

ST O R E H O U S E

STARTERS

LITTLE HOME BAKERY BREAD, OLIVE OIL, BALSAMIC, DUKKHA, HOUSE DIP <i>gfo</i>	13
HOUSE CURED OCEAN TROUT, GIN & TONIC GEL, DILL PICKLES, RADISH & TAPIOCA CRISP <i>gf df</i>	24
FREMANTLE OCTOPUS, ROMESCO, DAIKON, FENNEL, PORK CRISP <i>gf df</i>	24
WAGYU BEEF TARTARE, PARMESAN CURD, WHITE ANCHOVY, SHALLOT GEL, SORREL & CRISP <i>gf</i>	25
WILD MUSHROOMS THREE WAYS, HALLS SUZETTE CHEESE, ROASTED CHESTNUT, HERB VINAIGRETTE, BRIOCHE <i>v gfo</i>	26
BURRATA, RED WINE POACHES PERA, JAMON, SHAVED FENNEL, LAVOSH <i>vo</i>	32
GREAT SOUTHERN OLIVES, CHORIZO, PICKLED SHALLOTS, LEMON <i>gfo df vo</i>	18
ROASTED BUTTERNUT PUMPKIN, TAHINI & LIME DRESSING, BABY ONIONS, SUMAC, PEPITAS <i>gf df v</i>	20

MAINS

CHAR GRILLED SWORDFISH, ARTICHOKE, KALAMATA OLIVES, TOMATO & BASIL BROTH <i>gf</i>	40
RICOTTA GNOCCHI, SPRING VEGETABLES, BURNT LEMON BUTTER, PECORINO <i>v</i>	37
HARVEY BEEF ROSE MALLEE STRIPLON 250g, BONE MARROW, PARSLEY SALAD, CHIMICHURRI, HAZELNUT, PICKLED SHALLOTS <i>gf</i>	47
LINLEY VALLEY PORK SCOTH FILLET, CHAR SIU SAUCE, BOK CHOY, CORIANDER, CRACKLING <i>df</i>	42
CARIBBEAN JERK CHICKEN, CHARRED PINEAPPLE SALSA, GREEN PAPAYA, PUFFED WILD RICE <i>gf df</i>	39
GINGER BRAISED HARVEY BEEF SHORT RIB, SPRING ONION, CHINESE BROCCOLI, MISO CREAM <i>gf df</i>	44
SPRING LAMB RUMP, ONION & WALNUT PUREE, MINT SAUCE, COURGETTE, KIPFLER & RED WINE GLAZE <i>gf df</i>	44
PAPPARDELLE, SEMI DRIED TOMATO PESTO, BASIL, PINE NUTS, GOATS' CHEESE, OLIVE OIL <i>gf v</i>	34

SIDES

HONEY CARROTS, HARISSA BUTTER, CASHEWS <i>gf v</i>	15
DUCK FAT POTATOES, HERBS, ROSEMARY SALT <i>gf df</i>	15
ROCKET, RADICCHIO, POACHED PEAR, PICKLED RADISH, BALSAMIC, PECORINO, PEPITAS SALAD <i>gf dfo v</i>	15
BAKED BROCCOLI, PINE NUT, CURRANTS, MAPLE CHILI & BACON JAM <i>gf df</i>	15

CHEF'S TABLE

LET OUR KITCHEN SERVE YOUR TABLE AN
INDULGENT SHARED STYLE MENU

85 PP