

SWEET

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

Coffee parfait, lemongrass anglaise, cocoa cracker (GF/V) 15

Japanese cheesecake, black sesame cream, yuzu curd, sesame praline (GF) 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

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.

Coal River Farm Triple Cream Brie

The ultimate creamy 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.

La Cantara Smoky Cow

Semi-hard cheese rubbed with olive oil, smoked paprika & ground pepper. Citrus fruit notes, slightly acidic and crumbly paste married with a smoky, lightly peppery, earthy and "mushroomy" rind.

Pecorino il Predicatore

Ewe's milk cheese pressed with Tuscan merlot grapes. Wine marc gives fruity and earthy notes to the cheese.

All cheese served with pickled baby figlets, quince puree and poppyseed and Lovage crackers

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 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



START

Seeded sourdough with sea salt butter (1pc) 3

SNACK

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

Trio of Boomer Bay oysters 20

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

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

SMALL

Hokkaido scallop carpaccio, crabapple and padron chilli jelly,
granny smith apple, roast hazelnut, hazelnut oil (GF) 26

Lightly cured Tasmanian wallaby tartare, caper, pickled shallot,
pepperberry mayonnaise, egg yolk, lovage seed and
pepperberry cracker (GFO) 24

Smoked salmon rilette (pâté), pickled bread 21

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

Sweet, spicy lemon tempeh, pickled daikon, spring onion (V+) 22

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

GF = Gluten Free

V = Vegetarian

V+ = Vegan

O = Option

Our menu is designed for sharing...

LARGE

Pan roasted Blue Eye Trevalla, gnocchetti sardi (sardinian
pasta), caponata, saffron broth 40

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

Thai 7-spice roast duck breast, nashi pear and apple salad,
coriander sweet chilli vinaigrette, red curry glazed cashew (GF) 41

Twice-cooked Scottsdale pork belly, fish sauce caramel, pickled
vegetables (GF) 34

SHARED LARGE (SERVES 2)

The Shed's Dorper Lamb Shanks. Guinness braised lamb
shanks, Yorkshire pudding 99
Served with your choice of any 2 side dishes

SIDES

Crispy pink eye potatoes, black garlic aioli, rosemary, pickled
shallot (GF/V) 15

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

Charred greens, wattleseed salsa verde, almonds (GF/V+) 14

Roast beets, caramelised balsamic, pickled Westerway
blackberries, soy feta, lemon oil (GF/V+) 15

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