

STOREHOUSE

SET MENU

2 COURSE 63 PER PERSON

Including entrée and a choice of mains

SHARED ENTRÉE - WHOLE TABLE

Charcuterie, cured local meats and condiments

OR

INDIVIDUAL ENTRÉE

Roasted cauliflower, quinoa, soy pepitas, pomegranate, feta

Ocean trout, avocado, pickled beetroot, onion, crouton

Dandaragan organic beef tartare, cured yolk, black garlic, salt bush

MAINS

Pan-fried gnocchi, creamed mushrooms, herbs

Pork shoulder, char sui, shitake mushrooms, sesame

Pan-fried market fish, miso eggplant, smoked mussels, macadamia crumb, avruga

ADD SIDES

Duck fat potatoes, herbs **14**

Mixed leaf salad, pickled shallots, radish, honey mustard **14**

Pan fried mixed mushrooms, spinach, potato **16**

ADD DESSERTS

Rhubarb frangipane, vanilla ice cream **16**

Whipped chocolate, raspberry, caramelised white chocolate **18**

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.



STOREHOUSE

Pronunciation: stawr-haus

(i) a location, central in town, where villagers and local farmers would store food and hay to be shared out during the harsh winter months