

DINING

BITES

Bread & house churned butter <i>gluten free option, dairy free option</i>	9.5
Oysters, chardonnay vinegar <i>gluten free, dairy free</i>	5 / 55doz
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette <i>gluten free, dairy free</i>	6 / 60doz
House marinated Mt. Zero olives <i>gluten free, dairy free</i>	12
Leek & Manchego croquettes, smoked tomato aioli, chive	19.5
Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf	8ea
Baked Abrolhos Island scallop, Jamón Serano & paprika butter <i>gluten free option, dairy free option</i>	9.5ea
Jospersed chorizo, peperonata, whipped goat's curd <i>gluten free, dairy free option</i>	21

SMALLHOUSE

WA black kingfish tartare, avocado, pickled jalapeño, apple purée, beetroot crisp <i>gluten free, dairy free</i>	25
La Delizia stracciatella, compressed persimmon, heirloom tomato, radicchio, fennel seed cracker <i>gluten free option, vegetarian</i>	26
Futari Wagyu MS 8+ carpaccio, garlic & anchovy cream, parmesan crisp, rocket <i>gluten free, dairy free option</i>	30
Fremantle octopus, 'Nduja sausage, kipfler, poached pear, black garlic <i>gluten free option, dairy free option</i>	29
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce <i>gluten free</i>	26

BIGHOUSE

Blue Swimmer Crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato <i>vegan option</i>	34 / 43
Butternut pumpkin & local ricotta agnolotti, cavolo nero, marjoram, walnut <i>vegetarian, nut free option</i>	36
Yellow squash salad, farro, pickled corn, feta, pomegranate, hazelnut, basil <i>vegetarian, vegan option, nut free option</i>	30
Pan fried market fish, tomato vinaigrette, braised fennel, green olives, dill <i>gluten free option, dairy free option</i>	MP

FROM THE JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion <i>gluten free option, dairy free option</i>	39
Braised pork neck, parsnip purée, baked plum jus, roasted sugar loaf cabbage <i>gluten free option</i>	43
Free range spiced half chicken, smoked corn purée, Tuscan kale, buckwheat <i>gluten free, dairy free option</i>	42
O'Connor premium sirloin, jospersed king oyster mushroom, kipfler, onion, jus <i>gluten free option, dairy free option</i>	54

SIDES

Mixed green salad, pickled fennel, shallots, burnt citrus vinaigrette <i>gluten free, dairy free option, vegan option</i>	15
Jospersed brassicas, parmesan custard, pumpkin seed dukkah, Grana Padano <i>gluten free, dairy free option, vegan option</i>	16
Heirloom tomato & cucumber salad, crouton, shallot, aged balsamic <i>gluten free, vegan option</i>	16
Jospersed leek, burnt butter, Manchego, crispy pork cheek, hazelnuts <i>gluten free, vegetarian option, nut free option</i>	16
Fries, spiced salt <i>gluten free, dairy free</i>	13.5

DESSERT

Lemon & burnt toffee tart, lemon jam, rosemary & olive oil gelato <i>nut free</i>	19
Apricot & orange blossom gelato bar, pistachio & raspberry <i>gluten free</i>	19
Chocolate & hazelnut mousse, roasted banana & passionfruit ice cream	19
Seasonal sorbets <i>gluten free, dairy free, nut free, vegan</i>	18
Sicilian chocolate cannoli, whipped ricotta, pistachio <i>nut free option</i>	12ea
Cheese, quince paste, lavosh, fruit toast <i>gluten free option</i>	

One 18 | Two 26 | Three 35 | Four 39 | Five 46

15% surcharge on all Public Holidays. Credit/Debit Card processing fees apply.

PLEASE NOTE, SOME OF OUR DISHES CONTAIN NUTS. WHILE WE TAKE PRECAUTIONS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE.

WINE IN FOCUS

2022 CHALMERS
FALANGHINA, HEATHCOTE, VIC
16 // 80

The ever-adventurous team at Chalmers have created the first ever Falanghina into Australia. It's a hardy white grape that is mostly to be found in Campania in southern Italy. It thrives in warm climates, still maintaining great raciness and bite. It's texture is crucial to the appeal, making it a perfect food wine. Citrus oil, almond, some nectarine richness on the palate - a great debut release. A perfect combination of taught, driven aromatics with lushious, interesting texture.

TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98

CLASSIC WINE MATCH +80

PREMIUM WINE MATCH +105

Minimum 2 guests

WA black kingfish tartare, avocado, pickled jalapeño, apple puree, beetroot cracker

2022 Chalmers *Falanghina*, Heathcote, Victoria

2019 Weinrieder *Ried Bockgästen* Riesling TROCKEN, Weinviertel, Austria

Jospired chorizo, peperonata, whipped goat's curd

2016 Sitella *Museum Silk* Field Blend, Swan District, WA

2022 Jean-Jacques Girard Aligoté, Burgundy, France

Fremantle octopus, 'Nduja sausage, kipfler, poached pear, black garlic

2023 Mulline Pinot Noir, Geelong, Victoria

2020 Rings Spätburgunder (Pinot Noir), Pfalz, Germany

Braised pork neck, parsnip purée, baked plum jus, roasted sugar loaf cabbage

2021 Silvio Grasso Barbera, Piedmont, Italy

2022 Ravensworth *Hilltops* Montepulciano Canberra District, New South Wales

Chocolate & hazelnut mousse, roasted banana & passionfruit ice cream

2017 Talijancich Shiraz VINTAGE FORTIFIED, Swan District, WA

The Other Right x Scintilla *Eau d'Amis No.3* MISTELLE, Adelaide Hills, SA

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