



Entrée

salmon | davidson plum | miso | furikake

mushroom | black garlic | zaatar | chickpeas

pork belly | peanut | bean sprouts | mint | coriander | makrut lime

kangaroo | wattle seed | pepper berry | saltbush

kingfish | kimchi | spring onion oil | finger lime

Main

pork | cabbage | apple | macadamia

mapo tofu | mushrooms | rice | soy

seafood | goats curd gnocchi | chorizo | tomato

lamb | anchovy | cos | prosciutto

duck | orange | fennel | radicchio

seasonal side – add \$18

Dessert

corn | tarragon | preserved lime

meringue | lime | berries | passionfruit

chocolate | hazelnut | blood orange | dark chocolate

lemongrass crème brulee | ginger | makrut | rhubarb

local cheeses | seasonal preserve | sourdough croutons

2 Courses - \$75 (extra course + \$20). Wine pairing - \$35 (+ \$5 for extra course)

Fleurieu Feast - \$110

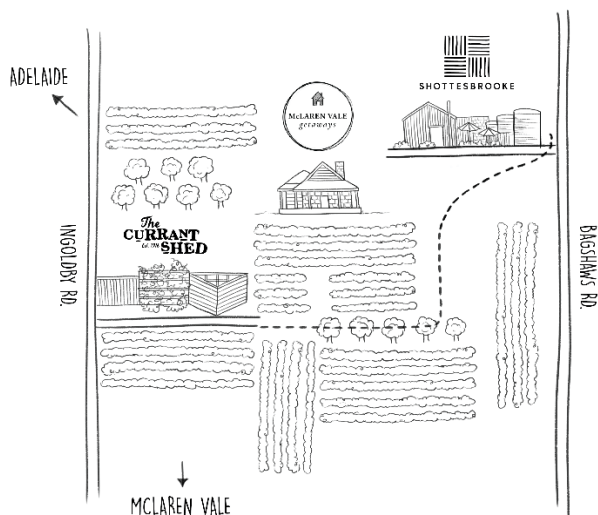
Degustation - \$140 (optional wine pairing + \$55)

Take home charcuterie - \$35 (feeds two)

Please note that a 10% surcharge applies on all public holidays

Menu developed by Wayne Leeson

We strive to use the best seasonal produce available – due to the nature of seasonal availability, some dishes may be subject to change



The
CURRENT
Est. 1916
SHED

HOME OF DRINK, DINE & STAY

AS A GUEST OF OURS, WE ENCOURAGE YOU TO EXPLORE OUR PROPERTY AND LINGER LONGER.

OUR CELLAR DOOR, SHOTTESBROOKE VINEYARDS, AND ACCOMMODATION AT MCLAREN VALE GETAWAYS, ARE LOCATED JUST A SHORT WALK FROM OUR RESTAURANT.

SHOTTESBROOKE'S CELLAR DOOR IS OPEN FOR TASTINGS TUESDAY – SUNDAY FROM 11AM–5PM.

WWW.CURRENTSHED.COM.AU

The Currant Shed acknowledges the Kaurna people, the Traditional Custodians of the land on which we are situated on today, and pay our respects to Elders past, present and emerging.