

STOREHOUSE

PERTH · SUBIACO

STARTERS

Bread and house dip to share, olive oil, balsamic, dukkha GFO	14
Charred asparagus, chive emulsion, lemon oil, chervil, runny egg, smoked almonds GF DF V	23
Poached prawns, avocado mousse, preserved lemon, red pepper rouille, pickled aniseed GF DF	26
Wagyu beef tartare, soy cured egg yolk, parmesan whip, soured onion, crisp GF	25
Baked ricotta, fig & Szechuan relish, piccalilli salad, honey bread V GFO	23
Fremantle octopus, ponzu, watermelon, taramasalata GF DF	24

MAINS

O'Connor Scotch fillet 300g MB 4+, chimichurri, charred onions, crisps GF DF	59
Cassarecce pasta, fermented chilli cream, wild mushrooms, confit garlic, pecorino GF V	36
Miso, soy charred cauliflower steak, coconut puree, sesame crackle, sour grapes GF DF V	34
Humpty Doo barramundi, sweet potato, coconut & lime sauce, squid ink tapioca, chili oil GF DF	44
Gochujang chicken breast, garlic & almond crumb, celeriac, radish & fennel salad DF	38
Smokey bbq pork shoulder, carrot & ginger puree, black vinegar glaze, apple salad GF DF	40

CHEF'S TABLE

Shared 3 course meal - per person	99pp
<i>Let us serve to your table an indulgent shared-style menu from our seasonal dishes</i>	

SIDES

Duck fat potatoes, rosemary salt, honey mustard dressing, aioli GF DF	15
Papaya, mango, mint salad, butter crunch, hoisin dressing, crispy noodles DF V	15
Nduja sweet potato, hazelnut, coriander, coconut cream GF DF	15

DESSERTS

Black sesame baked cheesecake, yuzu curd, mango gel, mulberries GF V	18
Honey mille feuille, pistachio crumb, jarrah honey parfait, vanilla poached pear, yuzu V	18
Chef's cheese plate 100g, Nullarbor cheddar, Halls Suzette, muscatel, Nordic crackers, lavosh GFO	24

**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.*