



## Entrée

salmon aburi | rice | nori | avocado

blackened butternut | sage | smoked macadamia | lime

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

kangaroo carpaccio | pumpkin | bush tomato | saltbush

tempura crocodile | coconut | succulents | finger lime

## Main

venison loin | colcannon mash | kale | juniper

peri peri cauliflower | skordalia | granola | red onion

goats curd gnocchi | prawns | jerusalem artichoke | salsa verde

lamb | chermoula | cucumber | dukkah

chicken | parsnip | mushroom | parsley

seasonal side – add \$15

## Dessert

coconut | ginger | lime | sesame

wattle seed portuguese tart | fig | balsamic | fig leaf

chocolate | hazelnut | strawberry | dark chocolate

lemon myrtle brulée | orange | marigold

local cheeses | seasonal preserve | sourdough croutons

2 courses - \$75

3 courses - \$90 (optional wine pairing + \$36)

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

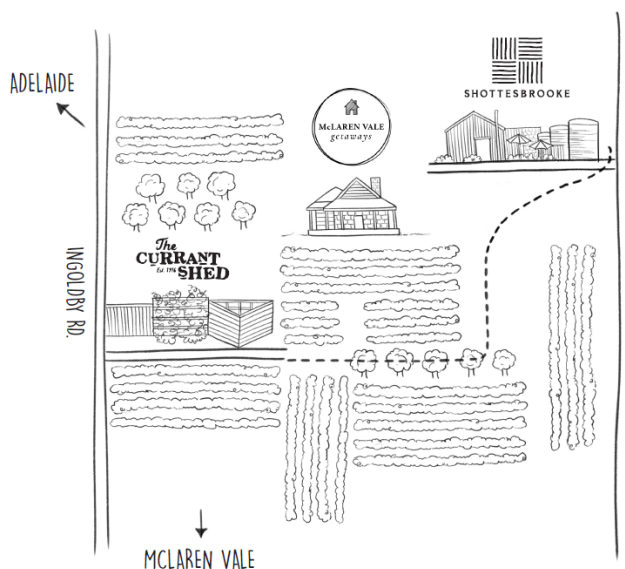
additional cheese course - \$15

take home charcuterie - \$30 (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 THURSDAY - TUESDAY FROM 11AM-5PM.

[WWW.CURRENTSHED.COM.AU](http://WWW.CURRENTSHED.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.*