

STOREHOUSE

SET MENU

2 COURSE 69 PER PERSON
Including choice of entrée and main

STARTERS

Little Home Bakery Breads, house dip, olive oil, balsamic, dukkah

ENTRÉE

Wagyu beef tartare, parmesan curd, cured egg yolk, shallot gel, yuzu, crisp *GF*
Chermoula cauliflower, buttermilk vinaigrette, pomegranate, pistachio, green chili *GF, V*
Fremantle octopus, romesco, squid ink mayonnaise, tapioca, lime *GF, DF*

MAINS

Wild mushrooms, potato gnocchi, garlic pangrattato, candied walnuts, caramelized onion, feta *V*
Atlantic salmon, quinoa, beetroot, freekeh, tahini & lime dressing, pomegranate, hazelnut *GF, DF*
Braised Lamb shoulder, massaman curry sauce, asparagus & fennel pickle, ginger, almonds *GF, DF*

Minimum 10 seats

V Vegetarian, GF Gluten-free, DF Dairy-free, DFO Dairy-free option, GFO Gluten-free option, VGO Vegan option
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.