

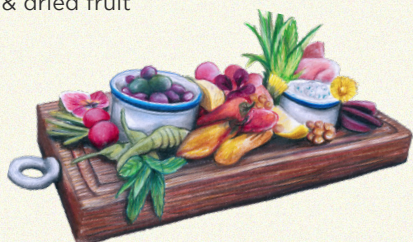
- THE -  
**POTTING  
 SHED**

LOCAL WATERING HOLE

SHED  
**STARTERS**

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

<b>ANTIPASTI PLATTER</b> (GF/DF on REQ) Serves 4 or more	<b>75</b>
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**

<b>FISH N CHIPS</b> Tempura battered New Zealand Gurnard fillets & chunky tartare sauce	<b>34</b>
<b>GRILLED 300GM GRAIN FED SIRLOIN MB 5+</b> (GF) Smoked aubergine cream, pickled baby onions & toasted cashews	<b>55</b>
<b>THE SHED BEEF BURGER SERVED WITH CHIPS</b> Cheddar sauce, tomato jam, burger sauce, lettuce, tomato, onion rings & pickles ADD Bacon +3   Make it a Double +5 Veggie burger Available	<b>27</b>

**SALADS**

<b>AUTUMN SALAD</b> (VG/DF/NF) Grilled radicchio, pear, Goat's cheese, crispy chickpeas, heirloom tomatoes, avocado, hummus, burghul, basil & sunflower pesto	<b>24</b>
<b>HEIRLOOM BEETS &amp; FETA SALAD</b> (V) (VG on REQ) Sheep's feta, crispbread, mandarin oil, freekeh, pickled onions, mint, toasted hazelnuts & radishes	<b>24</b>
ADD TO ANY SALAD Chicken +6   Halloumi, Avocado +5	

**SIDES**

<b>CHIPS</b> Chilli, pickle aioli	<b>10</b>
<b>FIRE GRILLED FIORETTO</b> (V/GF) Sheep's curd & dukkah	<b>12</b>
<b>HERITAGE TOMATO</b> (V) Watermelon, aged feta & basil	<b>11</b>
<b>WITLOF LEAVES</b> (VG/NF) Crispy prosciutto, caesar dressing, croutons	<b>14</b>
<b>CHARCOAL ROASTED CORN</b> (V/NF) (VG on REQ) Maple & chilli butter	<b>10</b>
<b>CHARRED FENNEL &amp; HERB SALAD</b> (V/GF) (VG on REQ) Citrus dressing, yoghurt & crushed seeds	<b>13</b>

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