

BITES

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| Marinated olives | 8 |
| Oysters, chardonnay vinegar | 4.5 / 48doz |
| Semi dried tomato, olive, mozzarella croquettes, smoked tomato aioli | 13.5 |
| Tempura zucchini flowers, chilli & lime mayonnaise | 18 |
| Fremantle sardines, toasted sour dough, fennel & rocket salad, lemon crème fraîche | 20 |
| Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta | 27 |

SMALLHOUSE

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| Fried cauliflower, basil miso mayonnaise, furikake | 16 |
| Roast carrot salad, smoked eggplant purée, sesame & almond dukkah | 16 |
| Watermelon, grilled nectarine, buffalo mozzarella, croutons, organic honey | 21 |
| Abrolhos Island scallop carpaccio, confit pink grapefruit, fresh mint, roasted hazelnuts | 24 |
| Snapper crudo, navel orange, toasted sunflower seeds, pickled fennel, bottarga | 24.5 |
| Beef carpaccio, mushrooms, watercress, anchovy cream, parmesan crisps | 23.5 |
| Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata | 24 |
| Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce | 23 |

BIGHOUSE & JOSPER

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|--|---------|
| Curry roasted pumpkin, marinated feta, puffed quinoa, jospered grapes, pepitas | 23 |
| Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato | 28 / 38 |
| Pan-fried fish schnitzel, smoked crème fraîche, cos, shallot, gherkin, white anchovy | 34 |
| Steamed market fish, dashi broth, sautéed bok choy, courgette, shitake mushroom | 38 |
| Pan-roasted Wagin chicken breast, sweet corn purée, shallots, pea shoot salad, jus | 35 |
| Jospered tiger prawns, fennel & coriander salsa verde, burnt lemon | 36 |
| Chargrilled Linley Valley pork cutlet, roasted figs, celery, walnut, blue cheese salad | 35 |
| Jospered Taurindi Beef scotch fillet 300gm, roast kipfler, baby zucchini, taleggio | 45 |

SIDES

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| Bread & butter | 4.5 |
| Rocket lettuce salad, lemon vinaigrette | 9 |
| Cos salad, red radish, buttermilk dressing | 9 |
| Shaved cabbage & fennel salad, mint, pangrattato, vincotto | 9 |
| Broccoli, anchovies, chilli, garlic, basil | 12 |
| Duck fat potatoes, fried garlic, rosemary | 10 |
| Fries, spiced salt | 9.5 |

DESSERT

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| Ricotta cheesecake, grilled fig, oat crumble, salted caramel ice cream | 16 |
| Yoghurt panna cotta, red berries, sweet & sour beetroot, raspberry ice cream | 16 |
| White chocolate, apricot and pistachio semifreddo, poached nectarine, almond crumb | 16 |
| Textures of chocolate; dark mousse, milk cream, crunch, passion fruit ice cream, meringue | 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 |

TASTE SHOREHOUSE

5 course Chef's selection 79

classic wine match 50

premium wine match 90

WINE IN FOCUS

2017 GEYER WINE CO. CHENIN BLANC
BAROSSA VALLEY, SA

Dave Geyer describes himself better than we ever could

"A young upstart but an old soul; our wines upset the establishment yet appease the palate through an emphasis on quality fruit, minimal intervention, handcrafted production..."

Low alcohol (11.5%), phenolic grip, bright acid, cracking value, wine we wanna drink!

12.5 / 63

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

All kids
brekky \$9
Bacon & Egg
on toast

BREAKFAST

7am - 11am

Banana bread // our daily muffins 4.5 // Ella's cakes 5.5

Sourdough toast, brown butter, preserves 8 // gluten free toast 8


Fruit toast, brown butter, preserves 9


Housemade granola, poached rhubarb, macadamias, lemon mascarpone 16

Fruit salad, yoghurt, raw muesli sprinkle 15 


Ricotta hotcake, mixed berry, orange, crème fraîche, chantilly cream 16

Mushrooms on toast, poached eggs, pickled green tomato 18 

Togarashi pepper spiced scrambled eggs on toast, feta, avocado, Jamón Serrano, rocket 21.5 

Blue swimmer crab omelette, miso butter, chives, leek, grilled ciabatta 24 

Bacon & egg roll, rosti, cheddar cheese, BBQ sauce, cos lettuce, aioli 16.5 

Eggs your way on toast 13.5 

+ bacon 4.5 // + mushrooms 4.5 // + tomato 4.5 // avocado smash 4.5

+ egg 3.5 // + salmon 6 // + spinach 3

Swanny Surf Club Brekky Dish

Eggs Benedict, smoked ham, spinach & fennel, pretzel bun,
hollandaise sauce, tomato dust 21.5

\$2 from every Eggs Benedict dish sold will be donated to the
Swanbourne Surf Club in an effort to raise funds for equipment and events



- Dairy Free Option Available



- Gluten Free Option Available

Breakfast items are designed as complete dishes & cannot be
altered on the weekend

Please note: as a large venue we cannot accommodate split billing
& a 15% surcharge applies on all Public Holidays

BLOODY MARY 15

Shorehouse Mary; vodka - classic

Red Snapper; gin, horseradish, mustard, red wine vinegar, hot sauce

BBQ Smoked Mary; bacon washed bourbon, liquid smoke, bbq sauce, chilli

Bloody Maria; tequila, lime, habanero vinegar, chilli salt, OJ, pomegranate

Howling Mary; jalapeño vodka, death sauce, chilli salt, habanero vinegar

TEA & COFFEE

espresso 3.8 regular 4.2 mug +1.2 extra shot +0.5

soy // almond // coconut // lactose free +0.8

hot chocolate 5 // chilli hot chocolate 5

turmeric latte 6 // green matcha latte 6 // beetroot latte 6

earl grey // eng brekky // chamomile // green // pepp // chai // lemongrass ginger 4.5

iced coffee 7.5 // iced chocolate 7.5 // iced mocha 7.5 // iced chai 7.5

lemongrass & ginger iced tea 9 // spiced orange iced tea 9

vanilla, chamomile & honey iced tea 9

FRESH JUICE, SMOOTHIE & SODA

cold pressed juice using 100% WA fresh fruit & veg 8

orange // apple // watermelon & strawberry

kale, apple & lemon // coconut, rock melon, apple & dragon fruit

lime, ginger, pear, apple, carrot & pineapple

mixed berry, watermelon, chia, coconut water smoothie 8 smoked cola 6

banana, mango, passionfruit, orange juice smoothie 8 sparkling cranberry 6

peanut butter & blueberry jam milkshake 8 sparkling pink grapefruit 6

coconut water 6 coke, pepsi max, lemonade 5

Gosling's ginger beer 6

THE DECK

Bread & butter 4.5

Marinated olives 7

Oysters, chardonnay vinegar, lemon 4.5 / 48 doz

Watermelon, grilled nectarine, buffalo mozzarella, croutons, organic honey 21

Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta 27

Tempura zucchini flowers, chilli & lime mayonnaise 18

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce 23

Fish schnitzel burger, tartare sauce, butter lettuce, cheddar, fries 19.5

Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato 28

Shaved cabbage & fennel salad, mint, pangrattato, orange vincotto 9

Fries, spiced salt 9.5

Please note a 15% surcharge applies on all Public Holidays

SHORTHOUSE

Some tasty dishes for our smaller guests...

\$11 per child



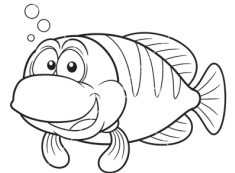
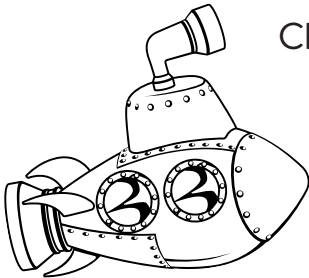
Fish Schnitzel, chips & salad
or

Steak, chips & salad
or

Napoli linguine

DESSERT

Chocolate sundae \$6



DRINKY POOS

Chocolate or vanilla milkshake

Softies & juice

All \$4

Please advise us of any allergies prior to ordering

A 15% surcharge applies on all Public Holidays

TASTE SHOREHOUSE

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

Snapper crudo, navel orange, toasted sunflower seeds, pickled fennel, bottarga

NV Babo Prosecco DOC, Friuli, Italy
NV Duval-Leroy *Brut Réserve*, Côte des Blancs, Champagne, France

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

2015 Silkman Chardonnay, Hunter Valley, NSW
2015 Cullen *Kevin John* Chardonnay, Margaret River, WA

Pan-roasted Wagin chicken breast, sweet corn purée, shallots, pea shoot salad, jus

2015 Pittnauer *Dorflagen* St. Laurent, Burgenland, Austria
2013 Picardy *Tete De Cuvée* Pinot Noir, Pemberton, WA

Jospered Taurindi Beef scotch fillet, brussel sprouts, rosemary, lemon

2015 Castle Rock Cabernet Sauvignon, Porongurup, WA
2015 Torbreck The Steading Grenache/Shiraz/Mataro, Barossa Valley, SA

White chocolate, apricot and pistachio semifreddo, poached nectarine, almond crumb

2016 Royal Tokaji Wine Company Furmint/Hárslevelú/Sárgamuskotály Tokaj, Hungary
2014 Château Roumieu Sémillon/Sauvignon Blanc Sauternes AOP, France