

SMALLHOUSE

Marinated olives	7	
Fresh oysters, chardonnay vinegar & lemon	4.5ea	48doz
Baked oysters, cured ham, barbecue butter	5.5ea	60doz
Sweetcorn, manchego & wilted green croquettes, smoked tomato aioli (4)	14	
Buffalo mozzarella, Jamón Serrano, caponata & fig vincotto	23	
Beef carpaccio, pickled beetroot, crushed macadamias	24	
Crisp Shark Bay cuttlefish, rouille, black sesame, nori salt	21	
Jamón Serrano Reserva, Lomo, salchichón salami, grilled vegetables, ciabatta	27	
Heritage chicken rillettes, chutney, orange powder, grilled ciabatta	16	
Pumpkin velouté, hazelnuts, garlic cream, golden nugget pumpkin, toasted baguette	19	
Black Kingfish crudo, apple purée, horseradish cream, bottarga	24	
Fremantle octopus, chorizo, white bean purée, celery leaves	24	
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	23	

BIGHOUSE & JOSPER

Leek & spinach risotto, taleggio cheese & chives	28	
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	28	38
Potato gnocchi, white rocks veal ragù, spring vegetables	30	
Oven-roasted market fish, braised fennel & romesco sauce	38	
Pan fried fish schnitzel, tartare, red cabbage & fennel salad	32	
Seafood broth - prawns, octopus, mussels, poached fish, fregola, tomato, basil	36	
Taurindi Beef scotch fillet 300gm, confit shallots, kipfler potatoes, garlic & herb butter	43	
Heritage chicken breast, sweetcorn & chickpea, parmesan polenta	35	
Braised lamb shoulder, pea & mint purée, vine roasted tomatoes, black olive jus	36	

TASTE SHOREHOUSE

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

SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette	9
Roast carrot salad, smoked eggplant purée, sesame & almond dukkah	12
Jospered leeks, brown butter, hazelnuts, pecorino	14
Pemberton broccolini, tomato, black olives & pine nuts	12
Duck fat potatoes, fried garlic, rosemary	10
Fries, spiced salt	9.5

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	15
Seasonal sorbets	14
Selection of cheese, quince paste, lavosh, fruit toast	
One 14 Two 21 Three 27	

WINE IN FOCUS

2015 BACHELET-MONNOT
BOURGOGNE BLANC

This comes from some seriously impressive dirt including 20-50 year old vines in Puligny and a plot of young vine Chassagne. Hands off wine making that delivers Chardonnay with electric energy complimented by generous weight and impressive depth.

19/95

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