

SWEET

Pumpkin caramel, dark chocolate ganache, chai cream, pepita dukkah, cocoa filo crisp (V) 15

Miso caramel parfait, date puree, almond praline, rice bubbles (GF/V) 15

Mandarin and poppyseed pudding, mandarin curd, caramelised white chocolate, mascarpone (V) 15

CHEESE

*Vegan option available upon request

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

Tarago River Shadows of Blue

Double cream blue cheese, wrapped in natural bees wax and aged for 2-3 months. It's paste is perfect for spreading, and it's flavour profile is mild and very approachable.

La Catana Fluffy Cow (Brie)

Exhibiting 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 mushroom, nut, butter and garlic notes.

Tongola Bloom (Goats)

Features a white bloomy rind, encasing a soft creamy cheese similar to a camembert. Mild flavoured goats cheese.

Grandvewe Gin Herbalist (Sheeps)

Having won the 2019 world dairy innovation award, Gin herbalist is Grandvewes 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

WELCOME TO THE SHED

The original Shed was built on The Mt Nassau property in the early 1900's and met with its 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 timber from the Hanigan's shearing shed.

We hope you enjoy your dining experience.

Derwent
E S T A T E W I N E S



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

START

Seeded sourdough with sea salt butter (1pc) 3

SNACK (SERVES 1)

Natural Boomer Bay oysters;
with Lemon (GF) 7 each
strawberry mignonette (GF)
perilla & tobiko

Trio of Boomer Bay oysters (1 of each) 20

Leek, Redbank mustard, Pyengana Dairy cheddar arancini (V) 6

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

SHARED SNACK (SERVES 2)

Bresaola, pickled guindilla peppers, parmesan & black pepper
grissini (GFO) 18

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

Crispy whitebait, ranch sauce 12

SMALL

Tuna tartare, gentlemen's relish, lemon myrtle crisp 26

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

Ras-el-hanout spiced lamb ribs, harissa hummus, crumbled
feta, pomegranate arils (GF) 28

Chicken liver parfait, Late Harvest Riesling jelly, pickled prunes,
seeded sourdough bread (GFO) 22

Sweet, spicy lemon tempeh, pickled daikon, spring onion (V+) 21

LARGE

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

Miso glazed cauliflower, charred silverbeet, tahini dressing, wild
rice furikake (GF/V+) 32

Mild chilli and lime grilled chicken breast, pak choy, lemongrass
& coriander pesto 39

Pork loin steak, apple ketchup, roasted apple, crispy sage (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, crème fraiche, rosemary, pickled
shallot (GF/V+O) 14

Fennel roasted pumpkin, Redbank mustard & lemon
vinaigrette, pumpkin seed dukkah (GF/V+) 14

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

Roast beets, caramelised balsamic, pickled Westerway
blackberries, soy feta, lemon oil (V+) 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