

THE SHOREHOUSE

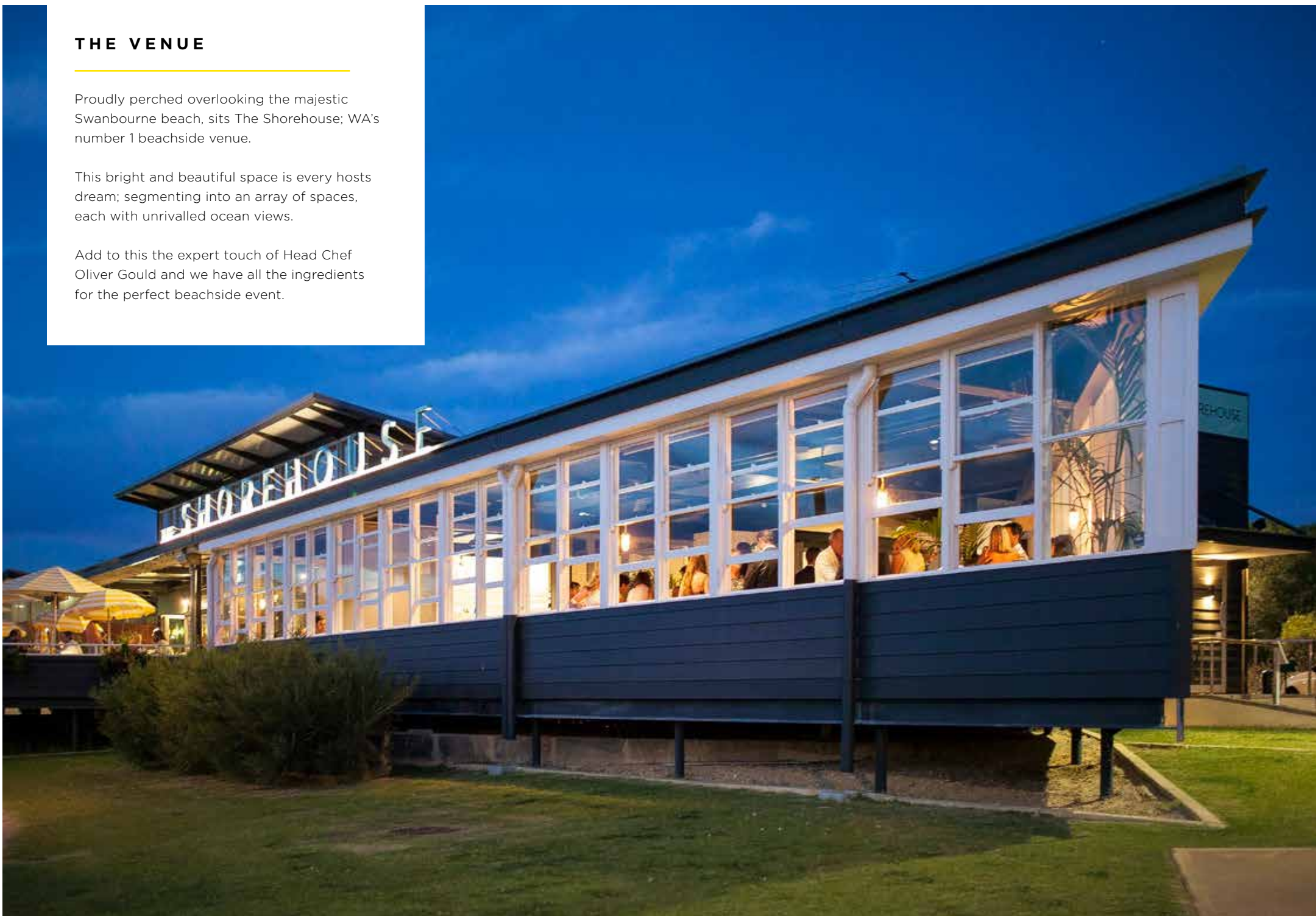


THE VENUE

Proudly perched overlooking the majestic Swanbourne beach, sits The Shorehouse; WA's number 1 beachside venue.

This bright and beautiful space is every hosts dream; segmenting into an array of spaces, each with unrivalled ocean views.

Add to this the expert touch of Head Chef Oliver Gould and we have all the ingredients for the perfect beachside event.



**OLIVER GOULD
HEAD CHEF**



Ollie arrived in the West from The Stokehouse in St Kilda, where he led the kitchen as Head Chef and was awarded the coveted Young Chef of the Year in The Age Good Food Guide 2014 awards. His move to The Shorehouse brought an opportunity to work with a new range of local producers and ingredients. His signature style is centered around using the highest quality produce to create uncomplicated, seasonally-driven dishes that appeal to both the gourmet and casual diner.





OCCASIONS

We're open 7 days a week for breakfast, lunch and dinner.

- Wedding
- Birthday
- Business Lunch
- Hens Party
- Champagne Breakfast
- Canapé Reception
- Bespoke Experience



PRIVATE DINING ROOM

**UP TO 100 GUESTS SEATED
& 120 GUESTS COCKTAIL STYLE**

Our stunning Private Dining Room seamlessly separates from the main restaurant via frosted sliding doors, making a completely private space with separate entrance. The versatile space can accommodate 40-120 guests in a range of layouts with an option to use our popular booths.

THE DECK

There really is no better place on the coastline. Book our deck for a summertime shindig or cocktails and canapés under the stars.

GROUP DINING

The Shorehouse offers a range of semi-private spaces that can be booked for any occasion big or small. Book one of our areas for drinks and bites or dine at a big share table for group celebrations.

GROUP DINING MENU*

Available for groups of 12+ for lunch and dinner

2 Courses - \$65

3 Courses - \$85

CANAPÉS (ADD \$14pp)

Beef tartare, eggplant purée

Sweetcorn, manchego & wilted green croquettes, smoked tomato aioli

Heritage chicken rillettes, onion marmalade, orange powder, grilled ciabatta

ENTRÉE

Pumpkin velouté, hazelnuts, garlic cream, golden nugget pumpkin, toasted baguette

Black Kingfish crudo, grapefruit, kohlrabi, fresh horseradish, coriander, salmon roe

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

MAIN

Sautéed mushroom & Tuscan cabbage risotto, truffled goat's curd, sage, pecorino

Oven-roasted market fish, chickpea & red pepper purée, charred spring onion

Braised beef short rib, celeriac purée, sautéed mushroom, wilted spinach, charred silverbeet

DESSERT**

Vanilla panna cotta, hibiscus poached quince, almond crumble, rhubarb sorbet

Warm pineapple pudding, coconut toffee sauce, vanilla & coconut ice cream

CHEESE PLATES TO SHARE (ADD \$8pp)

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

** For groups of 30+ our chef recommends serving a selection of dessert canapés

* Menus subject to seasonal changes

TASTE SHOREHOUSE

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

Black Kingfish crudo, grapefruit, kohlrabi, fresh horseradish, coriander, salmon roe

Hentley Farm Blanc de Noir 2016 Barossa Valley, South Australia
Andre Clouet Grand Réserve NV Montagne de Reims Champagne, France

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

Château de la Presle Gamay 2014 Touraine, France
Domaine Collotte Le Clos de Jeu Pinot Noir 2014 Marsannay, France

Winter mushroom risotto, Tuscan cabbage, truffled goat's curd, sage, pecorino

Attollo Touriga Nacional 2011 Geographe, WA
Orlando Abrigo Valmaggione Nebbiolo 2014 Piedmont, Italy

Braised beef short ribs, celeriac purée, sautéed mushroom, wilted spinach, truffle dressing

Il Meridione Nero d'Avola 2014 Sicily, Italy
Château Brondelle Merlot/Cabernet 2012 Bordeaux, France

Vanilla panna cotta, hibiscus poached quince, almond crumble, rhubarb sorbet

Juniper Estate 'Cane Cut' Riesling 2016 Margaret River, WA
Royal Tokaji Company Late Harvest 2013 Furmint/Hárslevelú/Sárgamuskotály Tokaji

* Sample Menu. Subject to seasonal changes.

CANAPÉS

Create your own canapé menu from the items below
Minimum order of 15 pieces of each item

SMALL \$5 EACH

Woodside goat's curd tart, walnuts, salsa verde
Smokey bay oysters, chardonnay vinegar
Sweetcorn, manchego & wilted green croquettes, smoked tomato aioli
Beef tartare, eggplant purée
Porcini mushroom arancini, truffled mayonnaise
Heritage chicken rillettes, onion marmalade, orange powder, grilled ciabatta
Prawn cocktail, thousand island dressing
Veal tartare, tonnato sauce, fried capers, bonito
Pork scotch roll, pickled coleslaw, watercress
Beef burger, pancetta, gruyere cheese

SUBSTANTIAL \$8 EACH

Chicken and avocado salad, sweet potato, walnut dressing
Crab and prawn risotto, peas, mint, lemon mascarpone
Fried shark bay whiting, shoestring fries tartare sauce
Braised lamb shoulder, fennel and cabbage salad, salted ricotta

DESSERT \$5 EACH

Chocolate and hazelnut cups
Lemon meringue tart
Peanut butter salted caramel
Almond financier's, quince jam

GROUP BREAKFAST MENU

Available for groups of 12+

\$29pp - Includes French press coffee & tea on arrival

\$37pp - Includes a glass of Prosecco

\$45pp - Includes a glass of Taittinger 'Prestige Cuvée' Champagne

TO START

Housemade granola, poached rhubarb, macadamias, lemon mascarpone

THE MAIN EVENT...

Please select 2 from the 4 main options, guests can then choose from these 2 options on the day:

Tropical fruits, ginger, coconut yoghurt, Manjimup passionfruit

Ricotta hotcake, honey baked pears, chocolate mousse, oat streusel, poached currants

Eggs Benedict, smoked ham, pickled cabbage, pretzel bun, salted ricotta, Hollandaise sauce

Togarashi pepper spiced eggs on toast, feta, avocado, Jamón Serrano, rocket

SPECIAL OCCASION CAKES

Available for groups of 12+

	SMALL (12-20 GUESTS)	LARGE (20+ GUESTS)
Chocolate Ganache (GF)	\$60	\$120
Orange & Almond Cake	\$60	\$120

THE FINER DETAILS

Our chefs can write a personalised message on your cake!

We require a minimum of 7 days for your order to be placed.

DRINKS

ON CONSUMPTION

Choose from our full beverage list.

We recommend choosing 1 sparkling and up to 2 whites and 2 reds.

Ask our sommelier to handpick a fabulous wine selection to suit your tastes and budget.

FIXED PRICE PACKAGES

Basic

\$45 for 2 hours

\$60 for 3 hours

\$75 for 4 hours

\$85 for 5 hours

\$90 for 6 hours

Shorehouse Fizz

Shorehouse White

Shorehouse Red

Tap beer - Tiger lager, Colonial Brewing Co. Small Ale

Soft drinks + filtered water

Mid

\$60 for 2 hours

\$75 for 3 hours

\$90 for 4 hours

\$100 for 5 hours

\$110 for 6 hours

Hentley Farm Blanc de Noir 2016 Barossa Valley

EVOI Sauvignon Blanc/Semillion 2015 Margaret River

JV. Fleury Côtes de Rhône Villages 2012 Côtes de Rhône

Tap beer - Tiger lager, Colonial Brewing Co. Small Ale

Soft drinks + filtered water

Premium

\$70 for 2 hours

\$90 for 3 hours

\$110 for 4 hours

\$125 for 5 hours

\$140 for 6 hours

André Clouet Grande Réserve NV Montagne de Reims

Von Buhl Riesling 'Trocken' 2014 Pfalz ORG

Louis Max Chardonnay 2013 Mâcon-Villages, France

Moss Wood Ribbon Vale Semillon/Sauvignon Blanc 2016 Margaret River

K + B Shiraz 2015 Frankland River, WA

Les Oliviers Ganache 2014 Pays d'Oc IGP

Tap beer - Tiger lager, Colonial Brewing Co. Small Ale

Soft drinks + filtered water

TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements - minimum spend is based on FOOD AND BEVERAGE ONLY.

DEPOSIT

A deposit will be required to secure your booking. Event deposits are strictly non-refundable.

CANCELLATION OF A BOOKING

Please notify us in writing by email of any cancellation prior to your booking date. Cancellations will result in a loss of your deposit.

Cancellations made more than 30 days prior to your booking date will incur a charge of 50% of the minimum spend or quoted food and beverage price.

Cancellations made less than 30 days prior to your booking date will incur a charge of 100% of your agreed minimum spend or the quoted food and beverage price.

CHANGE OF DATES

Where possible we will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation terms apply.

PAYMENT

Payments are made in full on the day of your booking via your preferred method of payment. We accept cash, EFTPOS and credit cards. EFT payments must be made within 7 days of your reservation date.

Payments made with Visa or MasterCard incur a 1% surcharge and American Express incurs a 2% surcharge.

MENUS AND DIETARY REQUIREMENTS

Our menus are subject to change due to the availability of seasonal and fresh produce. Notification of any pricing changes due to seasonal change or otherwise will be in writing to you at the earliest date. Please advise if guests have special dietary requirements at least 7 days prior to your event date so the kitchen can accommodate such requirements.

Event organisers are not permitted to supply their own food or beverages under any circumstances (cakes being the exception).

CAKES PROVIDED BY THE CLIENT

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client.

NOISE LEVELS

As we are located in a residential area we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the event client to ensure that guests comply with this policy.

DELIVERIES

All deliveries to the venue must be advised to the Events Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Shorehouse reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

DUTY OF CARE

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.

RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Shorehouse's other guests and visitors are not disturbed by your function, guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- The Shorehouse does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

