

SWEET

Late harvest poached pear, rosemary and star anise bavarois, gingerbread and mint (GFO)	15
Miso caramel parfait, date puree, almond praline, rice bubbles (GF/V)	15
Mandarin and poppyseed pudding, mandarin curd, caramelised white chocolate and mascarpone (V)	15

*Vegan option available upon request

CHEESE

Pyengana 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

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

La Catana Fluffy Cow (Brie)

It exhibits a rustic rind, covering a rich and creamy paste that can still retain a firm middle section (chalky core) for most of its life but it doesn't compromise flavour. Delivers nicely balanced mushroomy, nutty, buttery, and garlicky notes.

La Catana Smokey Cow

Semi-hard cheese rubbed with olive oil, smoked paprika & ground pepper. Our cow's milk version of a goat's milk cheese traditionally made in Western Spain. Citrus fruit notes, slightly acidic and crumbly paste married with a smoky and lightly peppery, earthy and mushroomy rind.

Grandveve Gin Herbalist (Sheeps)

Having won the 2019 world dairy innovation award, Gin herbalist is Grandveves signature cheese. This cheese is rolled in botanicals that flavour Hatshorn Sheep Whey Gin.

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

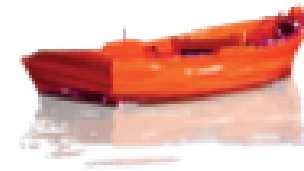
The original Shed was built on The Mt Nassau property in the early 1900's and met with it's demise in the 1967 bushfires.

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.



START

House-made beer bread with nasturtium butter (1pc) 3

SNACK - SERVES 1

Bruny Island oyster, lemon Myrtle mignonette (GF) 7

Bruny Island oyster, limoncello and chilli (GF) 7

Fig and blue cheese arancini, yogurt (V) 6

Lamb croquette, green tomato relish 8

Green peas, Tongola goats curd in a wattleseed tart (GF/V) 6

SHARED SNACK - SERVES 2

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

Wagyu bresaola, pickled guindilla peppers, parmesan and black pepper grissini (GFO) 18

Honey and thyme roasted La Cantana queso blanco (cheese), sun dried tomato focaccia (GFO/V) 16

SMALL

Raw Tuna, escabeche dressing, fennel, nori, fried basil (GF) 26

Grilled octopus, romesco sauce, black garlic, chimichurri (GF) 26

Soy marinated BBQ lamb ribs, smoked eggplant dip, jarusalem artichoke furikake (GFO) 28

Chicken liver parfait, late Harvest Riesling jelly, house-made beer bread (GFO) 22

Grilled asparagus, Tongola goats curd foam, rye crumb, pickled shallots and olive liquorice (GFO/V/V+O) 24

LARGE

Pan fried Blue Eye Trevalla, buttered leek, sprouting broccoli, watercress & cos sauce, pickled radish (GF) 40

Crispy radish cake, fried cauliflower, cashew cream, verjuice marinated green raisins and silverbeet (GF/V+) 32

BBQ Chicken breast, black lentil stew, charred brussel sprouts, carrot chips (GF) 39

Slow braised beef cheek, carrot and orange puree, confit shallots, pickled beetroot and wood sorrel (GF) 42

SHARED LARGE - SERVES 2

The Shed's 12-hour Dorper Lamb shoulder (GF) 99
Served with your choice of any 2 side dishes

SIDES

Crispy pink eye potatoes, creme fraiche, rosemary, saltbush (GF/V+O) 15

Koji roasted sweet potato, buttermilk dressing, chives (GF/V+O) 15

BBQ sprouting greens, wattleseed salsa verde, almond (GF/V+) 15

Roasted baby beetroots, pickled rhubarb, smoked ricotta, sunflower seeds (GF/V+O) 15

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