Shed 5 Restaurant and Bar

# Christmas Menu
## Summer 2026

**to share**

**Assortment of New Zealand artisan breads**
onion butter, Lot 8 extra virgin olive oil, taramasalata

**entree**

**Cured Salmon**
buttermilk & horseradish velouté, pickled fennel, watercress, pumpernickel, grapefruit

**Christmas Ham Terrine**
pulled ham hock, hot honey crumpet, pineapple & clove chutney

**Gochujang Squid Steak**
kimchi-slaw, coriander, sesame, chilli oil, lemon & ginger yoghurt

**Salt Baked Beetroot Carpaccio**
goats cheese, pickled fennel & pear salsa, burnt blood orange, walnuts

**main**

**Market Fish**
preserved lemon & parsley butter, asparagus, pea risotto, buffalo burrata, red vein sorrel

**Porchetta**
apple & cranberry slaw, maple mayo, kumara dauphinoise, roast chicken & sage gravy

**Beef Eye Fillet**
200g grass fed, aged cheddar & chive mash, cauliflower purée, leeks, herb oil, red wine & pearl veal jus
(supplementary – $5.00)

**Blue Monkey & Ricotta Gnudi**
potato gnocchi, broccoli, toasted pinenuts, Nelson truffle oil

**dessert**

**Valrhona Chocolate Torte**
mulled wine gel, spiced chocolate soil, cranberry & orange candy, frosted almonds

**Pistachio Sponge**
crémeux & candy, strawberry compote, raspberry sorbet, limoncello syrup

**Cheese Board**
Little River brie, Gorgonzola dolce, falwasser, crostini, quince, fruit

**tea & coffee**

**Immigrant's Son filter coffee**
Dilmah tea selection