

DINING

BITES

Big Loaf sourdough & house churned butter	<i>gluten free option, dairy free option</i>	11
Freshly shucked 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 scallops, trout roe, cultured cream	<i>gluten free</i>	30
Salted cod & horseradish croquettes, herbed sour cream	<i>gluten free, dairy free</i>	28
Baked Abrolhos Island scallop, Jamón Serrano & paprika butter	<i>gluten free</i>	11ea

SMALLHOUSE

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp	<i>gluten free, dairy free, nut free</i>	28
La Delizia stracciatella, Jospered grape vinaigrette, smoked almonds, basil, Block 275 canola	<i>vegetarian, gluten 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
Globe artichoke & local ricotta agnolotti, cavolo nero, leek soffritto, Parmigiano-Reggiano	<i>vegetarian, nut free</i>	38
Blackened eggplant scallopini, roasted almond romesco, feta, basil	<i>vegetarian</i>	34
Pan fried market fish, Jospered courgette, broad beans, goat's curd, capers, roasted fish butter	<i>gluten free, nut free</i>	48
Western Rock lobster, gem lettuce cups, compressed cucumber, avocado, Jospered marie rose	<i>gluten free, dairy free, nut free</i>	68 HALF / 120 WHOLE

FROM THE JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion	<i>gluten free option, dairy free option, nut free</i>	39
Jospered half chicken, charred corn, roasted squash, puffed grains, fine herbs	<i>gluten free, nut free</i>	45
WA Saltbush lamb rump, cumin salsa verde, green olives, Bookara feta, mint	<i>gluten free, nut free</i>	46
O'Connor M8 3+ Sirloin, black garlic, pickled & charred onion, watercress, sauce Diane	<i>gluten free, nut free</i>	56
O'Connor Premium Tomahawk 1KG, seeded mustard, black garlic cream, salsa verde		175

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
Chat potatoes, qukes, peas, mint, dijon vinaigrette	<i>gluten free, nut free, vegan</i>	18
Fries, spiced salt	<i>gluten free, dairy free</i>	14

DESSERT

Makrut lime & yoghurt panna cotta, pistachio friand, lemon ice cream	<i>gluten free, nut free option</i>	19
Bookara goat's cheese & fig tart, fig coulis, balsamic & fig ice cream	<i>nut free</i>	19
Chocolate joconde, strawberry ganache, mixed berries	<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

2024 TILLIE J WINES ALIGOTÉ
KING VALLEY, VIC
16 // 80

A passion for Burgundian varieties and cool climate wine regions has lead Tillie Johnston around the globe. After a stint at local icon Leeuwin Estate, and further resume padding at Christom in Oregon and Keller in Germany, Tillie returned to her hometown in the Yarra and quietly launched her first wine in 2020 - A single bottling of Pinot Noir - she has expanded her lineup each year since.

2024 marks her second release of Aligoté, Tillie is sourcing fruit from the Whitfield vineyard in the King Valley, one of the only Aligoté vineyards in Australia. A cousin to the better-known Chardonnay grape, Aligoté is often overlooked as the auxiliary white grape of Burgundy. Careful handling in the winery from Tillie to build texture and complexity - she focuses on lees work and battonage to craft a wine of elegance and power.

TASTE SHOREHOUSE

5 COURSE CHEF'S SELECTION 98
CLASSIC WINE MATCH +82
PREMIUM WINE MATCH +110
minimum 2 guests

Salted cod & horseradish croquettes, herbed sour cream

2025 PN (by Paul Nelson) Riesling, Denmark, Great Southern, WA

2021 Weinrider *Klassik* Gruner Veltliner, Weinvertal, Austria

La Delizia stracciatella, Jospere grape vinaigrette, smoked almonds, basil, Block 275 canola

2024 The Other Wine Co. Pinot Gris, Adelaide Hills, SA

2024 Tillie J Aligote, King Valley, VIC

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

2023 La Bacca Nerello Mascalese, Terre Siciliane, Italy

2023 Les Pivoines Gamay, Beaujolais, France

WA Saltbush lamb rump, cumin salsa verde, green olives, Bookara feta, mint

2023 Aphelion *Welkin* Grenache, McLaren Vale, SA

2023 Vino Volta Love Sick Puppy Dolcetto, Swan District, WA

Bookara goat's cheese & fig tart, fig coulis, balsamic & fig ice cream

2017 Fighting Gully Road Petit Manseng MOELLEUX, Beechworth, VIC

2022 Pressing Matters *R139* Riesling, Tasmania, TAS

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.