

SHELTER IN THE WOODS

Charcuterie...

House made terrines and "pâtés" to share

♥ FOIE GRAS "AU TORCHON"	28.00	PORK RILLETTE	15.50
House-made foie gras terrine roll, mesclun salad and toasted French brioche		With house-made pickles and toasted poolish baguette	
• Per 125g		• Per jar 125g	
♥ "PÂTÉ EN CROÛTE"	18.00	SHELTER CHARCUTERIE BOARD	30.00
Baked in its crust, veal, pork, foie gras, mushroom, pistachio and mesclun salad		Selection of foie gras "au torchon", pork rillette, "pâté en croûte", mesclun salad and toasted French brioche and poolish baguette	
• Per slice		• Serves 2-3	

Salads, Soups and More...

Our new populars - really wholesome

LYONNAISE SALAD	12.00	20.00
Frisee salad, soft-boiled egg, Dutch smoked bacon, croutons and sherry vinaigrette		
• Choose portion or to share		
ENDIVE & ROQUEFORT SALAD	14.00	26.00
Belgian endives, walnuts, Roquefort cheese and honey dressing		
• Choose portion or to share		
CREAMY CORN SOUP TRIO		12.50
Japanese corn - roasted, boiled and popped		
CHICKEN BROTH		12.50
With house-made foie gras, mushroom & chicken ravioli		

DIY STEAK TARTAR
Self-mix your own Australian black angus beef hand cut tenderloin with condiments and farm bread toast
18.00 33.00
• Choose 100g or 200g •

♥ SHELTER QUICHE
With forest mushrooms, cheese, onions and fresh herbs
12.50

♥ ROTISSERIE SUCKLING PIG
Roasted suckling pig, rotisserie pineapple, onion confit and gravy
35.00

Rotisserie & Mains...

Selection of mains from the rotisserie or slow cooked or oven baked - allow 30-45min

SEAFOOD CASSEROLE		19.00	35.00
Seasonal fish & seafood served in light seafood broth with herbal croutons			
• Choose portion or to share			
MARKET FISH OR SEAFOOD			MP
Selection changes daily			
• Either portion or to share			
♥ ROTISSERIE CHICKEN		19.00	35.00
Roasted local spring chicken, roasted baby potatoes, mesclun and garlic confit			
• Choose half or whole chicken and select sauce Shelter curry or gravy			
DUCK LEG CONFIT			28.00
Slow cooked local duck leg, roasted new potatoes and caramelised onions			
BRAISED PORK BELLY			24.00
Slow-cooked Dutch pork belly, mustard crust and braised lentils			
ROTISSERIE RACK OF LAMB			39.00
New Zealand four-rib lamb rack, herb crusted, roasted baby potatoes, mesclun and gravy			
ROASTED RIBEYE STEAK			38.00
200g Australian black angus grain-fed ribeye, roasted baby potatoes and watercress			
• Choose sauce Shelter mushroom or red wine, add 100g beef \$18.00			
♥ ROTISSERIE "CÔTE DE BOEUF"			88.00
Roasted Australian black angus grass-fed rib on the bone, roasted baby potatoes, watercress and roasted bone marrow			
• Approx. 1kg serves 2-3 and choose sauce Shelter mushroom or red wine			

For the Little Ones...

TOMATO PASTA	10.00	ROAST CHICKEN	13.00
FISH & CHIPS	13.00	Spring chicken breast, fries, veggies and gravy	
Bread crumbed fish slices, potato chips, carrot & green peas		BEEF BURGER	14.00
		Australian black angus, sesame seed bun and fries	

Pastries & Frozen...

♥ ROTISSERIE PINEAPPLE CRUMBLE	14.00	SHELTER TARTS AND PIES	12.00	VANILLA "CRÈME BRÛLÉE"	9.50
HOUSE-MADE SORBETS	4.80	Daily choice served with ice cream		MERINGUE "GLACÉE"	12.00
Mango, raspberry, strawberry or mirabelle	9.00	HOUSE-MADE ICE CREAM	4.80	House made meringue, raspberry sorbet and vanilla ice cream	
• Choose 1 or 2 scoops		Vanilla, caramel or chocolate	9.00		
		• Choose 1 or 2 scoops			

Menu subject to changes without prior notice. All prices are subject to service charge and Government tax. Thank you.

We are open for dinner Mon+Wed+Thu 6.30pm-10pm / Fri-Sat 6pm-10pm / Sun 6.30pm-9.30pm / Closed on Tue. Brunch on Sun and daily take-away coming soon.

www.shelterinthewoods.com #shelterinthewoods