



## 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

## Mains

**beef | mango | vermicelli | bok choy**

stir fried beef rump, vermicelli and green mango salad dressed with nuoc mam and finished with toasted cashew nuts, cauliflower, roasted cabbage, caramelized onions

**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

**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)

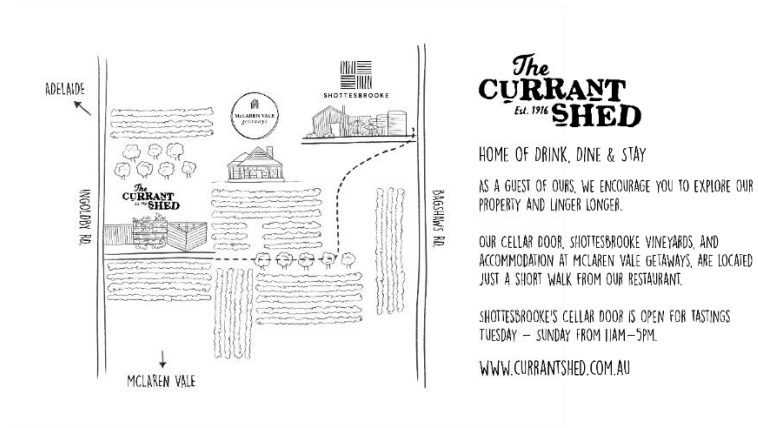
## Desserts

chocolate | hazelnut | strawberry

dark chocolate mousse, hazelnut soil, macerated strawberries, chocolate tuille

local cheeses | seasonal preserve | sourdough croutons

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