

# STOREHOUSE

PERTH · SUBIACO

## STARTERS

Little Home bakery breads, olive oil, balsamic, dukkha and house dip GFO	14
La Delizia Stracciatella, golden beets, grilled peach, Jingilli olive oil, hazelnuts GF V	22
Chermoula cauliflower, honey carrot hummus, quinoa cracker, lemon, sesame GF DF V	20
Fremantle octopus, chorizo crumb, blood orange, squid ink mayonnaise, tapioca, lime GF DF	23
Sweetcorn croquettes, beetroot chutney, guindillas, pecorino, lemon-aioli GF V	19
Amberjack ceviche, lychee, coconut emulsion, grapefruit, cucumber, Thai basil GF DF	25
Beef tataki, ginger, yuzu, nashi pear, edamame, sesame GF DF	23
Salmon tartare, sherry braised red cabbage, cassava, pomegranate, crème fraiche GF	22

## MAINS

Chorizo cassarecce, red pepper pesto, pine nuts, bocconcini, blistered tomatoes GF DFO	34
Pumpkin gnocchi, walnut, mascarpone blue cheese, pickled butternut squash, Cavolo Nero V	35
Chicken asado, green olive, puffed salt & vinegar rice, sweetcorn GF DF	38
Braised pork scotch fillet, lemongrass & coconut, papaya, daikon salad GF DF	41
Miso & soy baked eggplant, shallot crisps, pickled shimeji, whipped cashew cheese GF DF V	32
O'Connor Scotch fillet 300g MB3/4+, bacon & mushroom ketchup, baby onions, crisps GF DF	54
West Coast Lamb backstrap, summer peas, port & sherry glaze, ricotta, figs GF	44
Etty Bay barramundi, grilled fennel, greens, almond, tomatillos, caper salsa 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

Zucchini & pine nut salad, tahini, piquillo's, lemon oil GF DF V	15
Green goddess salad, baby cos, walnuts, pickled shallots GF DF V	15
Vegan Kimchi, Brussel sprouts, toasted sesame GF V	15
Patatas Bravas, red pepper rouille, sweet paprika salt GF DF V	15

## DESSERTS

Elderflower & crème fraiche panna cotta, blueberry gel, mandarin, honey crisp GF V	18
Banoffee Baileys caramel fudge, mascarpone cream, raspberry and banana compote GF V	18
Dark chocolate crèmeux, peppercorn meringue, fennel pollen, beetroot sorbet, white balsamic GF 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.