



Entrée

salmon aburi | rice | nori | avocado

mushroom | black garlic | zaatar | chickpeas

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

kangaroo | wattle seed | pepper berry | saltbush

kingfish | kimchi | spring onion oil | finger lime

Main

pork | cabbage | apple | macadamia

beetroot | carrot | curry leaves | tamarind

goats curd tortellini | prawns | pancetta | peas

lamb | chermoula | cucumber | dukkah

duck | orange | fennel | radicchio

seasonal side – add \$18

Dessert

dropped ice cream on the beach

meringue | lime | berries | passionfruit

chocolate | hazelnut | blood orange | dark chocolate

lemon myrtle brulée | orange | marigold

local cheeses | seasonal preserve | sourdough croutons

2 courses - \$75

3 courses - \$95 (optional wine pairing + \$40)

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

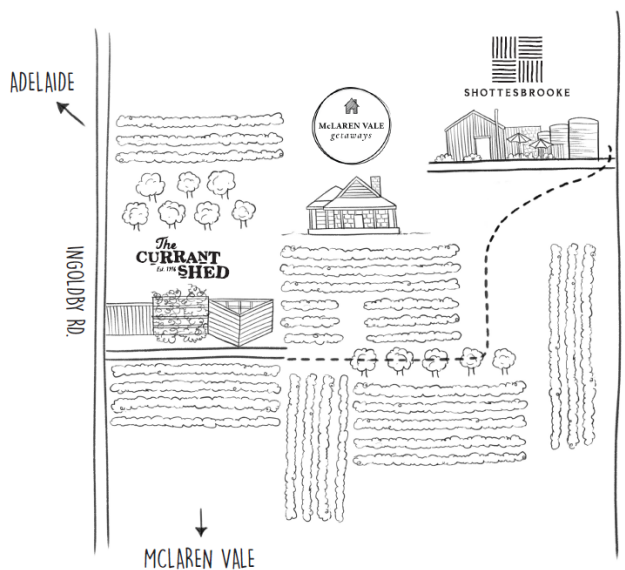
additional cheese course - \$20

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
CURRANT
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 THURSDAY - TUESDAY FROM 11AM-5PM.

WWW.CURRANTSHED.COM.AU

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