

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
Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette <i>dairy free</i>	7
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, Jospersed 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

Shark Bay prawn & Blue Swimmer crab linguine, tomato, fennel, 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, Jospersed courgette, broad beans, capers, roasted fish butter <i>gluten free, nut free</i>	48

FROM THE JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion <i>gluten free option, nut free</i>	39
Jospersed 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 MB 3+ Sirloin, kipfler potato, pickled & charred onion, watercress, sauce Diane <i>gluten free, nut free</i>	58

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>	18
Jospersed 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

Baked strawberry & lemon cheesecake, roasted strawberries <i>nut free</i>	19
Hazelnut & chocolate torte, coffee chantilly, caramelised hazelnuts <i>gluten free</i>	22
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 28 | Three 40

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

2023 '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 LS Merchants Riesling, Frankland River, Great Southern WA

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

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

2025 Aphelion Welkin Chenin Blanc, 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

Baked strawberry & lemon cheesecake, roasted strawberries

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

2020 Château Audinet Sémillon BOTRYTIS, Sauternes, France

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