

# *The* **CURRANT** Est. 1916 **SHED**

## 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)

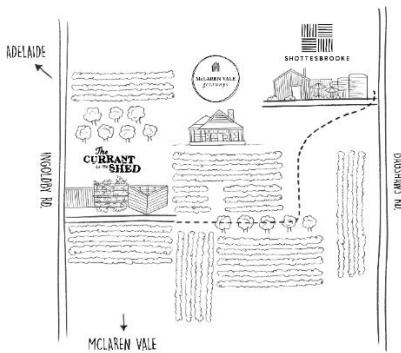
## Desserts

### 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



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HOME OF DRINK, DINE & STAY

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

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

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

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