



CHRISTMAS SET MENU

Two courses – \$79 per person

Three courses – \$99 per person

TO SHARE

Breads

Aro honey ciabatta

Rye & caraway sour dough

Parmesan & polenta sour dough

Wairarapa Lot 8 e.v.o.o, Pukara caramelised balsamic

White truffle & mushroom mascarpone

ENTRÉE

Calamari steak

gochujang, crushed cucumber salad, chilli, sesame, yoghurt

Confit duck salad

witloof & watercress, barley, candied pistachio, pink pepper & raspberry

Big Glory Bay cured salmon

crème fraiche & potato pikelet, horseradish, fennel

Roasted pears

wildflower honey, chevre mousse, red endive & almonds, shallot, mustard & mint vinaigrette (V)

MAIN

Market fish

brown butter mash, cauliflower purée, charred asparagus, preserved lemon, golden raisin & apple salsa (GF)

Hawke's Bay lamb tenderloin

garbanzo panisse, bell pepper muhammara, fernglen labneh, mint & pomegranate (GF)

Black Angus eye fillet

truffle & parmesan duck fat potatoes, creamed spinach, jus (GF)

Roasted oyster & shiitake mushroom salad

soy & tahini vinaigrette, miso carrot, enoki, fennel, radish & pea feathers, togarashi (V, GF)



DESSERT

Matcha & white chocolate crèmeux

black sesame tuille, lemon curd, lemon meringue, raspberries, strawberries

Warmed gingerbread pudding

Cointreau gold raisins, mandarin, candied walnuts, cream cheese ice cream

Cheese

with falwasser, crostini, quince, fruit

Gorgonzola dolce, Italy

Little River brie, Nelson

TEA & COFFEE

Immigrant's Son filter coffee

Dilmah tea selection

GET IN TOUCH

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Dishes are subject to seasonal changes.