At lunch or dinner one should eat wisely but not too well, and talk well but not too wisely" W. Somerset Maughan

SHED 5

Autumn Menu

Welcome to Shed 5.

We hope you enjoy our seafood fare. To ensure our guests receive the freshest seafood available, we purchase daily directly from the markets, buy only whole fish & fillet daily in our own dedicated fish filleting room.

As usual we are at your service, your special needs will be accommodated with pleasure. Good eating.

Simon Gault

Ciabatta Bread w truffle mushroom mascarpone, extra virgin olive oil & Saporoso	*per person*	2.50

To Begin

Sea truffles (according to availability)	*1/2 doz*	POA
Your choice of Cloudy Bay, Bluff, Southern Glory, Coromandel or Nelson oysters,	*1 doz*	POA
served either: natural w Prelibato white balsamic		
or: tempura w spicy XO & sesame aioli		
Golden Bay clams natural w a trio of chili, saffron & white balsamic	*1 doz*	22.00
Mexican prawn cocktail w avocado, tomato salsa & Shed 5 jalapeno tortilla chips		21.50
Shiso tuna tartare w wasabi caviar & beet juice dressing & pine nuts		26.50
Prosciutto & Jamon tasting plate w spicy duck jelly, manchego, greens, fig jam & ciabatta		24.50
Salt & pepper prawns w bloody mary mayo		26.50
Melting Provolone cheese w artichoke & polenta chips		21.50
Shed 5 calamari schnitzel w garlic aioli & toasted capers		23.50
Green Lip mussels steamed in chardonnay w garlic, whole grain mustard & a touch of cream		19.50
Alaskan Red King Crab cake w champagne lime aioli		26.00

Salads

Caesar w cos lettuce, bacon, croutons, tempura sage & anchovy chips, egg yolk & aioli	18.50
Apple w Picon blue cheese, endive, radicchio, candied walnuts & sherry vinaigrette	19.50
Warm chicken w mission fig, frisee, manchego cheese & shaved Brazil nuts	24.50
Japanese smoked salmon w cucumber, pickled vegetables, petite lettuce & sake vinaigrette	26.50
Calamari w garlic, date, lemon, extra virgin olive oil & rocket lettuce, wrapped in Serrano ham	21.50

Continued over leaf

At Shed 5 we encourage gratuities for very good service. One account per table please. Sorry, we do not accept cheques. No surcharge on Public Holidays.

Shed 5, where we care about you. ***Simon Gault***

S H E D

5

Head Chef Glen Taylor and I track down the best ingredients available. Our goal is to use 100% locally grown & organic produce. Eat well and eat often with Shed 5.

Pasta

	Small	Large
Vongole & Alaskan Red King crab w spaghetti, garlic, chili & extra virgin olive oil	24.50	29.50
Shrimp & scallops w linguine in a champagne lime sauce w tarragon & chives	21.50	28.50
Prawn macaroni cheese w wasabi caviar & pickled ginger	21.50	28.50
Wild mushroom & orecciette pasta w buffalo mozzarella, spinach & semi-dried tomatoes	19.50	26.50

Soups

Shed 5 chowder served in a cob loaf w fresh fish, clams, prawns & mussels	22.50
New England clam chowder w Maori potatoes & parma prosciutto	21.50

Main Event

Akaroa salmon pepper roasted w sautéed spinach, lentils & tomato curry butter sauce	33.50
Shed 5 fish & chips - crispy tempura market fish & soft shell crab w fries, wasabi pea & cornichon tartare	33.00
Cajun rare Yellow Fin tuna on okra hash w tomato, mozzarella & bell pepper salsa	35.50
Grilled market fish on white bean panzanella salad, calamari & prosciutto meat balls w basil pesto	36.50
Diver scallops pan seared w grapes, pickled fennel, baby greens & lemon vinaigrette	38.00
Steamed catch of the day w truffle soy rice, seared ginger & spring onion sauce	36.50
Shed 5 whole roasted fish - today's freshest whole fish, topped w steamed shellfish in spicy tomato salsa	38.00
Grain fed lamb rump w porcini mushrooms, beetroot gnocchi, salsa verde & tagine jus	36.00
Havoc pork loin w cauliflower risotto, tomato, gorgonzola & cabernet jus	35.50
Black Angus boneless rib eye w balsamic truffle lentils, chicken liver parfait, crispy serrano & mushroom jus	*300g* 39.50
Rotisserie chicken w Simon Gault's famous rub, slowly cooked on the rotisserie, served on mash w peanut slaw	34.00

Partners

Mashed potato	6.50
Truffle mashed potato	7.50
Fries w Texas sauce	6.50
Tender Asian greens w ginger & garlic	8.00
Rocket & pear salad w shaved Manchego & walnuts	6.50
Green salad, shaved cucumber, green olive & almond truffle dressing	8.00

Want to join our mailing list? Go to www.thenourishgroup.co.nz, alternatively, leave us your business card.