

DINING

BITES

Bread & house churned butter <i>gluten free option, dairy free option</i>	10.5
Oysters, chardonnay vinegar <i>gluten free, dairy free</i>	5.5/ 55doz
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette <i>gluten free, dairy free</i>	6.5/ 60doz
House marinated Mt. Zero olives <i>gluten free, dairy free</i>	12
Manjimup truffle and Porcini mushroom croquettes, Manchego, truffled aioli <i>nut free</i>	19.5
Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf	9ea
Baked Abrolhos Island scallop, Jamón Serano & paprika butter <i>gluten free, dairy free option</i>	9.5ea
Jospered chorizo, golden raisin, goat curd, witlof, basil <i>gluten free</i>	22

SMALLHOUSE

Shark Bay Amberjack tartare, kohlrabi, cucumber, buttermilk dressing, dill <i>gluten free, nut free</i>	25
La Delizia stracciatella, compressed persimmon, heirloom tomato, radicchio, fennel seed cracker <i>gluten free option, vegetarian</i>	26
Futari wagyu beef carpaccio, parmesan custard, Manjimup truffle, potato crisp, watercress <i>gluten free</i>	34
Fremantle octopus, 'Nduja sausage, kipfler, poached pear, black garlic <i>gluten free option, dairy free option</i>	30
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce <i>gluten free</i>	27

BIGHOUSE

Blue Swimmer Crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato <i>vegan option</i>	35 / 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, braised fennel, cannellini bean, chimichurri <i>gluten free, nut free, dairy free option</i>	46

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</i>	43
Jospered chicken breast, celeriac remoulade, chicken rilette, dill pickle, jus <i>gluten free, nut free, dairy free</i>	42
O'Connor premium sirloin, jospered king oyster mushroom, kipfler, onion, jus <i>gluten free, dairy free option</i>	54
Slow roasted lamb shoulder, beef tallow potatoes, tahini yoghurt, red wine jus (Serves 3-4) <i>gluten free, dairy free option, nut free</i>	129

SIDES

Mixed green salad, pickled fennel, shallots, burnt citrus vinaigrette <i>gluten free, dairy free option, vegan option</i>	15
Jospered brassicas, parmesan custard, pumpkin seed dukkah, Grana Padano <i>gluten free, dairy free option, vegan option</i>	16
Crisped Jerusalem artichoke, green peppercorn, capers, brown butter, parsley, Manchego <i>gluten free, nut free</i>	18
Fries, spiced salt <i>gluten free, dairy free</i>	14

DESSERT

Pear & walnut tart, spiced anglaise, roasted nashi pear, pear sorbet <i>nut free, gluten free option</i>	19
Citrus & thyme posset, mandarin curd, blood orange sorbet, fresh mandarin <i>nut free</i>	19
Cherry cheesecake, chocolate ganache, coconut sorbet, maraschino, coconut tuile	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

2021 ELDERSLIE HILLS BLEND #2

GAMAY, ADELAIDE HILLS, SA

22 // 110

Hailing from the Beaujolais region in France, Gamay is a cousin grape to Pinot Noir. Light bodied, yet fronted with robust fruit and savoury drive, This is a modern rendition of Gamay, with vibrancy and precision.

A project with the simple ethos of making remarkable wines from remarkable vineyard sites, Elderslie was born through a long friendship between two esteemed winemakers. Adam Wadewitz, who is better known for his work at Shaw and Smith, and Nicole Roberts (Bird in Hand) are crafting wines with a clear and focused expression of varietal typicality and geographic certainty. Together they are making a strong case for the next crop of interesting insightful wine makers calling the Adelaide Hills home.

TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98

CLASSIC WINE MATCH +80

PREMIUM WINE MATCH +110

Minimum 2 guests

Shark Bay Amberjack tartare, kohlrabi, cucumber, buttermilk dressing, dill

2023 The Next Hundred Years Riesling, Frankland River, WA

2021 Weinrieder Klassik Grüner Veltliner, Weinviertel, Austria

Jospered chorizo, golden raisin, goat curd, witlof, basil

2022 Il Traliccio Trebbiano, Emilia-Romagna, Italy

2009 Marri Wood Park Reserve Chenin Blanc, Margaret River, WA

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

2022 Ravensworth Hilltops Montepulciano, Canberra District, NSW

2021 Elderslie Hills Blend #2 Gamay, Adelaide Hills, SA

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

2022 McHenry Hohnen Ironstone Ridge Tempranillo Blend, Margaret River, WA

2022 Place of Changing Winds Harcourt Syrah, Bendigo, VIC

Cherry cheesecake, chocolate ganache, coconut sorbet, maraschino, coconut tuile

2019 Delas La Pastourelle Muscat Blanc VIN DOUX NATUREL, Muscat de Beaumes-de-Venise, France

Egly-Ouriet RATAFIA DE CHAMPAGNE Pinot Noir, Ambonnay, France

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