED YELLOWBELLY FLOUNDER** MP
Tomato, caper & cornichon butter, leaf salad (NF)
- FISH N CHIPS** 34
Tempura battered New Zealand Gurnard fillets, tartare sauce
- 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

Sides

- CHIPS** Chilli, pickle aioli 10
- PAPRIKA ROAST POTATOES** 12
Pickled onions & garlic aioli (V, NF, DF, VG ON REQ)
- SAUTEED COURGETTES** 12
Feta, mint & toasted pine nuts (V, GF, VG ON REQ)
- HERITAGE TOMATO** Watermelon, aged feta, basil (V) 11
- WITLOF LEAVES** Prosciutto, Caesar dressing, croutons (NF) 14
- CHARCOAL CORN** Maple, chilli butter (V, NF, VG ON REQ) 10

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

BIENVENIDOS
Est. '24

FIESTA

The Potting Shed

EXPERIENCE OUR LATEST INSPIRED MENU AT THE GROUNDS FIESTA INSTALLATION, WHERE THE AMAZING LANEWAYS HAVE BEEN TRANSFORMED TO TANTALIZE YOUR TASTEBUDS JUST AS MUCH AS YOUR EYES. ENJOY OUR UNIQUE TAKE ON SOME AMAZING MEXICAN-INSPIRED CUISINE.

Dessert



Try Our
**TRES
LECHES**

TRES LECHES

Soaked tres leches sponge, Dulce de leche, mascarpone, strawberries, macaron crumble, roasted corn chocolate macarons, buttercream

34

Mocktail



MINI CHICO

Sip on the lively fiesta flavors with this magical mix of passionfruit and raspberry! Delight in every sip from a fun cactus-shaped cup that's yours to treasure!

17

Great For
KIDS



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

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.

Cocktails



EMBRACE THE
ENCHANTING
Desert
Vibes

Elegantly
PRESENTED
IN A CACTUS
SHAPED GLASS

Try Our
**TEQUILA
SUNRISE**

TEQUILA SUNRISE

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

20

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



Try Our
**CACTUS
Sangria**

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