

STOREHOUSE DINNER MENU

4 PM - 8 PM SUN - THU, TILL 9 PM FRI - SAT

starters

PRAWN TOAST 'A' 9

Minced prawn & pork, sesame, cured salted egg yolk, coriander, spring onion

CHARRED ROASTED CABBAGE WEDGE 19 (VG, GF)

Roasted cabbage, coconut beurre blanc, ginger crisp

PORT ARLINGTON MUSSELS 'A' 28

Peninsula mussels, coconut and lemongrass curry broth, served with crusty bread

SMASHED CUCUMBER SALAD 15 (V)

Victorian wood ear mushrooms, house chili oil, black vinegar, coriander, chili oil, garlic

shared mains

MARKET STEAK MP

Premium beef grilled to your liking, chili garlic sauce, pickled mustard leaf, crispy vermicelli
STRIPLOIN 200G | STRIP TENDER 250G | SCOTCH 300G | BONE-IN STRIPLOIN 450G | RIB-EYE 600G

GRILLED CHICKEN 33

½ Yarra Valley chicken, hibachi grilled, Indonesian herb salad

KHAO SOI DUCK CURRY 34

Wimmera Duck leg, Northern Thai coconut curry broth, egg noodles, pickled mustard greens, chilli oil

MISO GLAZED PUMPKIN & EGGPLANT 28 (VG)

Shiro miso glaze, pepitas, curry leaves

dessert

LECHE FLAN 18

Filipino-style crème caramel, spiced caramel syrup

BLOOD ORANGE AND STRAWBERRY SORBET 13 (VG)

Fairy floss, fresh seasonal berries, popping candy

sides

Garlic fried rice 10

Stir fried wok greens 11

Fragrant Jasmine rice 6

Mixed green salad 6

We are proud to support local Suppliers and sustainable practices.

Allow us to fulfil your needs. 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.

* SEAFOOD ORIGIN LEGEND * Under Australian Consumer Law, our seafood origins are declared as: (A) = Australian (I) = Imported (M) = Mixed Origin