

# STOREHOUSE

SYDNEY CENTRAL

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

**STOREHOUSE IS PROUD TO COLLABORATE WITH THE FOLLOWING ARTISANS AND SUPPLIERS:**

**BREAD & BUTTER PROJECT**

Proudly invest 100% of profits into training and employment pathways for people seeking refuge and asylum, who aspire to become bakers. We're all about bread baked with heart.

**SONOMA BAKERY**

Expertly crafted & carefully curated, producing bread of the highest quality using sustainable ingredients.

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<b>Toasted Batard Sourdough</b> with pepe saya cultured butter and jam v	9
<b>Slow Baked Haus Granola</b> with honey, coconut yoghurt berry compote v	15
<b>Seasonal Fruit Bowl</b> served with greek yoghurt and fresh mint v	14
<b>Storehouse Cold Bircher Muesli</b> apple, coconut with greek yoghurt served with rhubarb stew v	12
<b>Buttermilk Pancake with Ricotta</b> berry compote & cinnamon infused maple syrup add: vanilla ice cream \$2 v	18
<b>B&amp;E Roll</b> double smoked american rasher & egg, melted swiss cheese and rocket on a milk-glazed bun	13
<b>Storehouse Brioche</b> with streaky bacon, fried egg, melted cheese, sriracha mayo, crispy hash brown and grilled chorizo Add: double up eggs, bacon and cheese \$3	16
<b>Eggs Benedict</b> crispy kale on toasted english muffin, with your choice of: double smoked bacon, halloumi, smoked salmon or fresh leg ham *gfo	20
<b>Green Bliss</b> poached eggs, wilted spinach, sliced avocado, sauté asparagus, crispy kale, toasted pepita seeds served with grilled lime & seeded sourdough *gfo v	20
<b>Simnel</b> French toast stewed pear in rose water, mixed berry coulis, served with whipped lime mascarpone and raspberry sorbet v	18

gfo: gluten free option, 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.

15% Surcharge applies on Public Holidays

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## Smashed AVO

with poached eggs, organic tomato, french vinaigrette, persian feta, za'atar spice and beetroot hummus \*gfo v

19

## Shakshuka

confit bell pepper with spicy cumin tomato sauce served with two eggs and sourdough bread \*vegan option available on request v

19

## Build your own omelette or egg whites

serith toasted night rye sourdough served with tomato relish  
choice of three sides: ham, chorizo, crumble bacon, tomato, spinach, mushroom, onion and aged cheese

20

## Eggs your way

served on sourdough cooked to your liking \*gfo  
make it a BIG breakfast with three sides for an additional \$10

15

## SIDES

Halloumi  
Salmon  
Bacon  
Sausage  
Baked beans

Spinach  
Tomato  
Hash Brown  
Mushroom  
Additional Eggs

5

## DRINKS

cold press seasonal juice

7

espresso, macchiato, piccolo  
cappuccino, flat white, latte,  
long black, hot chocolate

small 4.50  
large 5.50

Add  
soy milk  
syrup (caramel, vanilla, hazelnut)  
extra shot  
additional chocolate

.50

Tea  
english breakfast, earl grey,  
variety of green, lemon & ginger,  
peppermint, chamomile

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