

DINING

BITES

Big Loaf sourdough & house churned butter	gluten free option, dairy free option	11
Pacific oysters, fresh lemon	gluten free, dairy free	6 / 60doz
Pacific oysters, pepperberry mignonette, chive, olive oil	gluten free, dairy free	6 . 5 / 65doz
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette	gluten free, dairy free	6 . 5 / 65doz
House marinated mixed olives	vegan, gluten free	12.5
Salt & vinegar potato scallop, trout roe, cultured cream	gluten free	30
Blue Swimmer crab choux, buttered corn, chive	pescatarian, nut free	13ea
Baked Abrolhos Island scallop, Jamón Serrano & paprika butter	gluten free	11ea
Goldstreet Jersey cheese, hot honey, charred lemon, oregano	vegetarian, gluten free, nut free	28

SMALLHOUSE

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

BIGHOUSE

Blue Swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	dairyfree, nut free, egg free	36/45
Pumpkin & local ricotta agnolotti, roasted squash, zucchini pesto, brown butter & sage	vegetarian	38
Blackened eggplant scallopini, roasted almond romesco, basil	vegetarian	34
Pan fried market fish, sugarloaf cabbage, roasted fish butter, midnight purple potato	pescatarian	48
Western Rock lobster, tarragon beurre noisette, confit leek risoni		65

FROM THE JOSPER

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

SIDES

Iceberg wedge, sea blight, dill ranch, pickled onion	gluten free, dairy free option, vegan-option	15
Maple roasted pumpkin, miso butter, buttered pepitas	gluten free	16
Jospered broccolini, Manchego, lemon dressing	gluten free	15
Buttered mash, chive	gluten free	16
Fries, spiced salt	gluten free, dairy free	14

DESSERT

Bitter orange & mascarpone mille-feuille, guava, macadamia	nut free option	19
Espresso bavarois tart, chocolate & coffee ganache, plum ice cream	nut free	21
Pecan financier, spiced pear, miso caramel, pecan ice cream	gluten free	19
Seasonal sorbets, oat crumb	gluten free option, dairy free, nut free, vegan	18
Sicilian chocolate cannoli, whipped ricotta, pistachio		12ea
Cheese, quince paste, lavosh, fruit toast	gluten free option, nut free	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. WHILEWETAKEPRECAUTIONSTO MINIMISE THERISKOF CROSS CONTAMINATION, WECANNOTGUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLER- GEN FREE. ALL SEAFOOD SERVED IS LOCALLY SOURCED AND 100% AUSTRALIAN.

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 Iscarlot *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

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