



Dinner

To Start or Share

HOUSE TERRACOTTA BREAD baked in a terracotta pot with whipped butter and seasonal hummus V | 11.9

SOUP OF THE DAY with toasted sourdough | 16.9

SICILIAN MARINATED OLIVES DF, V, NoAG | 11.9

CRISPY CHICKEN served with peri peri sauce | 19.9

MUSHROOM ARANCINI with truffle aioli V | 18.9

HALLOUMI FRIES with chipotle aioli V | 19.9

LEMON PEPPER SQUID with sweet chilli sauce DF | 18.9

BRUSCHETTA tomato, basil, olive oil V, NoAGA, VE, DF | 14.9

Shed Platters

FARMER'S BOARD cured meats, two local cheeses, arancini, crispy chicken, terracotta bread, lavosh, olives, seasonal dip, dried fruits, pickled vegetables | 64.9

GARDENER'S BOARD two local cheeses, arancini, olives, quinoa cakes, pickled vegetables, terracotta bread, lavosh, grapes, dried fruits, seasonal dip | 49.9

From The Paddock

PORK BELLY with truffle roast potatoes, red wine jus, apple salsa salad NoAGA | 34.9

LAMB SHOULDER ROAST with broccolini, truffle roast potatoes, and beef jus NoAGA, DF | 35.9

SHED BEEF BURGER beef patty, melted cheese, lettuce, tomato, onion ring, & pickles on a brioche bun with steak cut fries NoAGA | 27.9 **Add** bacon +6.9

CAJUN CHICKEN BURGER cajun seasoned chicken breast, bacon, lettuce, tomato, aioli on a brioche bun with steak cut fries NoAGA | 27.9

Steaks

CHOOSE YOUR CUT: **250G SCOTCH** | 41.9 *or* **200G EYE FILLET** | 45.9
served with roast potatoes, harissa carrots, and beef jus or red wine jus

From The Garden

HARISSA CAULIFLOWER STEAK tahini yoghurt, quinoa, apple salsa salad, walnut pesto V, NoAGA | 27.9

MUSHROOM MEDLEY mixed mushrooms, romesco, rice paper bowl VE, NoAGA | 34.9

TOMATO & RICOTTA SALAD with heirloom tomatoes, granny smith apple, rocket, honey mustard dressing, sourdough croutons | 23.9

QUINOA SALAD quinoa, feta, olives, red onion, tomato, pumpkin, honey mustard dressing NoAGA, V | 23.9

From The Sea

SEARED MARKET FISH with pumpkin velouté, broccolini, lemon butter sauce, truffle roasted potatoes NoAG | 36.9

CRISPY SKIN SALMON with pea puree, truffle roasted potatoes, lemon butter sauce NoAG | 39.9

GARLIC PRAWN PASTA garlic prawns, orecchiette, cheese, cream, zucchini | 27.9

FISH 'N' CHIPS beer battered market fish, tartare, steak cut fries and garden salad | 27.9

GARDENER'S ADD ONS | ALL 11

STEAK CUT FRIES | SKINNY FRIES | TRUFFLE ROASTED POTATOES | GARDEN SALAD | BROCCOLINI

GARDEN SHED

NEIGHBOURHOOD BISTRO

V = VEGETARIAN | VE = VEGAN | VA = VEGETARIAN AVAILABLE
DF = DAIRY FREE | DFA = DAIRY FREE AVAILABLE
NoAG = NO ADDED GLUTEN | NoAGA = NO ADDED GLUTEN AVAILABLE

15% SURCHARGE ON PUBLIC HOLIDAYS





From the Grapevine

SPARKLING

| | 150ML | 250ML | BTL |
|--|-------|-------|-----|
| VEUVE CLICQUOT Champagne Brut France | - | - | 149 |
| HUNTER'S MIRUMIRU Brut NV Marlborough | - | - | 85 |
| GANCIA DOC Prosecco Italy | 14 | - | 60 |

WHITE

| | 150ML | 250ML | BTL |
|---|-------|-------|-----|
| RONGOPAI Sauvignon Blanc Marlborough, NZ <i>Flavours of citrus, melon, and a touch of sweet garden herbs</i> | 12 | 18 | 52 |
| CABLE BAY Cinders Sauvignon Blanc Awatere Valley, NZ <i>Fruit forward with balanced, chalky, mineral elements</i> | 14 | 24 | 68 |
| ZEPHYR Sauvignon Blanc Marlborough, NZ <i>Notes of lemongrass, lemon, fennel, white currant and lime</i> | 16 | 25 | 75 |
| KIM CRAWFORD Chardonnay Hawke's Bay, NZ <i>Lifted aromas of citrus and stonefruit with notes of tropical fruits.</i> | 12 | 18 | 52 |
| TE MATA ESTATE Chardonnay Hawke's Bay, NZ <i>Ripe fruit flavours and soft citrus, new oak spice and creamy richness</i> | 17 | 28 | 82 |
| BABICH Pinot Gris Marlborough, NZ <i>Notes of red apple, pear, stonefruit and spice flavours with soft dry finish</i> | 13 | 22 | 62 |
| TIRITIRI Pinot Gris Nelson, NZ <i>A classic Pinot Gris with a touch of savoury, steely notes</i> | 15 | 26 | 72 |
| MAIN DIVIDE Reising Waipara, NZ <i>SLightly sweet with apricot, citrus, mandarin & clove flavours</i> | 13 | 22 | 62 |

ROSE

| | 150ML | 250ML | BTL |
|--|-------|-------|-----|
| ROSABEL Rosé Languedoc-Roussillon Region, France <i>Expressive nose with ripe red fruits aromas; smooth and fresh on the palate.</i> | 13 | 22 | 62 |
| BABICH Pinot Noir Rosé Marlborough, NZ <i>Dry in style with a soft creamy palate of strawberries, dark spice & melon</i> | 14 | 24 | 68 |
| GIBSTON VALLEY GV Collection Rosé Central Otago, NZ <i>Notes of juicy peach and pear, cranberry and candy floss.</i> | 17 | 28 | 82 |

REDS

| | 150ML | 250ML | BTL |
|--|-------|-------|-----|
| XANADU EXMOOR Cabernet Sauvignon Margaret River <i>Juicy fruits, cassis and chocolate; Medium-bodied with supple tannins.</i> | 15 | 26 | 72 |
| TEMPUS TWO Silver Series Shiraz South Australia <i>Soft Tannins, rich and ripe raspberry flavours and white pepper.</i> | 12 | 18 | 53 |
| ANGOVE WILD OLIVE Shiraz McLaren Vale <i>Pepper and ripe berry aromas, lively, aromatic and vibrant palate, lush smooth finish</i> | 15 | 26 | 72 |
| TE MATA Syrah Hawke's Bay, NZ <i>Fresh blueberry, black cherry and ripe, black plum; hints of prune, coffee, Italian herbs, cinnamon and woodsmoke</i> | 17 | 28 | 82 |
| STONEBURN Pinot Noir Marlborough, NZ <i>Light and bright, black cherry and subtle oak</i> | 13 | 20 | 62 |
| CARRICK Unravalled Pinot Noir Central Otago, NZ <i>Medium-full bodied, the palate has bright, vibrant and juicy flavours of dark-red and black cherries; soft notes of dark herbs and violet florals</i> | 17 | 28 | 82 |
| TRAPICHE Oak Cask Malbec Argentina <i>Hints of smokey oak and vanilla, Medium bodied and soft tannins</i> | 14 | 24 | 68 |
| WEE ANGUS Merlot, Central Victoria, AU <i>A subtle touch of vanilla oak and generous finish</i> | 15 | 26 | 72 |



Shed Mixers

SWEET CHERRY COSMO

Vodka, cherry & pomegranate, cranberry, pineapple | 20

FUZZY PEACH

Whiskey, peach puree, apple, peach schnapps, lime | 20

DARK & STORMY

Dark spiced rum, spiced ginger beer, lime juice | 20

BLOODY MARY

Vodka, Worcestershire sauce, tomato juice, Worcestershire, Tabasco cracked pepper, olive | 20

ESPRESSO MARTINI

Vodka, Kahlua, Baileys, espresso, simple syrup | 19.9

FROZEN SHED MULE

Vodka, lime, ginger beer, cucumber, mint, sugar syrup | 20

GARDEN MOJITO

White rum, mint, lime juice, sugar, soda | 20

BASIL SMASH

Gin, basil, lemon juice, simple syrup | 20

JALAPENO MANGO MARGARITA

Jalapeno infused tequila, triple sec, mango puree, agave syrup, lime | 20

PASSIONFLOWER

Aperol, passionfruit puree, vodka, pineapple, lime | 20

*We also have all your favourite classics
Pimm's cups, Martinis,
Negronis, Margaritas – just ask!*

Shed Beers



FEELING HOPPY



BOTTLES AND CANS

| |
|--|
| SAWMILL XPA 4.9% 12 |
| URBANAUT Newtown Hazy Pale Ale 4.8% 13.5 |
| BEHEMOTH Something Hazy IPA 5.9% 13.5 |
| CASELLS BREWERY Milk Stout 5.2% 12.5 |
| HAWKE'S BAY Kingston Original Cider 5% 14 |
| HAWKE'S BAY Ginger Fusion 4% 13 |
| URBANAUT Miami Brut, Low Carb Lager 5% 10 |
| HEINEKEN LIGHT 2.5% 10 |
| HEINEKEN 0.0% 10 |

BEERS ON TAP BY

| |
|---|
| Heineken Hawkes Bay |
| Behemoth Brothers Brewery |
| Urbanaut ParrotDog |
| Monteith's Cider |
| Ask about our rotating craft beers on tap! |

Beer Tasting

Can't choose? Why not five 200 ml pours of our craft tap beers | 35

Really love a beer? Why not share a jug with friends!



Refreshers



JUICES

| |
|-----------|
| 6.9 ea |
| Pineapple |
| Cranberry |
| Orange |
| Apple |
| Tomato |

Ask about our smoothie of the day | 11.9

SODA

| |
|--|
| House Soda 4.9 |
| Lemon, Lime & Bitters 7.9 |
| Lemonade, Hibiscus, Cherry Pomegranate, Raspberry & Lemon, Rose Lemonade 7.9 |
| Coca Cola, Diet Coca Cola, Ginger Ale, Lemonade 6.9 |
| Hawke's Bay Ginger Beer 8.9 |
| Voyage Sparkling Water 1L 11.9 |



Tea & Coffee



TEA TOTAL

| |
|-------------------|
| 5.9 per person |
| Breakfast Tea |
| Earl Grey |
| Peppermint |
| Chamomile |
| Jade Green Sencha |
| Ginger Lemon Kiss |

FROM THE ROASTERY

| | S | L | | S | L |
|------------|-----|-----|--------------------|-----|-----|
| Flat White | 5.5 | 5.9 | Long Black | 4.7 | - |
| Cappuccino | 5.5 | 5.9 | Short Black | 4.7 | - |
| Mochaccino | 5.8 | 6.2 | Long Macchiato | 5.5 | - |
| Latte | - | 5.9 | Short Macchiato | 5.5 | - |
| Chai Latte | - | 5.9 | Hot Chocolate | - | 5.9 |
| Americano | 4.7 | - | Kids Hot Chocolate | 4.9 | - |
| | | | Kids Fluffy | 1.2 | - |

ICED

| |
|---|
| Iced Americano 5.7 |
| Maple Iced Coffee 9.2 |
| Iced Latte 5.9 |
| Iced Mocha 8.9 |
| Iced Chocolate Milk – Ganache shaken with organic milk 9 |
| Add a double shot of espresso +1 |