

SWEET

Calamansi chiboust (light mousse), pistachio meringue biscuit, raspberry cream, fresh raspberry, pistachio pashmak (GFO) (contains gelatine)	15
Coffee parfait, lemongrass anglaise, cocoa cracker (GF/V)	15
Japanese cheesecake, black sesame cream, yuzu curd, sesame praline (GF)	15

*Vegan option available upon request

CHEESE

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

Fourme d'Ambert

A tall, cylindrical cow's milk cheese from Ambert and Montbrison, matured in old railway tunnels. It has a soft, dense texture with blue veining and a powdery grey-blue rind. Mild and creamy, it leaves a pleasant blue mold aftertaste.

Coal River Farm Triple Cream Brie

The ultimate creamy brie. Robust, full flavour, full of cream with a snowy rind. As it matures mottling will be its thing and that is when it is truly at its creamiest best.

La Cantara Smoky Cow

Semi-hard cheese rubbed with olive oil, smoked paprika & ground pepper. Citrus fruit notes, slightly acidic and crumbly paste married with a smoky, lightly peppery, earthy and "mushroomy" rind.

La Cantara Tom Al Vino

Semi-hard cheese soaked in local Tasmanian red wine. The washed curd gives it a sweet, fruity, and nutty flavour, with hints of Pinot Noir from the rind and a touch of earthiness from the natural rind.

All cheese served with pickled baby figlets, quince puree and poppyseed and Lovage crackers

1 cheese 18 / 2 cheese 28 / 3 cheese 38 / 4 cheese 48 / 5 cheese 58

WELCOME TO THE SHED

The original Shed was built on The Mt Nassau property in the early 1900's and met with its 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
E S T A T E W I N E S



START

Seeded sourdough with sea salt butter (1pc) 3

SNACK

Natural Boomer Bay oysters; with Lemon (GF) strawberry mignonette (GF) perilla & tobiko 7 each

Trio of Boomer Bay oysters 20

Leek, Redbank mustard, Pyengana Dairy cheddar arancini (GF/V) 6 each

Mount Zero olives, chilli, bay leaf, rosemary (GF/V+) 8

SMALL

Hokkaido scallop carpaccio, crabapple and padron chilli jelly, granny smith apple, roast hazelnut, hazelnut oil (GF) 26

Lightly cured Tasmanian wallaby tartare, caper, pickled shallot, pepperberry mayonnaise, egg yolk, lovage seed and pepperberry cracker (GFO) 24

Smoked salmon rilette (pâté), pickled bread 21

Tasmanian white asparagus, Tongola goat curd mousse, pickled walnut vinaigrette, passionfruit, honey roasted walnut (contains gelatine) 24

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

Grilled Stanley octopus, herb dressing, cashew cream, orange emulsion, fried capers (GF) 26

GF = Gluten Free

V = Vegetarian

V+ = Vegan

O = Option

LARGE

Pan roasted John Dory, gnocchetti sardi (sardinian pasta), caponata, saffron broth 40

Miso glazed cauliflower, charred silverbeet, tahini dressing, wild rice furikake (GF/V+) 32

Thai 7-spice roast duck breast, nashi pear and apple salad, coriander sweet chilli vinaigrette, red curry glazed cashew (GF) 41

Twice-cooked Scottsdale pork belly, fish sauce caramel, pickled vegetables (GF) 34

SHARED LARGE (SERVES 2)

The Shed's 12-hour Dorper Lamb shoulder (GF) Served with your choice of any 2 side dishes 99

SIDES

Crispy pink eye potatoes, black garlic aioli, rosemary, pickled shallot (GF/V) 15

Fennel roasted pumpkin, Redbank mustard & lemon vinaigrette, pumpkin seed dukkah (GF/V+) 14

Charred greens, wattleseed salsa verde, almonds (GF/V+) 14

Roast beets, caramelised balsamic, pickled Westerway blackberries, soy feta, lemon oil (GF/V+) 15

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

Our menu is designed for sharing...