

# DINING

## BITES

Big Loaf sourdough & 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, pepperberry 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, gluten free</i>	12.5
Salt & vinegar potato scallop, trout roe, cultured cream	<i>gluten free</i>	30
Blue Swimmer crab choux, buttered corn, chive	<i>pescatarian, nut free</i>	13ea
Baked Abrolhos Island scallop, Jamón Serrano & paprika butter	<i>gluten free</i>	11ea
Goldstreet Jersey cheese, fresh Manjimup truffle, truffle honey	<i>vegetarian, gluten free, nut free</i>	28

## SMALLHOUSE

Bluefin tuna tartare, avocado, house pickles, tapioca crisp	<i>gluten free, dairy free, nut free</i>	28
La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola	<i>gluten free, nut free</i>	28
Futari Wagyu beef carpaccio, anchovy aioli, crisped dill pickle, Parmigiano-Reggiano	<i>gluten free, nut free</i>	34
Fremantle octopus, 'Nduja vinaigrette, bread sauce, roasted sweet & sour peppers	<i>nut free</i>	32
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	<i>gluten free, nut free</i>	28

## BIGHOUSE

Blue Swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	<i>dairy free, nut free, egg free</i>	36 / 45
Pumpkin & local ricotta agnolotti, roasted squash, zucchini pesto, brown butter & sage	<i>vegetarian</i>	38
Blackened eggplant scallopini, roasted almond romesco, basil	<i>vegetarian</i>	34
Pan fried market fish, sugarloaf cabbage, roasted fish butter, midnight purple potato	<i>pescatarian</i>	MP
Western Rock lobster, tarragon beurre noisette, confit leek risoni		MP

## FROM THE JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion	<i>gluten free option , dairy free option, nut free</i>	39
Spatchcock, cumin salsa verde, grilled gem lettuce, fine herb salad	<i>gluten free, nut free</i>	42
Berkshire pork chop, parsnip cream, black garlic, seeded mustard	<i>gluten free, nut free</i>	46
O'Connor premium sirloin, buttered mash, green peppercorn sauce, crisped shallot		55

## SIDES

Iceberg wedge, sea blight, dill ranch, pickled onion	<i>gluten free, dairy free option, vegan option</i>	15
Maple roasted pumpkin, miso butter, buttered pepitas	<i>gluten free</i>	16
Jospered broccolini, Manchego, lemon dressing	<i>gluten free</i>	15
Buttered mash, chive	<i>gluten free</i>	16
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>	21
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		12ea
Cheese, quince paste, lavosh, fruit toast	<i>gluten free option, nut free</i>	One 18   Two 26   Three 33   Four 39   Five 44

# 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*

**Blue Swimmer crab, garlic buttered roll, chive**

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

2022 Markus Molitor *Tradition* Riesling, Mosel, Germany

**La Delizia stracciatella, Cara Cara orange, fennel, Block 275 canola**

2023 Tripe Iscariot Karridale Chenin Blanc Maragret River, WA

2023 Feudi Bizantini *Passofino* Pecorino, Abruzzo, Italy

**Fremantle octopus, 'Nduja vinaigrette, bread sauce, roasted sweet & sour peppers**

2023 Sven Joschke La Elizabeth Viognier TEXTURAL Barossa Valley, SA

2023 Shadow Point Chardonnay, Monterey County, California, USA

**Berkshire pork chop, parsnip cream, black garlic, seeded mustard**

2023 Thistledown Thorney Devil Grenache McLaren Vale, SA

2023 Corymbia Tempranillo/Malbec Swan District, WA

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

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

2020 Domaine Castéra Gros Manseng/Petit Manseng LATE HARVEST Jurançon, 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.



