

STOREHOUSE

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

ENTRÉES

- Hand- Pulled Burrata 20
served with heirloom tomato, Gazpacho, parsley oil, dehydrated beetroot crumb and pastry nest. v
- Char- grilled Vannamei Prawns 22
creamy nutty cauliflower puree, pickled cucumber, wild rice popped with carrot and lime vinaigrette.
- Lebanese Style Chicken Skewers 18
dukkha Labneh served with pickled Giardiniera vegetable and flat bread.

MAINS

- Sous- vide Thai Green Curry Rubbed Chicken Supreme 28
potatoes au gratin, sauteed baby corn and kaffir lime infused coconut cream. df
- 12 Hour Braised Store House Lamb Shoulder 32
velvety potato mash, pan-fried carrot and Lyonnaise onion. gf
- Riverina Beef Striploin 34
charred broccoli, truss tomatoes, white garlic emulsion with potato fondant and Marsala red wine jus gf,df
- Kale and Quinoa steak 26
served with melody of ratatouille, goat cheese mousse, mac & cheese croquette and beetroot jelly. v

DESSERT

- Asian Fusion Lemongrass Panna Cotta 16
meringue shards, mango coulis and dried freeze raspberries. gf
- Soft Flourless Chocolate Stone 18
with chocolate fudge sauce, chocolate soil, orange gel served with raspberry sorbet and honeycomb.

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.