

## SWEET

Calamansi chiboust (light mousse), pistachio meringue biscuit, raspberry cream, fresh raspberry (GF)	16
Bitter dark chocolate tart, salted butterscotch, crème fraiche	16
Japanese cheesecake, black sesame cream, yuzu curd, sesame praline (GF)	16

\*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

### **Fourme d'Ambert**

A tall, cylindrical cow's milk cheese from Ambert and Montbrison, matured in old railway tunnels. It has a soft, dense texture with blue veining and a powdery grey-blue rind. Mild and creamy, it leaves a pleasant blue mold aftertaste.

### **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.

### **Tongola Bloom**

This goat's cheese features a white, bloomy rind, which encases the soft, creamy textured cheese. A unique and mild flavour.

### **La Cantara Cafe con Leche**

A deliciously unique combination of cheese and coffee. This semi hard cheese has a slightly sweet and creamy texture, with buttery and nutty notes. Rolled in ground coffee, it delivers a subtle and uncommon flavour contrast.

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



## BREAD

Seeded sourdough with sea salt butter (1pc) 3

## TO START

Natural Boomer Bay oysters; 7 each  
with Lemon (GF)  
champagne mignonette (GF)  
grapefruit ponzu and pickled ginger (GF)

Trio of Boomer Bay oysters 20

Leek, Redbank mustard, Pyengana Dairy cheddar arancini (GF/V) (1pc) 7

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

## SMALL

Coal River Blue cheese roasted mushroom, wild rocket, sherry vinaigrette, Korean chilli salami (GF) 24

Smoked salmon rilette (pâté), pickled bread 25

Beetroot, fresh orange, shaved fennel, orange and Ouzo vinaigrette (contains alcohol), aniseed popcorn (GF, V+) 24

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

Grilled Stanley octopus, herb dressing, cashew cream, orange emulsion, fried capers (GF) 26

Tuna tartare, citrus ponzu, lime avocado, mouse gherkin, rice cracker (GF) 26

GF = Gluten Free

V = Vegetarian

V+ = Vegan

O = Option

**Our menu is designed for sharing...**

## LARGE

Pan roasted Blue Eye, truffle pea puree, mixed mushrooms à la grecque, peas, pea shoots, herb salad (GF) 45

Miso glazed cauliflower, charred silverbeet, tahini dressing, wild rice furikake (GF/V+) 36

Macadamia and parmesan crusted chicken breast, charred green beans and snow peas, Derwent Estate pinot gris grape and verjus sauce (GF) 44

Twice-cooked Scottsdale pork belly, fish sauce caramel, pickled vegetables 40

## SHARED LARGE (SERVES 2)

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

## SIDES

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

Fennel roasted pumpkin, Redbank mustard & lemon vinaigrette, pumpkin seed dukkah (GF/V+) 15

Garlic roasted broccoli, harissa hummus, falafel crumble, pickled peppercorns (GF/V+) 16

Pearl barley tabbouleh, pomegranate, mint vinaigrette (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

\*Our kitchen uses products containing Nuts, Gluten, and Seafood elements. Although every precaution is taken, we cannot guarantee the absence of traces.