

# STOREHOUSE

SYDNEY CENTRAL

## ENTRÉE

### Flame grilled butterfly king prawns

Garlic harissa butter homemade dressing served with grilled lemon gf

26

### Artisan buffalo mozzarella

Heirloom tomato, dehydrated olive, crisp and fresh basil oil drizzle with balsamic glaze gf

24

### Twice-cooked pork belly

Compressed apple puree, beetroot compote, dijon mustard jus served with watercress df

26

### Oven-roasted cauliflower

Baba ghanoush, garlic, pickled radish raisins sprinkles of aromatic dukkah v, df

12

## SIDES

### Slow roasted harissa carrots

Chickpeas and whipped feta with greek dressing gf

14

### Olive and rosemary flatbread

cultured butter+

9

### Velvety mash potatoes

With flaky parsley gf

9

### Greek salad

With feta and oregano dressing gf, v, dfo

12

### Seasonal vegetables

Tossed in parsley butter gf,v

12

### Skin on celery salt fries gf, v, df

9

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## STOREHOUSE GRILL

All cuts served with potatoe gratin and seasonal vegetables

- 250g Grain fed premium sirloin 38
- 300g Pork cutlet 34
- 250g Grass fed lamb rump denuded 34
- 300g Ribeye 46

## MAINS

**Haus famous 12-hour braised lamb shoulder** 35

Velvety mash potatoes, pan sauté carrot and crispy kale gf

**Sous-vide spiced chicken** 29

Potatoes rosette<sup>5</sup> served with wild mushroom ragout and burnt onion jus gf

**Fish of the day** 26

With braised cannellini bean, romesco sauce served with shaved fennel and arugula salad  
gf

**Organic fettucine in creamy basil sauce** 22

With pan-fried haloumi, sundried tomato, baby spinach finished with parmigiano reggiano  
v *Add chicken*

**Crisp skin salmon** 34

Herbs de provence braised peas, speck stew topped with sage butter

**Delicate stuffed mediterranean zucchini flower** 28

With red bell pepper coulis, fried parsnip and lentil served with kaffir lime emulsion, dill,  
chili salt v

**Black squid ink pasta** 32

Garlic and butter poached prawns with creamy bisque, confit vine tomatoes asparagus  
and fried basil

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## DESSERT

### Strawberry swirl tart

Served with freeze dried raspberry, gel and sorbet

18

### Trio berries crème brulee

Served with twice baked almond pistachio biscotti gfo

18

### Affogato

Served with espresso coffee with frangelico and vanilla ice cream

14

### Apple and rhubarb compote crumble tart

Served with vanilla ice cream, mixed berry coulis, fresh strawberries and chocolate dust

20

## COFFEE | TEA

espresso | macchiato | piccolo | cappuccino | flat white | latte  
long black | mocha | hot chocolate

small 4.50

large 5.50

### ADD

soy milk

.50

syrup (caramel, vanilla, hazelnut)

extra shot

### TEA

english breakfast | earl grey | green & lemon | peppermint

15% Surcharge applies on Public Holidays