

DINING

RAW

Freshly shucked oysters, pepperberry mignonette, chive, olive oil

Shorehouse Bloody Mary oysters, cucumber, celery, spiced tomato vinaigrette

Yellowfin tuna tartare, avocado, house pickles, tapioca crisp

BITES

Big Loaf sourdough & house churned butter

House marinated mixed olives

Salt & vinegar potato scallops, trout roe, cultured cream

Salted cod & horseradish croquettes, herbed sour cream

Baked Abrolhos Island scallop, Jamón Serrano & paprika butter

SMALLHOUSE

La Delizia stracciatella, pickled heirloom beetroot, pinenut, balsamic

Futari Wagyu beef carpaccio, anchovy aioli, crisped dill pickle, Parmigiano-Reggiano

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

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

BIGHOUSE

Blue Swimmer crab & Shark Bay prawn linguine, tomato, saffron, garlic, chilli, pangrattato

Ricotta & swiss chard agnolotti, caramelised onion, goats' curd, hazelnuts

Blackened eggplant scallopini, roasted almond romesco, feta, basil

Southwest pork cotoletta, capers, smoked tomato, white anchovy, Parmigano-Reggiano

JOSPER

WA Shark Bay prawns, bottarga, taramasalata, saffron emulsion

Pan seared market fish, jospered leeks, pickled shallot, burnt leek & butter emulsion, sea blite

Jospered half chicken, charred corn, roasted squash, puffed grains, fine herbs

Mahogany Creek MB 3+ Sirloin, charred baby gem, onion soubise, café de Paris

SIDES

Iceberg wedge, sea blight, dill ranch, pickled onion

Maple roasted pumpkin, miso butter, buttered pepitas

Jospered broccolini, whipped feta, smoked almonds

Beef tallow potatoes, pickled mustard seeds, rosemary

Fries, spiced salt

6.5 *Gluten & Dairy Free*

7 *Dairy Free*

28 *Gluten, Dairy & Nut Free*

11 *Gluten & Dairy Free Options*

12.5 *Vegan & Gluten Free*

30 *Gluten Free*

28 *Gluten Free, Dairy Free Option*

11^{EA} *Gluten Free*

28 *Gluten Free, Nut Free Option*

34 *Gluten & Nut Free*

32

28 *Gluten & Nut Free*

36 /46 *Dairy, Nut & Egg Free*

38 *Nut Free Option*

34 *Vegetarian*

44 *Dairy & Nut Free*

39 *Nut Free, Gluten Free Option*

48 *Gluten Free, Dairy Free Option*

45 *Gluten & Nut Free*

58 *Gluten Free, Dairy Free Option*

15 *Gluten Free, Vegan Option*

18 *Gluten Free*

16 *Gluten Free, Nut Free Option*

16 *Gluten & Dairy Free*

14 *Gluten & Dairy Free*

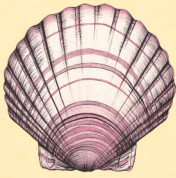


15% surcharge on all Public Holidays. Credit/Debit Card processing fees apply.

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

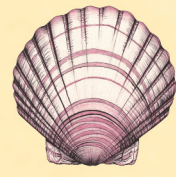
HOUSES



SHORE HOUSE



SHORE HOUSE



SHORE

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SHORE HOUSE

