

# DINING

## BITES

Bread & house churned butter	11
Oysters, chardonnay vinegar	5.5/ 55doz
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette	6.5/ 60doz
House marinated Mt. Zero olives	12.5
Blue-eye cod and leek croquettes, sourcream, chives	21
Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf	9.5ea
Baked Abrolhos Island scallop, Jamón Seranno & paprika butter	10ea
Jospered chorizo, asparagus, bookara goat curd, balsamic	22.5

## SMALLHOUSE

Shark Bay Amberjack tartare, fermented daikon, cucumber, buttermilk dressing, dill	25
La Delizia stracciatella, spring greens, pickled artichoke, mint, crustini	26
Futari wagyu beef carpaccio, parmesan custard, potato crisp, watercress	34
Fremantle octopus, 'Nduja sausage, kipfler, poached pear, black garlic	30
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	27

## BIGHOUSE

Blue Swimmer Crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	35 / 43
Spinach & local ricotta agnolotti, peas, asparagus, pesto, Reggiano crisp	37
Spring asparagus, chat potatoes, cucumber, green beans, soft boiled egg, herb & caper blend	31
Pan fried market fish, braised fennel, cannellini bean, chimichurri	46

## FROM THE JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion	39
Amelia Park lamb rump, smoked eggplant, cucumber, broad bean, mint, jus	44
Jospered chicken breast, celeriac remoulade, chicken rilette, dill pickle, jus	42
O'Connor premium sirloin, jospered king oyster mushroom, kipfler, onion, jus	54

## SIDES

Mixed green salad, pickled fennel, shallots, burnt citrus vinaigrette	15
Jospered brassicas, parmesan custard, pumpkin seed dukkah, Grana Padano	16
Crisped Jerusalem artichoke, green peppercorn, capers, brown butter, parsley, Manchego	18
Fries, spiced salt	14

## DESSERT

Pistachio, white chocolate & apricot layer cake	19
Chocolate Basque cheesecake, fudge sauce, passionfruit curd, hazelnut	19
Jospered peaches, honeycomb, labneh, salted-milk icecream, oat crumb	19
Seasonal sorbets	18
Sicilian chocolate cannoli, whipped ricotta, pistachio	12ea
Cheese, quince paste, lavosh, fruit toast	

One 18 | Two 26 | Three 33 | Four 39 | Five 44

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

2023 MULLINE GRIS  
PINOT GRIS, GEELONG, VIC  
16 // 80

We've been a fan of the pair of Ben's behind the Mulline label for a little while now. Having careers in both the legal and viticultural arenas, the Bens have a clear ideology behind their winemaking endeavour; to make wines that are vibrant, varietal and thought provoking whilst keeping sustainability at the forefront. Since 2020 they have completely offset their carbon emissions, with the aim to reach net zero in the coming years.

This Pinot Gris is a perfect expression of what paired-back winemaking can achieve. Sourcing grapes from the cool, coastal Geelong region creates a wine of mineral intensity and vibrancy. A short stint on skins for colour and a small portion of the wine fermented in barrel creates texture that gives this wine drive, weight and power.

# 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**

2023 Adria Vini *Zagare* Vermentino, Terre Siciliane, Italy

2021 Clos de l'Elgise Chardonnay, Mâcon-Charnay, Burgundy, France

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

2023 Handpicked *Selection* Pinot Noir, Yarra Valley, VIC

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

**Amelia Park lamb rump, smoked eggplant, cucumber, broad bean, mint, jus**

2022 Il Meridone Nero d'Avola Sicily, Italy

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

**Pistachio & white chocolate entremet, apricot glaze, dried apricot jam**

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

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

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