

## SMALL PLATES

|   |          |
|---|----------|
| <b>FRESHLY SHUCKED OYSTERS</b> (DF/NF) (GF on REQ)<br>Ginger, finger lime & ponzu   | 6.5 EACH |
| <b>FRESHLY BAKED GROUNDS SOURDOUGH</b><br>Cultured butter                           | 8        |
| <b>CRISPY ROAST PORK CHEEK</b> (NF)<br>Tartare sauce & pickled cucumber             | 14 EACH  |
| <b>FIRE ROAST PORK SKEWER</b><br>Sesame bagel, celeriac, fennel remoulade & pickles | 16 EACH  |
| <b>DRY-AGED BEEF SKEWER</b> (NF)<br>Flatbread, sour cream & chimichurri             | 16 EACH  |
| <b>SMOKEY BABY OCTOPUS</b> (NF/DF)<br>Aleppo pepper, chickpeas, coriander & tahini  | 16 EACH  |

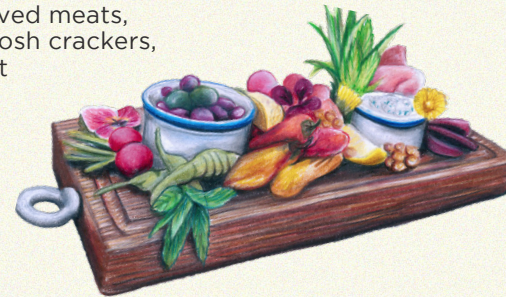
## ENTRÉES

|   |    |
|---|----|
| <b>BURRATA</b> (V/GF/NF)<br>Sicilian olives, pickled fennel & roast fig                                   | 24 |
| <b>CRISPY SQUID</b> (NF)<br>Pickled cucumber, lemon & dill aioli  | 24 |
| <b>COAL ROASTED HEIRLOOM BEETROOT</b> (V/GF) (VG on REQ)<br>Ricotta, toasted pistachio & brioche croutons | 22 |
| <b>ALBACORE TUNA CEVICHE</b> (GF/DF/NF)<br>Pomegranat, karkalla, finger lime & coconut cream              | 25 |
| <b>CHARCOAL ROAST PRAWNS</b> (GF/DF/NF)<br>Garlic, chilli & herb butter (3 pieces)                        | 27 |
| <b>SNAPPER BAJA TACOS (3)</b> (NF/DF)<br>Jalapeno, aioli, coriander & slaw                                | 26 |
| <b>CITRUS CURED SALMON</b> (DF/NF)<br>Orange, fennel, chilli & miso mayo                                  | 23 |
| <b>BEEF TARTARE</b> (DF/NF)<br>Hand chopped fillet, quail's egg, gaufrette potato chips & spicy aioli     | 28 |
| <b>PULLED CHICKEN BIRRA TACOS (3)</b> (DF/NF)<br>Pickled red onion, guacamole, lime aioli                 | 22 |
| <b>CRUMBED CHICKEN TENDERLOINS</b> (NF)<br>Chilli aioli & lemon   | 20 |

## SHED PLATTER

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|--|----|
| <b>ANTIPASTI PLATTER</b> (GF/DF on REQ)<br>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



## SALADS

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

## CHARCOAL OVEN

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

## SHED MAINS

|   |    |
|---|----|
| <b>WOOD MUSHROOMS ORECCHIETTE</b> (V/NF)<br>Spinach, egg yolk, saltbush, brown butter & stracciatella   | 30 |
| <b>SEAFOOD MAFALDINE PASTA</b> (NF)<br>Pippies, prawn, cuttlefish, bisque & tomato confit piccante  | 36 |
| <b>ROAST SWORDFISH LOIN</b> (GF)<br>Salmoriglio sauce, new potatoes & pine nuts   | 35 |
| <b>JERVIS BAY MUSSELS</b> (NF)<br>Black garlic cream & fire roasted chilli  | 36 |
| <b>WHOLE ROASTED JOHN DORY</b> (NF)<br>Tomato, caper & cornichon butter served with a leaf salad  | MP |
| <b>FISH N CHIPS</b><br>Tempura battered New Zealand Gurnard fillets & chunky tartare sauce  | 34 |
| <b>THE SHED BEEF BURGER</b> Served with chips<br>Cheddar sauce, tomato jam, burger sauce, lettuce, tomato, onion rings & pickles<br>ADD Bacon +3   Make it a Double +5 Veggie burger available on request | 27 |

## SIDES

|   |    |
|---|----|
| <b>CHIPS</b><br>Chilli & pickle aioli   | 10 |
| <b>FIRE GRILLED FIORETTO</b> (V/GF)<br>Sheep's curd & dukkah  | 12 |
| <b>PAPRIKA ROAST POTATOES</b> (V/NF/DF) (VG on REQ)<br>Pickled onions & garlic aioli                  | 12 |
| <b>SAUTEED COURGETTES</b> (V/GF) (VG on REQ)<br>Feta, mint & toasted pine nuts                        | 12 |
| <b>HERITAGE TOMATO</b> (V)<br>Watermelon, aged feta & basil   | 11 |
| <b>WITLOF LEAVES</b> (NF)<br>Crispy prosciutto, Caesar dressing & croutons                            | 14 |
| <b>CHARCOAL ROASTED CORN</b> (V/NF) (VG on REQ)<br>Maple & chilli butter                              | 10 |
| <b>CHARRED FENNEL &amp; HERB SALAD</b> (V/GF) (VG on REQ)<br>Citrus dressing, yoghurt & crushed seeds | 13 |



## 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 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

## 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**