

# 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>gluten free</i>	22
Blue swimmer crab rillette, burnt apple, buttermilk crumpet, lemon balm <i>gluten free option</i>	11ea
Baked Abrolhos Island scallop, Jamón Serrano & paprika butter <i>gluten free, dairy free option</i>	10ea
Jospersed 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, jospersed 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
Jospersed 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, 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

2024 SVEN JOSCHKE LA ELEANORE  
SANGIOVESE, LANGHORNE CREEK CHILLED  
14 // 70

The love affair with Australian sangiovese started over 50 years ago in South Australia and has grown to be one of the most successful Italian varieties planted in the country. Like most grapes we have seen trends come in waves, from stemmy green tinged Sangiovese through to heavily extracted heavily oaked examples of this famed Tuscan grape. This jazzy little number from the up and comer Sven Joschke begs to be chilled and enjoyed by the beach at sunset.

Its light and bright disposition with vibrant red fruit practically bounding out of the glass makes it all the more appealing. Alive in cherry and blueberry while grounded by earthy spice and tannin, get stuck into this fresh take on Sangiovese.

# 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**

2024 RieslingFreak No4 Eden Valley, South Australia

2023 La Violetta LV Grüner Veltliner, Frankland River, Great Southern, WA

**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**

2023 Gala Estate Pinot Noir, Tasmania

2021 Domaine de la Chapelle Bizot Cuvée 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

**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 Beauges-de-Venise, France

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