

SMALLHOUSE

Marinated olives	7
Oysters, chardonnay vinegar & lemon	4.5 / 48doz
Sweetcorn, manchego & wilted green croquettes, smoked tomato aioli (4)	14
Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta	27
Buffalo mozzarella, caponata, fig vincotto	20
Black Kingfish crudo, apple purée, horseradish cream, bottarga	24
Chicken rillettes, chutney, orange powder, grilled ciabatta	16
Beef carpaccio, pickled beetroot, crushed macadamia	24
Grilled asparagus, goat's curd, broad bean, soft egg	19
Jospered Shark Bay cuttlefish, zucchini, fennel, rouille	21
Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata	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
Jospered tiger prawns, chimichurri, burnt lemon	34
Pan fried fish schnitzel, tartare, red cabbage & fennel salad	32
Oven-roasted market fish, braised fennel & romesco sauce	38
Heritage chicken breast, sweetcorn & chickpea, parmesan polenta	35
Rolled lamb shoulder, pea & mint purée, vine roasted tomatoes, black olive jus	36
Taurindi Beef scotch fillet 300gm, confit shallot, kipfler potato, garlic & herb butter	43

TASTE SHOREHOUSE

5 course Chef's selection 79 | wine match 50 | premium match 90

SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette	9
Cos salad, red radish, buttermilk dressing	9
Roast carrot salad, smoked eggplant purée, sesame & almond dukkah	12
Broccolini, tomato, black olives & pine nuts	12
Duck fat potatoes, fried garlic, rosemary	10
Fries, spiced salt	9.5

DESSERT

Lemon panna cotta, burnt meringue, mandarin ice cream	16
Semifreddo of white chocolate, raspberry, pistachio & almond crumb, fresh strawberry	16
Sweet cheese(cake) board, grapes, elderflower jelly, oat shortbread, goat's curd sorbet	16
Soft chocolate ganache, caramelised chocolate, passionfruit crèmeux, vanilla bean ice cream	16
Today's tart, served with vanilla cream	15
Seasonal sorbets	14
Cheese, quince paste, lavosh, fruit toast	One 14 Two 21 Three 27 Four 33

WINE IN FOCUS

2015 DOMAINE DE BELLE VUE
GRANITE MUSCADET

Biodynamic wine made of the melon grape from vines planted in the 1920s in highly granitic soils in France's Loire Valley. Very fine, very mineral, tight as a drum yet silken and sensual, it tastes of flint & flowers and is inspired drinking.

13/65

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