

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, Parmigiano-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 blite, 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*
- 7.5 *Dairy Free*
- 28 *Gluten, Dairy & Nut Free*
- 12 *Gluten & Dairy Free Options*
- 12.5 *Vegan & Gluten Free*
- 30 *Gluten Free*
- 28 *Gluten Free, Dairy Free Option*
- 11EA *Gluten Free*
- 28 *Gluten Free, Nut Free Option*
- 34 *Gluten & Nut Free*
- 32
- 28 *Gluten & Nut Free*

- 38 /46 *Dairy, Nut & Egg Free*
- 38 *Nut Free Option*
- 34 *Vegetarian*
- 44 *Dairy & Nut Free*
- 39 *Nut Free, Gluten Free Option*
- 50 *Gluten Free, Dairy Free Option*
- 46 *Gluten & Nut Free*
- 58 *Gluten Free, Dairy Free Option*

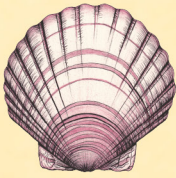
- 15 *Gluten Free, Vegan Option*
- 19 *Gluten Free*
- 16 *Gluten Free, Nut Free Option*
- 17 *Gluten & Dairy Free*
- 15 *Gluten & Dairy Free*



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 IS SOURCED FROM AUSTRALIAN WATERS.

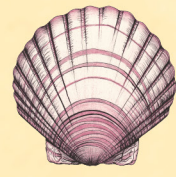
HOUS
SHOR



SHOR
HOUSE



SHOR
HOUSE



SHOR
HOUSE



SHOR
HOUSE

