

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
T 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
T Pumpkin velouté, hazelnuts, garlic cream, golden nugget pumpkin, toasted baguette	19
Black Kingfish crudo, grapefruit, kohlrabi, fresh horseradish, coriander, salmon roe	24
T 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

T 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
T Slow cooked pork belly, black lentils, pancetta, apple, cabbage & fennel salad	36
T Braised beef short rib, celeriac purée, sautéed mushrooms, wilted spinach, truffle dressing	33
T 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

Flourless chocolate cake, caramel & hazelnut crèmeux, strawberries, yoghurt ice cream	16
Sticky date pudding, salted toffee sauce, sage & walnut ice cream	16
Lemon & vanilla cheesecake, shortbread, blueberry ice cream, coral tuile	16
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.