

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, smoked eggplant, cucumber, broad bean, mint, 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
Beef fat potatoes, horseradish aioli, Manchego, chives <i>gluten free, nut free</i>	18
Fries, spiced salt <i>gluten free, dairy free</i>	14

DESSERT

Pistachio, white chocolate & apricot layer cake	19
Chocolate Basque cheesecake, fudge sauce, passionfruit curd, hazelnut <i>gluten free, nut free option</i>	19
Jospered peaches, honeycomb, labneh, salted-milk icecream, oat crumb <i>gluten free option, nut free</i>	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 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 & apricot layer cake

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

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

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