

STOREHOUSE

SET MENU

3 COURSE - 85 PER PERSON

Including a choice of entrée, main & dessert

ENTRÉES

Fremantle octopus, romesco, daikon, fennel, pork crisp *gf df*

Roasted butternut pumpkin, tahini & lime dressing, baby onions, sumac, pepitas *v gfo*

Wagyu beef tartare, parmesan curd, white anchovy, shallot gel, sorrel, tapioca crisp *gf*

MAINS

Pappardelle, semi dried tomato pesto, basil, pine nuts, goats' cheese, lemon oil *gf v*

Linley Valley pork scotch fillet, char siu sauce, bok choy, coriander, crackling *df*

Caribbean spiced chicken, charred pineapple salsa, green papaya, puffed wild rice *gf df*

ADD SIDES

Honey carrots, harissa butter, cashews *gf* **15**

Duck fat potatoes, herbs, rosemary salt *gf df* **15**

Rocket, radicchio, poached pear, pickled radish, balsamic, pecorino, pepitas salad *gf dfo v* **15**

Baked broccoli, pine nut, currants, maple chili & bacon jam *gf df* **15**

DESSERTS

Vanilla bean cheesecake, yuzu caramel, shortbread *gf v*

Dark Chocolate marquise, strawberry sorbet, hazelnut praline, liquorice soil *gf v*

OR

Selection of Cheese & fruit plates to share to the table

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