

THE SHOREHOUSE

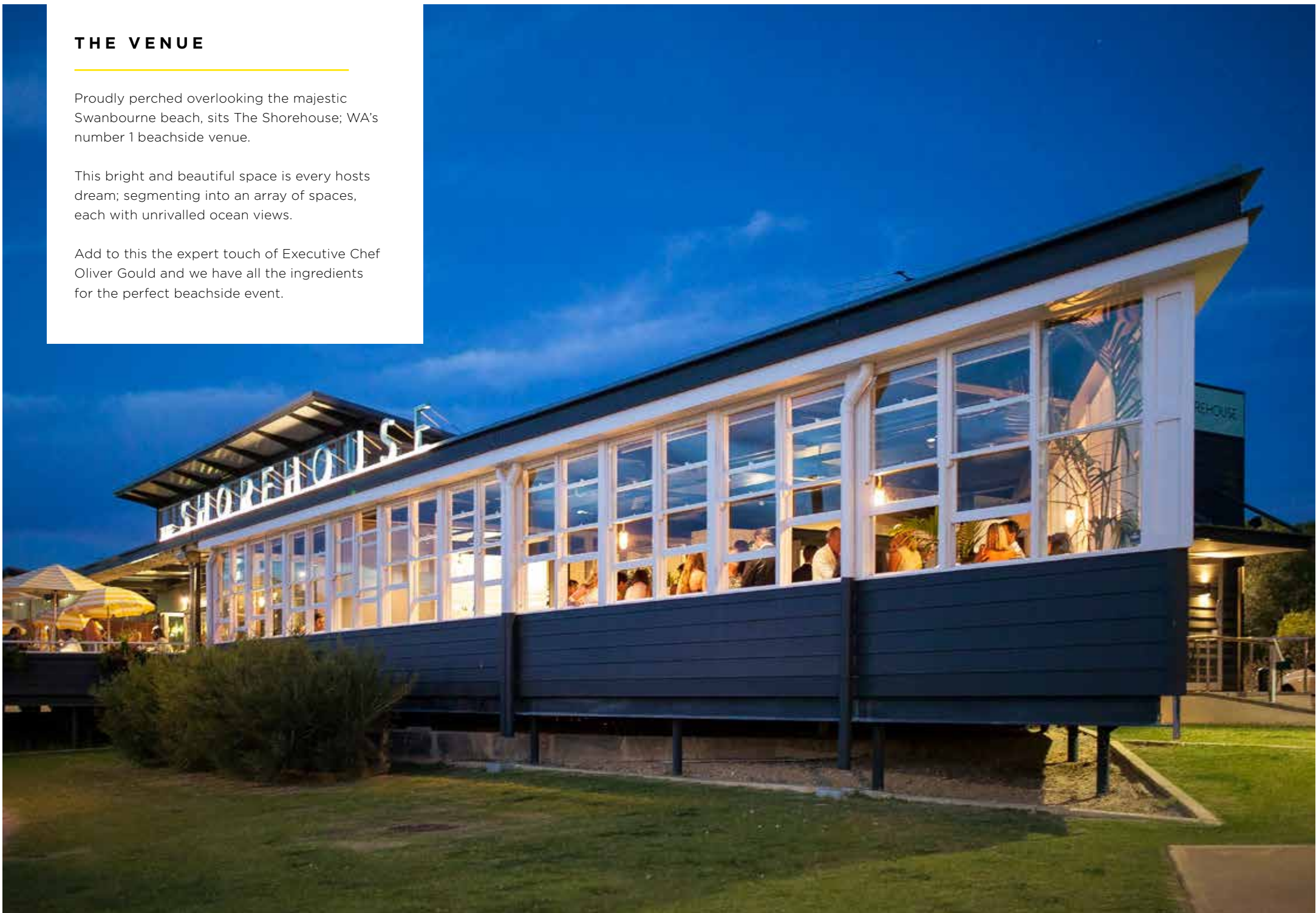


THE VENUE

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 Executive Chef Oliver Gould and we have all the ingredients for the perfect beachside event.



OLIVER GOULD
EXECUTIVE 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 carpaccio, smoked eggplant puree, lavosh
Sweetcorn, manchego & wilted green croquette, smoked tomato aioli
Heritage chicken rilletes, 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

Winter mushroom risotto, Tuscan cabbage, 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, truffle dressing

DESSERT**

Flourless chocolate cake, caramel & hazelnut crèmeux, strawberries, yoghurt ice cream
Lemon & vanilla cheesecake, shortbread, blueberry ice cream, coral tuile

CHEESE PLATES TO SHARE (ADD \$8pp)

Selection of cheese, 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

NV Adria Vini *Le Dolci Colline* Prosecco DOC, Veneto, Italy

NV Duval-Leroy *Brut Réserve*, Côte des Blancs, Champagne, France

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

2016 Silkwood Estate *The Walcott* Pinot Noir Pemberton, WA

2014 Château de la Presle Gamay Touraine, France

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

2015 Fraser Gallop Estate Cabernet Sauvignon/Merlot Margaret River, WA

2013 Orlando Abrigo *Meruzzano* Barbaresco DOCG, Piedmont, Italy

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

2014 Reverend V Syrah Mount Barker, WA

2012 Château Brondelle Merlot/Cabernet Bordeaux, France

Flourless chocolate cake, caramel & hazelnut crèmeux, strawberries, yoghurt ice cream

Campbells Topaque CLASSIC Rutherglen, VIC

Romate *Old & Plus* PX Jerez-Xérès-Sherry, Spain

* 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, beetroot, truffle dressing
Smokey bay oysters, chardonnay vinegar
Sweetcorn, manchego & wilted green croquette, smoked tomato aioli
Porcini mushroom arancini, truffled mayonnaise
Crispy Shark Bay cuttlefish, rouille, black sesame
Heritage chicken rillettes, onion marmalade, orange powder, grilled ciabatta
Beef carpaccio, smoked eggplant puree, lavosh
Fried Polenta, parmesan, black olive, aioli

SUBSTANTIAL \$8 EACH

Pork scotch roll, bbq sauce, watercress
Mushroom burger, brie, onion jam, watercress
Chicken panzanella, cherry tomato, red onion, feta, basil
Orrechiete, crab & prawn, saffron, fennel sauce
Shorehouse fish n' chips, shoestring fries, tartare sauce
Braised lamb shoulder, fennel & cabbage salad, 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	Mid	Premium
\$45 for 2 hours	\$60 for 2 hours	\$70 for 2 hours
\$60 for 3 hours	\$75 for 3 hours	\$90 for 3 hours
\$75 for 4 hours	\$90 for 4 hours	\$110 for 4 hours
\$85 for 5 hours	\$100 for 5 hours	\$125 for 5 hours
\$90 for 6 hours	\$110 for 6 hours	\$140 for 6 hours
Shorehouse Fizz	NV Adria Vini <i>Le Dolci Colline</i> Prosecco DOC Veneto, Italy	NV Duval-Leroy <i>Brut Réserve</i> Vertus Côte des Blancs
Shorehouse White	2015 EVOI Sauvignon Blanc/Semillion Margaret River	2014 Gunderloch <i>Jean Baptiste</i> Riesling KABBINETT Rheinhessen, Germany
Shorehouse Red	2014 Save Our Souls Pinot Noir Mornington Peninsula	2013 Louis Max Chardonnay Mâcon-Villages, France
Tap beer - Tiger lager, Colonial Brewing Co. Small Ale	Tap beer - Tiger lager, Colonial Brewing Co. Small Ale	2012 Cullen <i>Cullen Vineyard</i> Sauvignon Blanc/Semillon Margaret River
Soft drinks + filtered water	Soft drinks + filtered water	2014 Spinifex <i>Esprit</i> Grenache/Shiraz/Mataro Barossa Valley
		2012 Château Brondelle Merlot/Cab Sauv Graves AOP
		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.

