

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>	48
Western Rock lobster, tarragon beurre noisette, confit leek risoni		65

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 Sirloin, buttered mash, green peppercorn sauce, crisped shallot	<i>gluten free, nut free</i>	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 bavaois 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
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WINE IN FOCUS

2024 VIGNERONS SCHMÖLZER & BROWN BARBERA
KING VALLEY, VICTORIA

16 // 80

Vignerons Schmölder & Brown's Barbera, grown in Victoria's cool-climate King Valley, is a vivid, aromatic expression of this northern Italian variety, originally from Piedmont. Naturally racy and full of vibrant fruit, this version is unoaked and made for immediate enjoyment. The nose is lifted and floral, with notes of violets, while the palate bursts with tart cherries, blueberries and a subtle graphite-like edge. Made with minimal intervention and fermented with indigenous yeasts, it reflects the thoughtful and precise approach of Tessa Brown and Jeremy Schmölder.

Based in Beechworth, the pair launched their label in 2014, producing wines from their own vineyard as well as from select sites across the King and Alpine Valleys. Their winemaking philosophy centres on sustainability, with organics and broader commitments to land care. This Barbera is a lively, textural red that captures both a sense of place and the energy behind its making.

TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98

CLASSIC WINE MATCH +82

PREMIUM WINE MATCH +110

minimum 2 guests

Blue Swimmer crab choux, buttered corn, 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

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

2023 Tripe Iscariot *Karridale* Chenin Blanc Maragret River, WA

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

2024 Vignerons Schmölder & Brown Barbera King Valley, Victoria

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

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% ALLER-
GEN FREE. ALL SEAFOOD SERVED IS LOCALLY SOURCED AND 100% AUSTRALIAN.