STOREHOUSE

PERTH · SUBIACO

2 Course Set Menu - $69pp

Alternate drop menu | Entrée & Main or Main & Dessert

Garlic flatbread, beetroot hummus, hot jarrah honey, aged balsamic GFO DF V

STARTERS

Watermelon ceviche, finger lime vinaigrette, charred halloumi, pistachio crumb, mint GF V

Fremantle octopus, red cabbage rouille, chorizo, pickled kohlrabi slaw (A) GF DF

Prawn & mango salad, avocado mousse, papaya, grapefruit, chili, lime vinaigrette (I) GF DF

Compressed cauliflower, artichoke puree, hazelnut, pickled cucumber GF DF V

Stracciatella, burnt honey, star anise dressing, salt bush blistered tomatoes, lemon oil GF V

MAINS

Confit duck, Penang coconut curry sauce, crispy basil, lychee, kaffir lime, puffed rice GF DF

Atlantic salmon, miso & tamarind glaze, grilled fennel, pickled mustard, labneh, pomegranate (I) GF

Eggplant katsu, tomato sugo, black garlic, roasted cashew cream GF DF V

Maccheroncini pasta, baby zucchini, goats curd, peas, semi dried tomatoes, black truffle GF V

Pressed lamb shoulder, salt roasted beetroot, madeira reduction, baby onions, zaatar spice GF DF

DESSERTS

Dark chocolate cremeux, salted caramel, coffee ice cream, mille feuille V

Coconut panna cotta, grilled mango, cinnamon, buckwheat & chia granola, meringue GF V DF

Chef's cheese plate 100g, Nullarbor cheddar, Halls Suzette, muscatel, Nordic crackers, lavosh GFO

SIDES

additional dishes available - $16 per serve (4 people)

Sautéed Brussels sprouts, vegan kimchi, crispy shallots GF DF V

Papaya & cabbage salad, hoisin dressing, sesame GF DF V

Farmers choice crispy turmeric potatoes, dill pickle ranch GF DFO V

Seafood Origin: (A) Australian - (I) Imported - (M) Mixed Origin

Minimum Numbers 10 people

**15% Surcharge applies on all Public Holidays*

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 accidental cross contamination.