

– THE –
**GARDEN
SHED**
NEIGHBOURHOOD BISTRO

We make simple, honest food, sourced fresh from local suppliers because we're from the village too. We use higher welfare meats and animal products because we think that what's good for them is good for you. We pour quality brews and because we're not owned by the big guys we can serve what you like - with beers hand picked from around the country. We serve our village roasted coffee with organic milk and serve our soda from the tap, just like way back when.

**SO KICK OFF YOUR GUMBOOTS, MAKE YOURSELF AT
HOME AND ENJOY OUR FINE BISTRO FARE.**



TO START OR TO SHARE WITH FRIENDS



House Terracotta Bread served warm with pesto and whipped butter V | 9.9

Marinated Olives V GF | 6.9

Onion Rings local beer battered, with aioli V DF | 7.9

Shed Cheese Heritage Harvati and Farmhouse Brie. Served up with apple paste, fresh fruit, lavosh and toasted sourdough GFA | 22.9

Skinny Chips with aioli DF GF | 7.9

Shed Pickles V GF | 7.9

Kumara Hand Cuts smokey paprika and chipotle mayo DF V GF | 11.9

Goats Cheese Paté beetroot jelly and lavosh V GFA | 14.9

Beef Carpaccio savannah fillet, grana padano, radish and EVOO served with crisp bread GFA | 18.5

Baked Argentinian Empanadas spicy chorizo and pork with chimichurri | 12.9

Asparagus & Mozzarella Arancini red pepper coulis V | 13.9

Crispy Chicken served up with with local hot sauce GF | 14.9

Kingfish Ceviche citrus, cucumber and mint with mango and coconut cream GF | 17.9

Buffalo Caprese curious croppers, EVOO and mozzarella V | 18.5



SHED BOARDS



Served with garden pesto, house terracotta bread and lavosh

Garden Board local cheeses, dips, goats cheese pate and fruit, served up with arancini, smoked paprika almonds and heirloom vegetables and marinated olives V | 39.9 with cured meats + 6

Farmer's Board pulled duck rillettes, cured meats, chorizo and pork empanadas, beer battered onion rings and crispy chicken with marinated olives and pickles | 45.0



WEEKEND BRUNCH

— SOMETHING TO SIP —

Bloody Mary breakfast in a glass. Tito's vodka, tomato, local hot sauce, secret spices, sweet and spicy pickles and pork crackle | 18.9

Shed Mimosa bubbles and fresh orange | 8.9

Summer Garden mango, passionfruit, banana and pineapple with coconut cream | 9.5

The Essential banana, berries, almond milk, yoghurt and honey | 8.9

— LET'S EAT —

Best Ugly Benny crispy cavolo nero, poached eggs and hollandaise with streaky bacon OR manuka smoked kahawai OR avocado on Al's sesame bagel GFA | 19.9

Italian Baked Eggs pomodoro, basil, chilli and feta with toasted sourdough GF | 18.9

Buckwheat Skillet Pancake fresh fruits, coconut, toasted buckwheat granola and fresh cream GF | 18.9

Line Caught Fish & Potato Cakes garden greens and baby capers with salsa verde and a poached egg | 17.9

Garden Smoothie Bowl berries, chia and banana with summer fruits and toasted buckwheat granola GF DF | 17.9

Veggie Patch garden greens, rainbow beets, cherry toms, red quinoa, hazelnuts, avocado puree, goats cheese and summer fruit V GF VA | 22.9
add pink pepper basted chicken + 5.5, add toasted freedom loaf + 4.5

Gardener's Brunch quinoa cakes, portobello mushrooms, poached eggs, salsa verde, crispy shallots and baby herbs V | 18.9

Best Ugly Bagel raw chia jam and cream cheese GFA | 9.9



Breakfast Board streaky bacon, spicy chorizo, poached eggs, potato rosti, fresh heirloom tomato, portobello mushroom, black beans and toasted sourdough GFA | 23.9

Green Board avocado, heirloom carrots, fennel, dukkah, goats cheese, poached eggs and toasted freedom loaf V GF | 21.9

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WEEKEND BRUNCH CONT.



Shed Burger hand minced beef, cheddar, mustard, sweet and spicy pickles, battered onion rings and bloody mary ketchup served up with skinny chips | 23.9 VA with haloumi and avocado

Curious Chook lemon, thyme and pink pepper basted chicken, char-grilled with streaky bacon, lettuce, avocado, tomato, aioli and toasted turkish DF GFA | 19.9 Add skinny chips + 4

ADD ONS

Spicy Chorizo | 6.9, Streaky Bacon | 6.9,
Manuka Smoked Kahawai | 6.9, Free Range Eggs (2) | 5.0,
Potato Rosti | 4.5, Portobello Mushrooms | 4.5,
Haloumi | 5.0, Avocado | 4.5, Fresh Heirloom Tomato | 4.5,



DESSERTS



Shed DIY S'mores marshmallow, ganache and graham crackers served ready to toast over an open flame | 17.9

Chocolate Pavé cherry compote and hazelnuts | 14.9

Apple Skillet Pie baked to order with vanilla bean ice cream and pouring cream | 15.9

Raw Mango Cheesecake passionfruit, coconut cream GF V | 14.9

Banoffee Pavlova banana, caramel and mascarpone GF | 14.9

SHED CHEESE

Shed Cheese Heritage Harvati and Farmhouse Brie. Served up with apple paste, fresh fruit, lavosh and toasted sourdough GFA | 22.9



WEEKDAY LUNCH

Hand Made Pasta truffle ricotta, watercress coulis, grana padano and cherry toms | 23.9

250g Wakanui Angus Rump kumara hand cuts, summer salad and herb butter GF | 29.9

Veggie Patch garden greens, rainbow beets, cherry toms, red quinoa, hazelnuts, avocado puree, goats cheese and summer fruit V GF VA | 22.9
add pink pepper basted chicken + 5.5, add toasted freedom loaf + 4.5

Pulled Turkey Sandwich mayo and Shed sweet chilli with garden greens DF GFA | 16.9 Add skinny chips + 4

Butternut Risotto goats cheese and sage VA GF | 23.9

Seafood Linguine prawns, calamari and mussels with tomato and garlic | 24.9

Curious Chook lemon, thyme and pink pepper basted chicken, char-grilled with bacon, lettuce, avocado, tomato, aioli and toasted turkish DF GFA | 19.9 Add skinny chips + 4

Shed Burger hand minced beef, cheddar, mustard, sweet and spicy pickles, battered onion rings and bloody mary ketchup served up with skinny chips | 23.9 VA with haloumi and avocado



WEEKDAY BRUNCH



Potato & Line Caught Fish Cakes garden greens and baby capers with salsa verde and a poached egg | 17.9

Gardener's Brunch quinoa cakes, portobello mushrooms, poached eggs, salsa verde, crispy shallots and baby herbs V | 18.9

ON THE SIDE

Caramelised Heirloom Carrots, Broccolini and Green Beans with toasted almonds, Potato Puree, Garden Salad | 8.9 ea
Kumara Hand Cuts | 11.9



DESSERTS

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served ready to toast over an open flame | 17.9

Chocolate Pavé cherry compote and hazelnuts | 14.9

Apple Skillet Pie baked to order with vanilla bean ice cream and
pouring cream | 15.9

Raw Mango Cheesecake passionfruit, coconut cream GF V | 14.9

Banoffee Pavlova banana, caramel and mascarpone GF | 14.9

— SHED CHEESE —

Shed Cheese Heritage Harvati and Farmhouse Brie. Served up with
apple paste, fresh fruit, lavosh and toasted sourdough GFA | 22.9

— SOMETHING SWEET —

Misha's Vineyard 'The Cadenza'

Late Harvest Gewürztraminer (375ml) '15 central otago 14.5 65.0

— FORTIFIED —



MAINS

Crispy Pork Belly apple and fennel purée, broccolini, ruby pickle and pan jus reduction GF | 32.9

Shed Burger hand minced beef, cheddar, mustard, sweet and spicy pickles, battered onion rings and bloody mary ketchup served up with skinny chips | 23.9 VA with haloumi and avocado

Hand Made Pasta truffle ricotta panzotti, watercress coulis, grana padano and cherry toms | 24.9

Veggie Patch garden greens, rainbow beets, cherry toms, red quinoa, hazelnuts, avocado puree, goats cheese and summer fruit V GF VA | 22.9
add pink pepper basted chicken + 5.5, add toasted freedom loaf + 4.5

Butternut Risotto goats cheese, walnuts and sage VA | 25.9

Seafood Linguine hand made pasta, prawns, calamari and mussels with tomato and garlic | 32.9

Grilled Swordfish asparagus, snow peas and edamame with shiitake and lemongrass GF | 35.9

Roasted Turkey Breast sage stuffing, jus, cranberry sauce and spring veg V | 32.9



FROM THE PADDOCK



Choose Your Cut:

250g Wakanui Angus Rump South Isl, East Coast, Grain Finished | 32.5

OR

180g Savannah Angus Eye Fillet North Isl, West Coast, Pasture Fed | 39.9

Served with herb butter and red wine jus

Choose Your Sides:

Pan fried polenta, mushroom and spinach

OR Kumara hand cuts and garden salad

ON THE SIDE

Caramelised Heirloom Carrots | 8.9

Broccolini and Green Beans with toasted almonds | 8.9

Potato Puree | 8.9

Garden Salad | 8.9

Kumara Hand Cuts | 11.9



DESSERTS



Shed DIY S’mores marshmallow, ganache and graham crackers
served ready to toast over an open flame | 17.9

Chocolate Pavé cherry compote and hazelnuts | 14.9

Apple Skillet Pie baked to order with vanilla bean ice cream and
pouring cream | 15.9

Raw Mango Cheesecake passionfruit, coconut cream GF V | 14.9

Banoffee Pavlova banana, caramel and mascarpone GF | 14.9

——— **SHED CHEESE** ———

Shed Cheese Heritage Harvati and Farmhouse Brie. Served up with
apple paste, fresh fruit, lavosh and toasted sourdough GFA | 22.9

— **SOMETHING SWEET** —

Misha’s Vineyard ‘The Cadenza’
 Late Harvest Gewürztraminer (375ml) ‘15 central otago

14.5 65.0

——— **FORTIFIED** ———

Barros Port 10yr
 Barros Port 20yr

10.5 -
 17.5 -