SWEET

Raspberry and Limoncello tiramisu 16
(contains alcohol)

Coconut pot-de-creme, berry compote, pistachio, raspberry and orange blossom biscotti 16
(Vegan/GF)

White chocolate and yuzu cremeux, confit fennel, yuzu curd, caramelised white chocolate snow, fennel seed crumble 16
(GFO - Please let us know if you request gluten-free option)

CHEESE

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

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

Coal River Farm Blue Cheese

Tasmanian-made blue cheese with a soft, creamy, and slightly crumbly texture. It offers a mild, slightly sweet, and tangy flavour with a subtle, earthy bite.

Coal River Farm Ash Brie

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

Grandvewe Primavera

A traditional Manchego-style cheese with a smooth buttery flavour and a creamy finish. Made with the first milk of the season and released from 3 months of age, Primavera is a celebration of Tasmanian springtime

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

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 timber from the Hanigan's shearing shed.

We hope you enjoy your dining experience.

Derwent
ESTATE WINES

BREAD

Seeded sourdough with sea salt butter (1pc) 3.50

APPETISER

Tasmanian Oyster : Natural with Lemon 7
(A) / (GF) Cucumber, finger lime and perilla dressing 7.50
Coconut, lime, pickled chilli 7.50
Trio of oysters (one of each flavour) 22.00

Smoked albacore pâté, cornichons, seeded sourdough baguette 18
(Contains gelatine)

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

Beetroot and soy feta tartlet, micro greens, lemon oil 6
(Vegan)

Prawn and jalapeño avocado filled puri, marie-rose sauce 9

Mount Zero olives, chilli, bay leaf, rosemary 9
(GF/Vegan)

ENTREE

Grilled octopus, charred corn, romesco, nduja crumb and oil 26
(GF) (A)

Tom yum white beans, cucumber + thai herbs salad, lime vinaigrette, cassava crackers 24
(GF/Vegan)

Kingfish crudo, watermelon, yuzu sesame furikake & lime fish sauce dressing 27
(GF)

Wild Tasmanian venison loin tataki, sour cherry and vincotto relish, roast and pickled beetroot 25
(GF)

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

MAIN

Pan-fried fish fillet, saffron cream orzo, green raisin and caper agrodolce, crispy kale 45
(A)

Roast cabbage, garlic lentil purée, wilted spigarello, preserved lemon and caraway chimichurri, crispy capers 37
(GF/Vegan)

Pan-roasted duck breast, five-spice crêpe millefeuille, grilled spring onion, pickled cucumber, hoisin jus 47

Twice-cooked Scottsdale pork belly, fish sauce caramel, pickled vegetables 42
(GF)

SHARED MAIN FOR TWO

The Shed's 12-hour slow-cooked lamb shoulder served with your choice of any two side dishes 115
(GF)

SIDES

Crispy baby potatoes, yuzu and caramelised onion sauce, sesame and seaweed seasoning 16
(GF/V)

Fennel roasted pumpkin, Redbank mustard & lemon vinaigrette, pumpkin seed dukkah 16
(GF/Vegan)

Charred broccolini, crispy shallot and pickled red onion, tahini dressing 16
(GF/Vegan)

*The Seafood sourcing area is identified by the letter "A", which guarantees that the produce is sourced from Australia, or by the letter "I" for 'Imported'.

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