



## Entrée

salmon | davidson plum | miso | furikake

mushroom | black garlic | zaatar | chickpeas

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

kangaroo | wattle seed | pepper berry | saltbush

kingfish | kimchi | spring onion oil | finger lime

## Main

chicken | mushroom | leek | gremolata

pork | cabbage | apple | macadamia

mapo tofu | mushrooms | rice | soy

seafood | goats curd gnocchi | chorizo | tomato

lamb | anchovy | cos | prosciutto

seasonal side – add \$18

## Dessert

sour dough | smoked ricotta | quince | currants

meringue | lime | berries | passionfruit

chocolate | hazelnut | blood orange | dark chocolate

lemongrass crème brulee | ginger | makrut | rhubarb

local cheeses | seasonal preserve | sourdough croutons

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

Fleurieu Feast - \$110

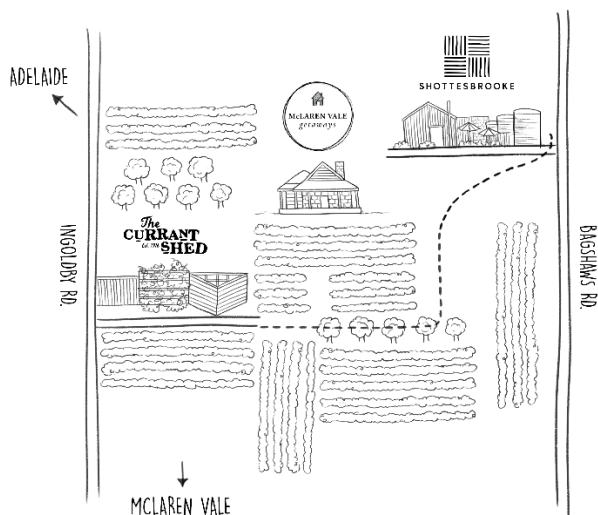
Degustation - \$140 (optional wine pairing + \$55)

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*  
**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 TUESDAY – SUNDAY FROM 11AM–5PM.

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