

To start

The shed's stoneground beer bread with nasturtium butter 3pp

Snacks

Mount zero olives, rosemary, bay and chilli (V+/ GF) 8

Bruny Island oyster, wakame relish (GF) 6

Bruny Island oyster, limoncello, chilli (GF) 6

Parmesan and leek croquette, lemon mayo (V) 6

Dorper lamb croquette, green tomato relish 8

Smoked duck breast, blackberry, linseed and native pepper crisp (GF) 8

Sweet corn fritter, creme fraiche, avruga caviar (VO) 8

Small

Grilled octopus, romesco sauce, black garlic and chimmichuri (GF) 24

Soy marinated BBQ lamb ribs, smoked eggplant dip, jerusalem artichoke furikake (GFO) 26

Burratina, heirloom tomatoes, honeydew, pepitas, tomato powder and sweet cicely (V+O/ GF) 24

Raw kingfish, yuzu, avocado cream, ruby grapefruit, pickled cucumber (GF) 26

Large

Seared blue eye trevalla, macadamia cream, summer squash, zucchini, lemon oil (GF) 38

Crispy radish cake, fried cauliflower, cashew cream, verjuice marinated green raisins and silverbeet (V+ /GF) 30

BBQ Chicken breast, barley, potato and leek sauce, pickled mushrooms and crisp vine leaf 38

Slow braised beef cheek, carrot and orange puree, confit shallots, pickled beetroot and wood sorrel (GF) 40

Share (designed for 2 people)

The shed's 12-hour dorper lamb shoulder – Choice of 2 sides (GF) 95

Sides

Crispy pinkeyes, rosemary, creme fraiche and saltbush (V+/GF) 14

Young leaves, pickled kohlrabi, seeded mustard vinaigrette, tongola goats curd (V+O/GF) 14

BBQ sprouting greens, wattleseed salsa verde and almond (V+/GF) 14

Roasted baby beetroots, pickled rhubarb, smoked ricotta, sunflower seeds (V+O/GF) 14

GF = Gluten free

V = Vegetarian

V+ = Vegan

O = Option

Our menu is designed for sharing..

Please note: a 10% surcharge applies to the total bill every Saturday & Sunday.
A 15% surcharge applies to every public holiday.
Thank you for your understanding

Sweet

Sparkling compressed watermelon, rhubarb and rose granita, meringue and pistachio (V+O/ GF) 14

Lemon myrtle and white chocolate parfait, buttermilk foam, honeycomb, and toasted coconut (V/GF) 15

Cherry pudding, preserved cherries cane cut glaze, lemon verbeena yoghurt (V) 14

Cheese

Pyengana traditional cloth matured cheddar

Matured in a traditional cheese cloth in a cave like environment for approximately 12 months to develop a rich, bold flavour with earthy characteristics

Finca Valdeviso (Truffled Sheeps Cheese)

Finco Valdeviso has developed a unique recipe for their sheep's milk with natural black Spanish truffle of Soria (*Tuber melanosporum*) is simply shaved through the cheese during the mould filling process.

Tongola Bloom (Goats cheese)

White, bloomy rind, which encases the soft, creamy textured cheese. It's similar to a camembert, is much cleaner in flavour and whiter.

Pyengana St Columba blue

Smooth, creamy, melt in your mouth blue cheese. Traditionally handcrafted using milk sourced solely from the Pyengana valley in North East Tasmania

Coal river farm triple cream brie

Robust, full flavour, full of cream with a snowy rind. As it matures mottling will be its thing and that is when it is truly at its creamiest best.

All cheese served with pickled baby figlets, quince puree and poppyseed and mustard lavosh

1 cheese 18 / 2 cheese 28 / 3 cheese 38 / 4 cheese 48 / 5 cheese 58

WELCOME TO THE SHED

The original Shed was built on The Mt Nassau property in the early 1900's and met with it's demise in the 1967 bushfires. Rathbone Cottage (circa 1820) and the Homestead (circa 1830) were saved and are still used today as our Cellar Door and a private residence.

Built in the original Shed's place was the Shearing and Tractor Shed. This Shed was used by the Hanigan family for both shearing sheep and mechanical work for the property.

In 2021 work began on "The Shed" Restaurant, which has been built in exactly the same footprint as the Shearing and Tractor Shed. Many of the table bases have been built with the timber from the Shearing Shed.

We hope you enjoy your dining experience.

