

# STOREHOUSE

## SET MENU

### 3 COURSE 85 PER PERSON

*Including entrée, choice of main, dessert*

#### SHARED ENTRÉE - WHOLE TABLE

Charcuterie, cured local meats, olives, pickles, bark, breads, dip *GF*

*OR*

#### INDIVIDUAL ENTRÉE

Tuna tartare, miso mayonnaise, Cassava, sesame, tamari soy glaze *GF*

Heirloom beetroot, goats curd, quinoa crisp, yuzu dressing *GF, V*

Roasted cauliflower, tahini, smoked yoghurt, garlic candy, pickled shallots, pomegranate *GF, V*

#### MAINS

PPork scotch fillet, grilled peach, candied walnut, buffalo ricotta, pistachio, Pedro Ximenez *GF, VO*

Barramundi, sweet potato, coconut lime sauce, squid ink tapioca crisp, fried shallots, chili *GF, DF*

Potato gnocchi, confit duck leg, minted peas, shiraz butter emulsion *VO*

#### ADD SIDES

Duck fat potatoes, herbs, rosemary salt *GF, DF 15*

Rocket, poached pear, candied walnut, balsamic, pepitas salad *GF, DF, V 15*

Green beans, smoked almond, lemon oil, horseradish *GF, DF, VG 15*

#### DESSERTS

Vanilla bean cheesecake, yuzu caramel, shortbread *GF, V*

Orange and almond cake, crème fraiche, honeyed carrots, mango and ginger sauce *GF, V*

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