

# DINING

## BITES

Big Loaf sourdough & house churned butter	gluten free option, dairy free option	11
Freshly shucked oysters, pepperberry mignonette, chive, olive oil	gluten free, dairy free	6.5
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette	dairy free	7
House marinated mixed olives	vegan, gluten free	12.5
Salt & vinegar potato scallops, trout roe, cultured cream	gluten free	30
Salted cod & horseradish croquettes, herbed sour cream	gluten free, dairy free	28
Baked Abrolhos Island scallop, Jamón Serrano & paprika butter	gluten free	11ea

## SMALLHOUSE

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp	gluten free, dairy free, nut free	28
La Delizia stracciatella, Jospersed grape vinaigrette, smoked almonds, basil, Block 275 canola	vegetarian, gluten 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	dairy free, nut free, egg free	36 / 45
Globe artichoke & local ricotta agnolotti, cavolo nero, leek soffritto, Parmigiano-Reggiano	vegetarian, nut free	38
Blackened eggplant scallopini, roasted almond romesco, feta, basil	vegetarian	34
Pan fried market fish, Jospersed courgette, broad beans, goat's curd, capers, roasted fish butter	gluten free, nut free	48
Western Rock lobster, gem lettuce cups, compressed cucumber, avocado, Jospersed marie rose	gluten free, dairy free, nut free	68 HALF

## FROM THE JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion	gluten free option, nut free	39
Jospersed half chicken, charred corn, roasted squash, puffed grains, fine herbs	gluten free, nut free	45
WA Saltbush lamb rump, cumin salsa verde, green olives, Bookara feta, mint	gluten free, nut free	46
O'Connor MB 3+ Sirloin, black garlic, pickled & charred onion, watercress, sauce Diane	gluten free, nut free	56

## 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	18
Jospersed broccolini, Manchego, lemon dressing	gluten free	15
Chat potatoes, qukes, peas, mint, dijon vinaigrette	gluten free, nut free, vegan	18
Fries, spiced salt	gluten free, dairy free	14

## DESSERT

Makrut lime & yoghurt panna cotta, pistachio friand, lemon ice cream	gluten free, nut free option	19
Bookara goat's cheese & fig tart, fig coulis, balsamic & fig ice cream	nut free	19
Chocolate joconde, strawberry ganache, mixed berries	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. WHILE WE TAKE PRECAUTIONS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE. ALL SEAFOOD SERVED IS LOCALLY SOURCED AND 100% AUSTRALIAN.

# WINE IN FOCUS

2022 'LADIES WHO SHOOT THEIR LUNCH' CHARDONNAY  
STRATHBOGIE RANGES, VIC

17 // 85

Under the guidance of owner Matt Fowles, viticulturalists Glenn Chisholm and chief winemaker Matt Harrop, Fowles wines has become the flag-bearing producer for the Strathbogrie Ranges in northern Victoria. Substantive work in the vineyards, and a trail blazing "BatNav" project introducing and maintaining microbat populations within the vineyard ecosystem to combat pest activity in the. This conservation work and a lasting dedication to biodiversity have established the family as a guiding light for the future of Australian viticulture. Tragically, the January 2026 bushfires that ravaged Victoria reached the Fowles vineyards. Loosing the entirety of the 2026 crop, and their family home to fires, the lasting impact of this tragedy will be felt not only by Matt and his family but by the Australian wine industry as a whole for years to come.

# 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 Dreambird *Gertie*, Riesling, Margaret River, WA

2021 Weinreider *Klassik*, Gruner Veltliner, Weinviertal, Austria

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

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

2023 Jean Jacques Girard, Aligoté, Bourgogne Aligoté, France

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

2024 Parley Wines *Light Breaks Dawn*, Cabernet Franc, McLaren Vale, SA

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

2024 Hahndorf Hill Green Angel, Grüner Veltliner, LATE HARVEST, Adelaide Hills, SA

2022 Pressing Matters *R139*, Riesling, Tasmania, TAS

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