



Entrées

salmon | seaweed | miso | citrus

blow-torched salmon with a citrus miso glaze, served with a salad of fennel, pear, radicchio, and wakame seaweed

mushroom | black garlic | zaatar | chickpeas

roasted mixed local mushrooms on a bed of hummus, topped with black garlic purée, pickled shimeji mushrooms, crispy fried enoki, and zaatar-spiced hazelnuts

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

pork belly braised in master stock, finished with fish sauce caramel, served with satay sauce, bean sprouts, kaffir lime leaves, spring onions, chilli, mint, coriander, vietnamese mint, and thai basil

smoked tuna | melon | cucumber | finger lime

port lincoln cold-smoked tuna, served with a medley of melon, cucumber, finger lime, and sea succulents

pork hock | pea | pickled shallots

smoked pork hock, served in a chilled pea and tarragon velouté, topped with garden herbs and pickled shallots

Mains

chicken | sumac | chickpeas | smoked almond

char-grilled marinated chicken thigh, served on a salad of wild rice, cucumber, red onion, roasted capsicum, and chickpeas, finished with sumac yogurt and zhug sauce (a spicy yemeni hot sauce)

beef | cabbage | potato | cauliflower

braised beef brisket in trinchado sauce (a traditional south african braised beef dish with portuguese influence), served with potatoes, cauliflower, roasted cabbage, caramelized onions, and charred ciabatta

eggplant | miso | spinach | zucchini

char-grilled miso-glazed eggplant on a bed of spinach purée, topped with a salad of shaved zucchini, blistered tomatoes, baby spinach, basil, and spring onions, finished with furikake and crispy quinoa

seafood | bisque | bok choy | xo sauce

baked ling, served with pan-fried bok choy in xo sauce, lemon crushed potato, poached mussels, and prawns in a rich bisque

lamb | goats curd gnocchi | asparagus | peas

braised lamb shoulder, pan-fried goats curd gnocchi, served with asparagus, snow peas, and sugar snaps, topped with fresh mint and shaved asparagus

seasonal side – add \$18

Desserts

yoghurt | granola | rhubarb | pear

yoghurt ice cream served with poached rhubarb and pear, rhubarb puree, granola crumb, and fennel

coconut parfait | pineapple | lime

coconut parfait, served with pineapple jelly, lime gel, dehydrated pineapple, toasted cashews, toasted coconut, and strawberry sherbet

chocolate fondant | peanut | coffee

dark chocolate fondant with a peanut butter center, peanut butter ganache, coffee ice cream, chocolate tuile, and toasted peanuts

rooibos crème brûlée | koeksister | strawberry

rooibos (south African tea) crème brûlée, served with koeksister (south african plaited doughnut) and strawberry compote

local cheeses | seasonal preserve | sourdough croutons

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

Fleurieu Feast - \$110

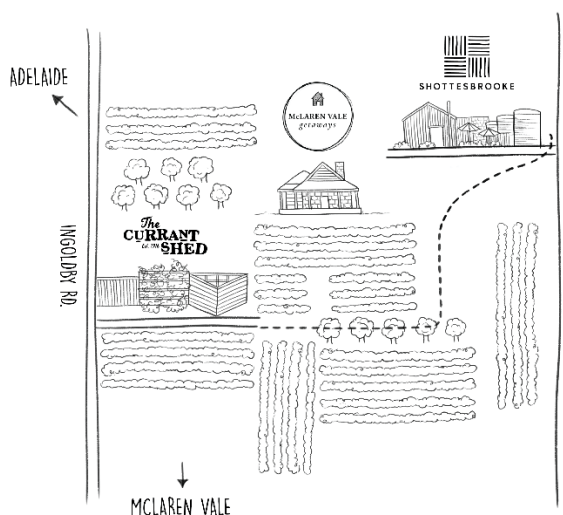
Degustation - \$140 (optional wine pairing + \$55)

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
CURRANT
SHED**
Est. 1916

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.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.