

STOREHOUSE

SYDNEY · CENTRAL
DINNER MENU 5PM - 9:30PM

ENTRÉES

Hand-Pulled Burrata

served with heirloom tomato, gazpacho, parsley oil,
dehydrated beetroot crumb and pastry nest v

22

Char-Grilled Vannamei Prawns

creamy nutty cauliflower puree, pickled cucumber,
wild rice popped with carrot and lime vinaigrette

24

Lebanese Style Chicken Skewers

dukkha labneh served with pickled giardiniera vegetable and flat bread

20

MAINS

Sous-Vide Thai Green Curry Rubbed Chicken Supreme

potatoes au gratin, sauteed baby corn and kaffir lime infused coconut cream df

28

12 Hour Braised Storehouse Lamb Shoulder

velvety potato mash, pan-fried carrot and lyonnaise onion gf

34

Riverina Beef Striploin

charred broccoli, truss tomato, white garlic emulsion with potato fondant
and marsala red wine jus gf,df

34

Kale and Quinoa Steak

served with medley of ratatouille, goat cheese mousse, mac & cheese croquette
and beetroot jelly v

24

Spiced Pork Belly

served with potato rosti, compressed apple salad & curry sauce gf,df

32

Crispy Skin Salmon

with lemon myrtle braised lentil and edamame broth served with crème fraiche gf

30

Pan Fried Chilli Gnocchi

tossed in burnt butter served with pumpkin puree, parmesan and deep fried enkoï mushroom v

20

DESSERT

Asian Fusion Lemongrass Panna Cotta

meringue shard, mango coulis and dried freeze raspberries gf

16

Soft Flourless Chocolate Stone

with chocolate fudge sauce, chocolate soil & orange gel served
with raspberry sorbet and honeycomb

19

gf: gluten free, df: dairy free, v: vegetarian

Please let our team members know if you have any special dietary requirements, food allergies or intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to cross contamination.

10% Surcharge on Public Holidays