

# STOREHOUSE

## SHARING

LITTLE HOME BAKERY BREAD, BLACK SALT, WHIPPED BUTTER	10
FREMANTLE OCTOPUS, CHORIZO, LIME, SPRING ONION RELISH, TAPIOCA CRISP	23
BEETROOT HUMMUS, COLD PRESSED LEMON OIL, PITA BREAD, PICKLES	18
TUNA TARTARE, MISO MAYONNAISE, CASSAVA, SESAME, TAMARI SOY GLAZE	20
HIERLOOM BEETROOT, GOATS CURD, QUINOA CRISP, YUZU DRESSING	22
BLUE SWIMMER CRAB CAKES, SWEETCORN SALSA, SRIRACHA	24
ROASTED CAULIFLOWER, TAHINI, YOGHURT, GARLIC CANDY, SHALLOTS, POMEGRANATE	22
FRESHLY SHUCKED LEEUWIN COAST AKOYA OYSTERS, LYCHEE, NAMJIN DRESSING	30/55
CHARCUTERIE BOARD - CHEDDAR, SERRANO, BRESAOLA, OLIVES, LAVOSH, BREAD	42

## MAINS

BARRAMUNDI, SWEET POTATO, COCONUT LIME SAUCE, TAPIOCA CRISP, SHALLOTS	40
POTATO GNOCCHI, CONFIT DUCK LEG, MINTED PEAS, SHIRAZ BUTTER EMULSION	38
PUMPKIN RISOTTO, LAMB RAGOUT, SAUCE VIERGE, PERSIAN FETA, WALNUTS	40
DANDARGAN ORGANIC BEEF FILLET 200G, BONE MARROW BUTTER, WILD MUSHROOM	60
HARVEY BEEF STRIPLOIN 250G, CHIMICHURRI, PARSLEY & NUT SALAD, PICKLED SHALLOT	44
PORK FILLET, GRILLED PEACH, CANDIED WALNUTS, BUFFALO RICOTTA, PISTACHIO	42
MOUNT BARKER CHICKEN, CRACKLING, CARROT, MACADAMIA, SORREL, THYME JUS	37

## SIDES

HONEY CARROTS, HARISSA BUTTER, CASHEWS	15
DUCK FAT POTATOES, HERBS, ROSEMARY SALT	15
ROCKET SALAD, POACHED PEAR, CANDIED WALNUT, BALSAMIC, PEPITAS	15
GREEN BEANS, SMOKED ALMOND, LEMON OIL, HORSERADISH	15

## CHEF'S TABLE

80PP

LET OUR KITCHEN SERVE YOUR TABLE AN  
INDULGENT SHARED STYLE MENU

We do not provide take away for left over food. Allow us to fulfil your needs. 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.