

SWEET

Warm apple and lemon myrtle crumble tart, green rhubarb and rosemary curd, vanilla crème fleurette	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 Ashed Brie

Robust, full flavoured triple cream brie rolled on charcoal, enhancing the creamy, nutty flavours.

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) 3.50

TO START

Natural Boomer Bay oysters;
with Lemon (GF) 7 each
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

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

Yellowtail Kingfish tartare, citrus ponzu, cape gooseberry, lime
avocado, local cucumber, 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

Koji marinated hanger steak, chimichurri, charred corn and
ricotta salata salad, pickled Weston Farm jalapeno dressing
(GF) 46

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 locally sourced 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.