

STOREHOUSE

PERTH · SUBIACO

2 Course Set Menu - \$69pp

Alternate drop menu / Entrée & Main or Main & Dessert

Bread and house dip to share, olive oil, balsamic, dukkha GFO

STARTERS

Charred asparagus, chive emulsion, lemon oil, chervil, runny egg, smoked almonds GF DF V

Poached prawns, avocado mousse, preserved lemon, red pepper rouille, pickled aniseed (I) GF DF

Wagyu beef tartare, soy cured egg yolk, parmesan whip, soused onion, crisp GF

Baked ricotta, fig & Szechuan relish, piccalilli salad, honey bread V GFO

Fremantle octopus, ponzu, watermelon, taramasalata (A) GF DF

MAINS

Cassarecce pasta, fermented chilli cream, wild mushrooms, confit garlic, pecorino GF V

Miso, soy charred cauliflower steak, coconut puree, sesame crackle, sour grapes GF DF V

Humpty Doo barramundi, sweet potato, coconut & lime sauce, squid ink tapioca, chili oil (A) GF DF

Gochujang chicken breast, garlic & almond crumb, celeriac, radish & fennel salad DF

Smokey bbq pork shoulder, carrot & ginger puree, black vinegar glaze, apple salad GF DF

DESSERTS

Black sesame baked cheesecake, yuzu curd, mango gel, mulberries GF V

Honey mille feuille, pistachio crumb, jarrah honey parfait, vanilla poached pear, yuzu V

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

SIDES

additional dishes available - \$15 per serve (4 people)

Duck fat potatoes, rosemary salt, honey mustard dressing, aioli GF DF

Papaya, mango, mint salad, butter crunch, hoisin dressing, crispy noodles DF V

Nduja sweet potato, hazelnut, coriander, coconut cream GF DF

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.*