

STOREHOUSE

STARTERS

LITTLE HOME BAKERY BREADS	14
Olive oil, balsamic, dukkha, house dip GFO	
WAGYU BEEF TARTARE	25
Parmesan curd, white anchovy, shallot gel, yuzu, crisp GF	
CHERMOULA CAULIFLOWER	23
Buttermilk vinaigrette, pomegranate, pistachio, green chili GF V	
FREMANTLE OCTOPUS	24
Chorizo crumb, blood orange, squid ink mayonnaise, tapioca, lime GF DF	
CHARRED CALAMARI	24
Pineapple, lychee & namjin dressing, Thai basil, Vietnamese mint GF DF	
POLENTA BITES	20
Salsa, pecorino, curry oil, bush tomato V	
GRILLED PEACHES	25
Ricotta, pickled figs, honey, balsamic GF V	

CHEF'S TABLE

SHARED 3 COURSE MEAL	85PP
Let our kitchen team serve to your table an indulgent shared style menu from our seasonal dishes.	

MAINS

CASARECCE PASTA	35
Tiger prawns, capers, green peppercorn, white wine butter sauce GF VO	
WILD MUSHROOMS	36
Potato gnocchi, garlic pangratatto, candied walnuts, caramelized onion, feta V	
BRAISED AMELIA PARK LAMB SCOTCH	44
Massaman curry sauce, smoked potato, almonds, pickled ginger, Geraldton asparagus GF DF	
BARRAMUNDI	42
Jerusalem artichoke, chanterelles, kale, dill oil, parsnip crisps DF GF	
LINLEY VALLEY PORK BELLY	39
Miso cream, crackling, dashi, soy beans GF DF	
HARVEY BEEF 300G SCOTCH FILLET	48
Chimichurri, kipfler potatoes GF DF	
SPICED CONFIT DUCK LEG	41
Blood orange, radicchio, Asian slaw GF DF	
ATLANTIC SALMON	42
Quinoa, beetroot, freekeh, tahini & lime dressing, pomegranate, hazelnut GF DF	

SIDES

BAKED BROCCOLI	15
Salsa verde, pine nut, garlic oil GF DF V	
CORN RIBS	15
Tahini, sorghum, basil GF DF V	
DUCK FAT POTATOES	15
Truffle infused, pecorino, aioli V GF	
WATERMELON STEAK	15
Feta, strawberry salad, fig vincotto, dukkha, chervil GF V DFO	

DESSERTS

BAKED GOATS CHEESE MOUSSE	19
Carnarvon fig, beetroot tuile, berry glaze GF V	
COMPRESSED PINEAPPLE	19
Vanilla rum syrup, coconut sorbet, passionfruit curd GF V	
DARK CHOCOLATE TART	19
Peppermint & black bean tart, blackberry gel, caramel sauce, mascarpone GF V	
CHEF'S CHEESE PLATE 100G	24
Local honey, muscatel, lavosh V GFO	

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.