

# STOREHOUSE

## SET MENU

### 2 COURSE 63 PER PERSON

*Including entrée and a choice of mains*

#### SHARED ENTRÉE - WHOLE TABLE

Charcuterie, cured local meats and condiments

OR

#### INDIVIDUAL ENTRÉE

Cauliflower, grains, seeds, feta

Ocean trout, peas, mandarin, Cambay sheep's curd

Dandaragan organic beef tartare, cured yolk, black garlic, salt bush

#### MAINS

Pan-fried gnocchi, chilli-lime, heirloom tomatoes, stracciatella

Pork belly, char sui, shitake mushrooms, sesame

Pan-fried market fish, miso carrot, smoked mussels, macadamia crumb, avruga

*ADD \$10* - 300g Rose Malley scotch fillet, kale, horseradish

#### ADD SIDES

Duck fat potatoes, herbs **14**

Mixed leaf salad, pickled shallots, radish, honey mustard **14**

Pan fried brussel sprouts, smoked speck, wholegrain mustard, creme fraiche **16**

#### ADD DESSERTS

Rhubarb frangipane, vanilla ice cream **16**

Basil panna cotta, strawberry sorbet **16**

W.A. cheese, crackers, condiments **15**

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