

DINING

BITES

Bread & house churned butter <i>gluten free option, dairy free option</i>	11
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>	12.5
Blue-eye cod and leek croquettes, sourcream, chives <i>nut free</i>	21
Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf	9.5ea
Baked Abrolhos Island scallop, Jamón Seranno & paprika butter <i>gluten free, dairy free option</i>	10ea
Jospered chorizo, asparagus, bookara goat curd, balsamic <i>gluten free</i>	22.5

SMALLHOUSE

Shark Bay Amberjack tartare, fermented daikon, cucumber, buttermilk dressing, dill <i>gluten free, nut free</i>	25
La Delizia stracciatella, spring greens, pickled artichoke, mint, crustini <i>gluten free option, vegetarian</i>	26
Futari wagyu beef carpaccio, parmesan custard, 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
Spinach & local ricotta agnolotti, peas, asparagus, pesto, Reggiano crisp <i>vegetarian, nut free option</i>	37
Spring asparagus, chat potatoes, cucumber, green beans, soft boiled egg, herb & caper blend <i>vegetarian, vegan option</i>	31
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
Amelia park lamb rump, braised witlof, peach, jus <i>dairy free, gluten free</i>	44
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

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

2022 RAVENSWORTH *HILLTOPS*
MONTEPULCIANO, MURRUMBATEMAN, NSW
15.5 // 78

Montepulciano is a thick-skinned variety native to Abruzzo on Italy's central east coast. This Australian example from pioneering winemakers - Bryan & David Martin - is grown along the open plains of Murrumbateman in the Canberra District and shows all the hallmarks typified by Montepulciano

There's an abundance of varietal dark fruit characters with a spicy underbelly and distinctive modern framework to showcase the talent behind it. A fruit forward approach shows trademark 'Monte' juiciness with the classic Italian herbal profile sitting politely in the background.

TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98

CLASSIC WINE MATCH +80

PREMIUM WINE MATCH +110

Minimum 2 guests

Shark Bay Amberjack tartare, fermented daikon, cucumber, buttermilk dressing, dill

2023 The Next Hundred Years Riesling, Frankland River, WA

2021 Weinrieder *Klassik* Grüner Veltliner, Weinviertel, Austria

Jospered chorizo, asparagus, bookara goat curd, balsamic

2022 Il Traliccio Trebbiano, Emilia-Romagna, Italy

2022 Weingut Spreitzer Weißburgunder/Chardonnay Rheingau, Germany

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

2022 Ravensworth *Hilltops* Montepulciano, Murrumbateman, NSW

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

Amelia park lamb rump, braised witlof, peach, jus

2022 Il Meridone Nero d'Avola Sicily, Italy

2022 Place of Changing Winds *Harcourt* Syrah, Bendigo, VIC

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

2024 South by South West CANE CUT Semillon/Sauvignon Blanc, Margaret River, WA

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

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