

# STOREHOUSE

## BAR & TERRACE MENU

<b>LITTLE HOME BAKERY BREAD</b> <i>gfo</i>	13
Olive oil, balsamic, dukkha, house dip	
<b>WAGYU BEEF TARTARE</b> <i>gf</i>	25
Parmesan curd, white anchovy, shallot gel, sorrel, crisp	
<b>FRENCH FRIES</b>	10
Rosemary salt, lemon aioli	
<b>BURRATA</b> <i>vo</i>	32
Rock melon, Jamon, shaved fennel, herb oil, black salt lavosh	
<b>MUSHROOM AND PECORINO ARANCINI (4)</b> <i>gf v</i>	16
Lemon mayonnaise, basil pesto	
<b>RUEBEN SLIDERS (3)</b>	19
American Jack cheddar, pickles, brioche bun	
<b>BEEF CHEEK CROQUETTES</b> <i>gf</i>	19
Black garlic aioli, pecorino	
<b>FREMANTLE OCTOPUS</b> <i>gf df</i>	24
Romesco, daikon, fennel, pork crisp	
<b>GREAT SOUTHERN OLIVES</b> <i>gfo df vo</i>	18
Chorizo, pickled shallots, lemon	
<b>BRAISED LAMB PANINI</b>	27
Tzatziki, pepperonata, spring onion relish, fries	
<b>ROASTED BUTTERNUT PUMPKIN</b> <i>gf df v</i>	20
Tahini & lime dressing, baby onions, sumac, pepitas	

Please note a fee will apply to all credit cards 12%. 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.