STOREHOUSE

PERTH · SUBIACO

2 COURSE LUNCH SPECIAL

\$39 per person

includes a glass of House Wine, Draught Beer or Soft Drink

STARTERS TO SHARE

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

Chef's amuse-bouche

CHOICE OF MAIN

Greater Southern pork belly, butterbean puree, miso roasted cabbage, honey sesame crumb GF DF

Char siu cauliflower steak, spring onion relish, Szechuan fried chickpeas GF DF V

Roasted pink snapper, Jerusalem artichoke, chive butter, caper tapenade GF

Chorizo cassarecce, chipotle pesto, pine nuts, bocconcini, blistered tomatoes GF DFO

Additional Options

SIDES | \$15

Honey mustard potatoes, herbs, pecorino, sour cream GF V

Whiskey glazed roasted butternut pumpkin, coconut, macadamia GF DF V

Vegan Kimchi, Brussels sprouts, toasted sesame GF V

Roasted Padrón peppers, port glaze, tzatziki dip GF V

DESSERTS | \$14

Crème brulee, Basque cheesecake, rhubarb compote, hazelnut praline GF V

Matcha chocolate churro tacos, pistachio, yuzu caramel gel

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