

- THE -  
**POTTING  
SHED**

AT THE GROUNDS

## Shared Entrée

### FRESHLY BAKED GROUNDS FOCACCIA

*Lemon, olive oil (V)*

### HONEY ROASTED PUMPKIN

*Whipped labneh, pomegranate, tahini, nuts, seeds (V)*

### CHARRED LAMB SKEWER

*Harissa, garlic labneh, flatbread (NF)*

### MEAT GRAZING PLATE

*Olives, pickles, grissini, grilled veggie*

## Shared Mains

### GNOCCHI A LA SORRENTINA

*Cherry tomatoes, buffalo mozzarella, basil, parmesan (NF)*

### CHARCOAL ROAST CHICKEN THIGHS

*Lemon rosemary potato, sauteed greens,  
salmoriglio, charred lemon (GF/NF)*

### WAGYU RUMP FRITES

*Shoestring fries, black garlic butter, red wine jus (NF)*

### GRILLED BROCCOLINI

*Almond cream, currants, lemon (GF/V)*

### ROQUETTE & PARMESAN SALAD

*Shaved pears and vincotto (GF/NF/V)*

## Shared Desserts

### CHEF'S SELECTION OF DESSERTS

*Served on boards*

**ADD ON CHEESE BOARD** A selection of Australian cheeses  
served with condiments & crackers **\$28 PER BOARD**

A 1.5% surcharge applies to all card payments. All groups of 10 or more will incur a 10% service charge. Thank you for choosing The Potting Shed for your special event.