

## SMALLHOUSE

|  |             |
|--|-------------|
| Marinated olives   | 8           |
| Fresh oysters, chardonnay vinegar & lemon  | 4.5ea 48doz |
| Baked oysters, Jamón Serrano barbecue butter   | 5.5ea 60doz |
| Sweetcorn, manchego & wilted green croquettes, smoked tomato aioli (4)                     | 14          |
| Crisp Shark Bay cuttlefish, rouille, black sesame, nori salt                               | 19          |
| <b>T</b> Heritage chicken rillettes, onion marmalade, orange powder, grilled ciabatta      | 16          |
| La Boqueria chorizo, sweet onion purée, marinated eggplant, Sherry reduction               | 14          |
| Jamón Serrano Reserva, Lomo, salchichón salami, pickled vegetables, ciabatta               | 27          |
| <b>T</b> Pumpkin velouté, hazelnuts, garlic cream, golden nugget pumpkin, toasted baguette | 19          |
| Black Kingfish crudo, grapefruit, kohlrabi, fresh horseradish, coriander, salmon roe       | 24          |
| <b>T</b> Beetroot, baby kale & seared beef salad, truffled vinaigrette, goat's curd        | 24          |
| Fremantle octopus, taramasalata, 'Nduja sausage, confit lemon, kipfler potatoes            | 24          |
| Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce                  | 22          |

## BIGHOUSE & JOSPER

|  |       |
|--|-------|
| <b>T</b> Winter mushroom risotto, Tuscan cabbage, truffled goat's curd, sage, pecorino               | 28    |
| Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato                     | 26 38 |
| Oven-roasted market fish, chickpea & red pepper purée, charred spring onion                          | 36    |
| Pan fried fish schnitzel, dill pickles, garlic mayonnaise, alfalfa & fennel salad                    | 28    |
| Seafood broth - prawns, octopus, mussels, poached fish, fregola, tomato, basil                       | 34    |
| <b>T</b> Slow cooked pork belly, black lentils, pancetta, apple, cabbage & fennel salad              | 36    |
| <b>T</b> Braised beef short rib, celeriac purée, sautéed mushrooms, wilted spinach, truffle dressing | 33    |
| <b>T</b> Harvey Beef scotch fillet 300gm, confit shallots, kipfler potatoes, anchovy butter          | 43    |

## TASTE SHOREHOUSE

5 Course Chef's selection 79 | Classic wine match 50 | Premium wine match 90

## SIDES

|  |    |
|--|----|
| Bread & butter   | 4  |
| Rocket lettuce salad, lemon vinaigrette  | 9  |
| Kale & cos lettuce salad, nashi pear, sliced radish, crushed almonds, blue cheese dressing | 11 |
| Roast carrot salad, smoked eggplant purée, sesame & almond dukkah                          | 12 |
| Jospered leeks, brown butter, hazelnuts, pecorino  | 12 |
| Pemberton green beans, sliced almonds, feta, preserved lemon, salmoriglio                  | 10 |
| Duck fat potatoes, fried garlic, rosemary  | 10 |
| Fries, spiced salt   | 9  |

## DESSERT

|   |    |
|---|----|
| Vanilla panna cotta, hibiscus poached quince, almond crumble, rhubarb sorbet    | 16 |
| Warm pineapple pudding, coconut toffee sauce, vanilla & coconut ice cream       | 17 |
| Chocolate fondant, honeycomb, caramel sauce, raspberry gel, honeycomb ice cream | 17 |
| Today's tart, served with vanilla cream   | 14 |
| Seasonal sorbets  | 14 |
| Selection of cheese, quince paste, lavosh, fruit toast                          |    |
| One 14   Two 20   Three 26  |    |

### ADD TRUFFLE

In exclusive association with Coomer truffles, supplied direct from their Manjimup trufferie, The Shorehouse offers the option to add freshly grated truffle to any dish for \$15 throughout the truffle season.

**T** - recommended dishes

### WINE IN FOCUS

2013 ORLANDO ABRIGO BARBARESCO, PIEDMONT, ITALY

Piedmont is home to the most ageworthy of Nebbiolo. Barbaresco, along with Barolo, being the iconic villages for production.

Earthen depth with characteristic tannin & subtle rose petal aromatics. The classic match to anything truffle.

18/90

Please note a 15% surcharge applies on all public holidays.