Shed 5 Restaurant and Bar

Christmas Menu 2026

$79 for two courses
$99 for three courses

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to share

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

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entree

Cured Salmon
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, fennel & pear salsa, blood orange, walnuts

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main

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

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

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

Blue Monkey & Ricotta Gnudi
potato gnocchi, broccoli, toasted pinenuts, Nelson truffle oil
(vegetarian)

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dessert

Valrhona Chocolate Torte
mulled wine gel, spiced chocolate soil, fruit candy, frosted almonds

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

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

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tea & coffee

Immigrant's Son filter coffee
Dilmah tea selection