

# DINING

## BITES

Bread & house churned butter <i>gluten free option, dairy free option</i>	11
Pacific oysters, fresh lemon <i>gluten free, dairy free</i>	6 / 60doz
Pacific oysters, Champagne vinegar mignonette, chive, olive oil <i>gluten free, dairy free</i>	6.5 / 65doz
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette <i>gluten free, dairy free</i>	6.5 / 65doz
House marinated mixed olives <i>vegan</i>	12.5
Sun-dried tomato & Manchego croquettes, smoked tomato aioli, chive <i>vegetarian</i>	22
Blue swimmer crab rillette, burnt apple, buttermilk crumpet, lemon balm	11ea
Baked Abrolhos Island scallop, Jamón Serrano & 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

Bluefin tuna tartare, avocado, house pickles, tapioca crisp <i>gluten free, dairy free</i>	26
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
Pumpkin & local ricotta agnolotti, roasted squash, zucchini pesto, brown butter & sage <i>vegetarian</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, braised fennel, cavolo nero, tomato, almond <i>gluten free, dairy free, nut free option</i>	48

## 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 heirloom carrots, local stracciatella, 'Nduja <i>contains pork, gluten free</i>	18
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

Bitter orange & mascarpone mille-feuille, guava, macadamia <i>nut free option</i>	19
Espresso bavarois tart, chocolate & coffee ganache, plum ice cream <i>nut free</i>	19
Pecan financier, spiced pear, miso caramel, pecan ice cream <i>gluten free</i>	19
Seasonal sorbets, oat crumb <i>gluten free option, 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 CORYMBIA ROCKET'S VINEYARD  
TEMPRANILLO/MALBEC, SWAN DISTRICT, WA  
18 // 90

Husband and wife Rob and Gen Mann together have a winemaking career that span both continents and decades. With Rob's deep familial connection to the WA Wine Industry, the pair are part of the re-emergence of the Swan Valley. The Rocket's Vineyard has been in the Mann family for over 60 years, and the couple officially took over the management of the vineyard in 2018 from Rob's parents, establishing organic viticulture - breathing new life into the vines.

The 2023 Rocket's Red Blend marks the 10th vintage produced by Rob and Gen. A field blend of roughly equal parts Tempranillo and Malbec, the grapes were co-fermented in seasoned French oak, with a touch of Carbonic Maceration being allowed to occur. Brightly aromatic and spiced, there is an energy and drive to this wine. Slightly darker and broody with sculptural tannin structure, it is perfectly suited to the cooling months.

# TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98

CLASSIC WINE MATCH +80

PREMIUM WINE MATCH +110

*minimum 2 guests*

**Bluefin tuna tartare, avocado, house pickles, tapioca crisp**

2023 Vino Volta *So Well Then* Fiano, Swan District, WA

2022 Schäfer-Fröhlich TROCKEN, Nahe, Germany

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

2023 Feudi Bizantini *Passolino* Pecorino, Abruzzo, Italy

2023 Shadow Point Chardonnay, Monterey County, California, USA

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

2023 Mac Forbes Pinot Noir, Yarra Valley, VIC

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

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

2022 LS Merchants *Great Southern Land* Shiraz, Great Southern, WA

2017 Domaine de la Croix Saint Louis Cabernet Franc, Chinon, Loire Valley, France

**Bitter orange & mascarpone mille-feuille, guava, macadamia**

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

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

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