

# STOREHOUSE

## SET MENU

### 2 COURSE 65 PER PERSON

*Including entrée and a choice of main*

#### SHARED ENTRÉE - WHOLE TABLE

Charcuterie, cured local meats and condiments

*OR*

#### INDIVIDUAL ENTRÉE

Heirloom beetroot, goats cheese, quinoa

Tuna niçoise, quail eggs, avocado, olive crumb, truffle mayo

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

#### MAINS

Pan-fried gnocchi, tomato, chilli lime, stracciatella

Pork shoulder, char sui, apple, fennel, chilli slaw

Pan-fried market fish, lemon pea risotto

#### ADD SIDES

Duck fat potatoes, herbs **16**

Mixed leaf salad, pickled shallots, wholegrain mustard **14**

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.

A decorative border made of repeating teal chevron patterns surrounds the central text area.

# 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