

STOREHOUSE

SET MENU

3 COURSE 85 PER PERSON

Including entrée, choice of main, dessert

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**

DESSERTS

Chocolate three ways, sorbet

Almond and strawberry slice, vanilla bean ice cream

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 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