

BITES

Fresh oysters, chardonnay vinegar & lemon 4.5 each / 48 doz

Baked oysters, bonito broth 5.5 each

Bread & butter 4.5

Olives 8.5

Salchichón salami 13.5

Jamón Serrano 14.5

Semi dried tomato, olive, mozzarella croquettes, smoked tomato aioli 13.5

King salmon rilletes, pickled carrot, grilled ciabatta, dill 17.5

Grilled chorizo, baby zucchini, prune purée, pickled onions 14.5

TASTE SHOREHOUSE

5 Course Chef's selection 79

Classic wine match 50

Premium wine match 90

SMALLHOUSE

Pumpkin velouté, hazelnuts, garlic cream, golden nugget pumpkin, curry oil, baguette 19.5

Black Kingfish crudo, navel orange, spiced sunflower seeds, fennel, bottarga 24.5

Harvey Beef tartare, oyster cream, capers, potato crisps, chorizo crumb 23.5

Fremantle octopus, taramasalata, 'Nduja sausage, confit lemon, kipfler potatoes 24.5

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce 21.5

Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato 28.5/38.5

BIGHOUSE & JOSPER

Pearl barley, creamed leek & broccoli risotto, preserved lemon, pecorino, truffled mascarpone 27.5

Market fish fillet, Autumn caponata, fennel purée, Jamón Serrano 38.5

Pan fried fish schnitzel, dill pickles, garlic mayonnaise, alfalfa & fennel salad 29.5

Organic chicken breast & pressed leg, foie gras, sweetcorn, farro, mushroom purée 34.5

Shark Bay cuttlefish, almond skordalia, red radish, butter beans, charred mandarin, fried kale, 32.5

Harvey Beef scotch fillet 300gm 45.5 | Harvey Beef flank steak 250gm 36.5
served with sweet & sour onions, beetroot purée, charred silverbeet, horseradish cream

To share – 900gm Angus beef sirloin on the bone, twice cooked chips, miso, garlic & parsley butter 110.5

SIDES

Rocket lettuce salad, lemon vinaigrette 9.5

Shaved cabbage & fennel salad, verjus dressing, salted ricotta 11.5

Roast carrot salad, smoked eggplant purée, sesame & almond dukkah 11.5

Jospered cauliflower, spiced parmesan custard, walnuts, sage 11.5

Duck fat potatoes, fried garlic, rosemary 10.5

Fries, spiced salt 9.5

DESSERT

Lemon cream & desert lime vacherin, lemon myrtle meringue, yoghurt sorbet 16.5

Manjimup apple & walnut cake, cinnamon custard, praline ice cream 17.5

Caramelised white chocolate, cookie crumble, banana, passionfruit ice cream 17.5

Today's tart, served with vanilla cream 13.5

Seasonal sorbets 14.5

Selection of cheese (three), quince paste, lavosh, fruit toast

One 13.5 | Two 20.5 | Three 27.5

Please note a 15% surcharge applies on all Public Holidays