

# 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
Sun-dried tomato & Manchego croquettes, smoked tomato aioli, chive <i>vegetarian,</i>	20
Shark Bay prawn mousse, salmon roe, fingerlime, sweetcorn loaf	9.5ea
Baked Abrolhos Island scallop, Jamón Serano & paprika butter <i>gluten free, dairy free option</i>	10ea
Jospered chorizo, asparagus, Bookara goat's curd, balsamic <i>gluten free</i>	22.5

## SMALLHOUSE

Cured kingfish, watermelon radish, buttermilk dressing, Geraldton Wax oil, capers <i>gluten free, dairy free option option</i>	25
La Delizia bocconcini, heirloom tomato, jospered peach, olive cream, basil <i>gluten free, vegetarian</i>	26
Futari wagyu beef carpaccio, parmesan custard, potato crisp, watercress <i>gluten free, dairy free option</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>	38
Asparagus, chat potatoes, cucumber, green beans, soft boiled egg, fresh herb & baby capers <i>vegetarian, vegan option</i>	36
Pan fried market fish, jospered tomato & pineapple salsa, macadamia whipped feta <i>gluten free, dairy free option, nut free option</i>	45

## 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, heirloom tomato, cucumber, feta, pomegranate <i>gluten free, dairy free option</i>	44
Paprika spiced chicken breast, kūmara, rainbow chard, romesco <i>gluten free, dairy free, nut free option</i>	42
O'Connor premium sirloin, kipfler, onion jus, crisped shallot <i>gluten free, dairy free</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, dairy 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 ice cream, oat crumb <i>gluten free option, nut free</i>	19
Seasonal sorbets, oat crumb <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	

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

# WINE IN FOCUS

2023 PATCH WINES *NEBBIOLO BIANCO*  
ARNIES, YARRA VALLEY, VIC

16 // 80

The first release of the Patch wines came from the 2020 vintage. The Patch project – with the intent on sourcing exciting parcels or ‘patches’ of grapes – is unbound by region. Made from Yarra Valley and Nagambie fruit thus far. All small batch, using a combination of vessels in the making – from tank, to oak, to ceramic egg, to terracotta – delivering wines that are juicy, textural and delicious.

Nebbiolo Bianco is a synonym for Arneis. This shows pear skin and flesh, gentle rosehip, ripe apple and a savoury kick beneath. The aromas are restrained and delicate yet the palate is packed with fruit – green apple, pear, taut meyer lemon and subtle melon sit within a nice slippery texture. Perfect beachside drinking

# TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98

CLASSIC WINE MATCH +80

PREMIUM WINE MATCH +110

*Minimum 2 guests*

**Cured kingfish, watermelon radish, buttermilk dressing, Geraldton Wax oil, capers**

2024 RieslingFreak No4 Eden Valley, South Australia

2023 La Violetta LV Grüner Veltliner, Frankland River, Great Southern, Western Australia

**Jospered chorizo, asparagus, Bookara goat's curd, balsamic**

2022 Alasia Gavi Cortese, Piemonte, Italy

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

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

2021 Luna Estate Pinot Noir, Martinborough, New Zealand

2021 Domaine de la Chapelle Bizot *Cuvee SB* Gamay, Chiroubles, Beaujolais, France

**Amelia Park lamb rump, smoked eggplant, heirloom tomato, cucumber, feta, pomegranate**

2022 Il Traliccio Sangiovese, Rubicone, Emilia-Romagna, Italy

2014 Domaine Clarendon (by Clarendon Hills) Syrah, McLaren Vale, SA

**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 Beaugues-de-Venise, France

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.