

Dinner

To Start or Share

- HOUSE TERRACOTTA BREAD** baked in a terracotta pot with whipped butter and seasonal hummus V | 11.9
- SICILIAN MARINATED OLIVES** DF, V, NoAG | 11.9
- CRISPY CHICKEN** served with peri peri sauce | 19.9
- LEMON PEPPER SQUID** with sweet chilli sauce DF | 18.9
- BRUSCHETTA** tomato, basil, balsamic glaze, olive oil V, NoAGA, VE, DF | 14.9
- GOUDA CHEESE CROQUETTES** with chipotle aioli V | 14.9
- PANKO PORTOBELLO MUSHROOM** with chimichurri aioli V | 17.9
- COCONUT CEVICHE** with red onion, cucumber, capsicum, jalapeno, sweet chilli, lavosh DF | 18.9

Shed Platters

- FARMER'S BOARD** cured meats, two local cheeses, gouda croquettes, crispy chicken, terracotta bread, lavosh, olives, seasonal dip, dried fruits, pickled vegetables | 69.9
- GARDENER'S BOARD** two local cheeses, gouda croquettes, olives, quinoa cakes, pickled vegetables, terracotta bread, lavosh, grapes, dried fruits, seasonal dip | 49.9

From The Paddock

- PORK BELLY** with truffle roast potatoes, apple fennel salad, red wine jus NoAGA | 34.9
- LAMB SHOULDER ROAST** with truffle roast potatoes, broccolini, 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
- MOROCCAN SPICED CHICKEN BURGER** Moroccan spiced chicken, bacon, lettuce, tomato, aioli with steak cut fries NoAGA | 27.9

Steaks

- CHOOSE YOUR CUT: **250G SCOTCH** | 41.9 **or** **200G EYE FILLET** | 49.9
served with roast potatoes, harissa carrots and red wine jus

From The Garden

- QUINOA SALAD** quinoa, feta, olives, red onion, tomato, pumpkin, honey mustard dressing NoAGA, V | 23.9
- STICKY MISO BABY CARROTS** beetroot hummus, pine nuts fried in butter and sage NoAGA, V | 28.9
- PEAR AND HALLOUMI SALAD** with rocket, walnut, honey mustard dressing NoAGA, V | 25.9
- EGGPLANT PARMIGIANA** with ricotta, garden salad, steak cut fries V | 34.9

From The Sea

- SEARED MARKET FISH** with carrot puree, broccolini, truffle roasted potatoes, lobster bisque NoAG | 36.9
- CRISPY SKIN SALMON** with corn puree, chard, truffle roasted potatoes, lemon butter sauce NoAG | 43.9
- 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 | 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
SUMMERHOUSE Sauvignon Blanc Marlborough, NZ <i>Notes of lychee, lemongrass and ripe citrus fruits with lasting finish.</i>	14	24	68
CRAGGY RANGE Sauvignon Blanc Martinborough, NZ <i>Fresh kaffir lime leaf and white floral aromatics. Sophisticated.</i>	17	28	82
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>	16	27	78
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 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 CIRCA 77 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
GRANT BURGE Shiraz McLaren Vale Inc <i>Rich round and vibrant palate with dense berry fruit, dark chocolate</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	22	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 | 21

FUZZY PEACH

whiskey, peach puree, apple, peach schnapps, lime | 21

CARRY ME HOME

rum, peach, schnapps, peach puree, lemon | 21

I RATHER BE IN MALIBU

Malibu, rum, cranberry, pineapple, lime, simple syrup | 21

DRUNK IN LOVE

gin, lemon, fresh raspberry, pineapple, Tabasco, simple syrup | 21

ENGLISH GARDEN

London Dry Gin, elderflower, lime cucumber, soda | 21

BIRD OF PARADISE

kiwifruit purée, Midori, triple sec, apple, lemon, grenadine | 21

BASIL SMASH

gin, basil, lemon, sugar syrup | 21

LADYBUG

chili infused tequila, triple sec, raspberry puree, agave, lime, tajin | 21

PASSIONFLOWER

Aperol, passionfruit puree, vodka, pineapple, lime | 21

LAVENDER DAQUIRI

white rum, lavender syrup, lime | 21

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

Shed Beers



FEELING HOPPY



BOTTLES AND CANS

SAWMILL Pilsner 4.8% 13.9
BEHEMOTH Something Hazy IPA 5.9% 13.9
CASELLS BREWERY Milk Stout 5.2% 12.9
HAWKE'S BAY Kingston Original Cider 5% 13.9
HAWKE'S BAY Crushed Peach 4% 13.9
HAWKE'S BAY Ginger Fusion 4% 13.9
URBANAUT Miami Brut, Low Carb Lager 5% 12.9
HEINEKEN LIGHT 2.5% 10.5
SAWMILL Bare Beer 0.0% 10

BEERS ON TAP BY

Ask about our rotating 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 | 6.9
Hawke's Bay Ginger Beer | 8.9
Lo Bro's Kombucha | 9.9
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	6	6.5	Long Black	4.8	-
Cappuccino	6	6.5	Short Black	4.8	-
Mochaccino	6	6.5	Long Macchiato	5.5	-
Latte	-	6	Short Macchiato	5.5	-
Chai Latte	-	6	Hot Chocolate	-	6
Americano	4.8	-	Kids Hot Chocolate	5	-
			Kids Fluffy	1.2	-

All our coffees are double shot.

ICED

Iced Americano | 6
Maple Iced Coffee | 9.2
Iced Latte | 6.9
Iced Mocha | 8.9
Iced Chocolate Milk –
Ganache shaken with organic milk | 7.9
SYRUP
Vanilla \$0.8 | Caramel \$0.8 | Hazelnut \$0.8