

BITES

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	18
Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta	27

SMALLHOUSE

Fried cauliflower, basil miso mayonnaise, furikake	16
Roast carrot salad, smoked eggplant purée, sesame & almond dukkah	16
Buffalo burrata, peperonata, basil pesto, crispy prosciutto	21
Abrolhos Island scallop carpaccio, confit pink grapefruit, fresh mint, roasted hazelnuts	24
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

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
Oven roasted market fish, black olives, crushed potatoes, tomato, saffron, wilted spinach	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

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

Ricotta cheesecake, grilled fig, oat crumble, salted caramel ice cream	16
Blueberry panna cotta, stone fruit, berries, raspberry ice cream	16
Coffee & pistachio semifreddo, brûléed banana, coffee snow	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 LARK HILL, GRÜNER VELTLINER
CANBERRA DISTRICT, NSW

It might only be 30km outside of Canberra, but the biodynamic practices adopted in the vineyard and the grape variety in this wine both originated in Austria.

After buying just 2 vines from Tasmania in 2005, Lark Hill produced Australia's first Gruner Veltliner in 2009. With racy acidity and a distinct savoury character - think cool climate herbaceous framework sprinkled with white pepper - this wine brings something inherently unique to the glass

19/95

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

THE DECK

Bread & butter 4.5

Marinated olives 7

Oysters, chardonnay vinegar, lemon 4.5 / 48 doz

Buffalo burrata, peperonata, basil pesto, crispy prosciutto 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

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DESSERT

Ricotta cheesecake, grilled fig, oat crumble, salted caramel ice cream 16

2016 Royal Tokaji Wine Company LATE HARVEST Tokaj, Hungary 14

Blueberry panna cotta, stone fruit, berries, raspberry ice cream 16

2015 Markus Molitor Haus Klosterberg Riesling KABINETT Mosel, Germany 14

Coffee & pistachio semifreddo, brûléed banana, coffee snow 16

2014 Château Roumieu BOTRYTIS Sauternes AOP, France 16

Textures of chocolate; dark mousse, milk cream, crunch, passion fruit ice cream, meringue 16

Bodegas Yuste *Aurora* PX Jerez-Xérèz-Sherry, Spain 12

or

Sánchez Romate *Ambrosía* Moscatel Jerez-Xérèz-Sherry, Spain 12

Today's tart, served with vanilla cream 14

Seasonal sorbets 15

Selection of cheese, quince paste, lavosh, fruit toast

One 14 | Two 21 | Three 27 | Four 33

Assortment of chocolate truffles 3ea

BY THE BOTTLE

2016 Fraser Gallop ICED PRESSED 500ML Margaret River, WA 60

2014 Juniper Estate CANE CUT 375ML Margaret River, WA 48

2015 Mt Horrocks CORDON CUT 375ML Clare Valley, SA 48

2013 Rieslingfreak *No.7* FORTIFIED 375ML Clare Valley, SA 50

2009 Clemens Busch *Falkenlay* AUSLESE 375ML Mosel, Germany 195

AUSTRALIAN FORTIFIEDS

Penfolds *Grandfather* TAWNY Barossa Valley, SA **18**

NV Sevenhill TOPAQUE CLASSIC Clare Valley, SA **10**

Campbells *Isabella* TOPAQUE RARE Rutherglen, VIC **28**

Campbells MUSCAT CLASSIC Rutherglen, VIC **12**

MADEIRA

Henriques & Henriques
15^{YO}

SERCIAL **12**

VERDELHO **12**

BOAL **12**

MALVASIA **12**

SHERRY, PORT & OTHER GOODNESS

Niepoort RUBY PORT Douro Valley, Cima Corgo, Portugal **9**

Quinta do Vallado VINTAGE PORT 2014 Douro Valley, Cima Corgo, Portugal **22**

Quinta do Vale *Doña María* LBV PORT 2011 Douro Valley, Cima Corgo, Portugal **14**

Tora Albalá *Marqués de Poley* CREAM DO Montilla-Moriles, Spain **12**

Bodegas Yuste Aurora PX DO Jerez-Xérèz-Sherry, Spain **12**

Romate *Old & Plus* PX DO Jerez-Xérèz-Sherry, Spain **28**

Primitivo Quilles *Fondillon 1948* Grenache DO Montsant, Spain **15**

CHECK OUT OUR MASTER LIST FOR
BRANDY & EAU DE VIE, AMARI, LIQUEUR & WHISK[E]Y

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

Fruit salad, yoghurt, raw muesli sprinkle 15 

Housemade granola, poached rhubarb, macadamias, passionfruit curd 16 


Vanilla and coconut chia bowl, spiced pineapple, grapes and pistachio 15

Hotcake, mixed berry, orange, crème fraîche, chantilly cream 16

Jospered greens, mixed grains, coriander salsa verde, goats curd, poached eggs 19

Scrambled eggs with tomato and buffalo mozzarella bruschetta, basil pesto, and rocket 21 

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, chargrilled sourdough 13.5 

+ bacon 4.5 // + mushrooms 4.5 // + tomato 4.5 // avocado smash 5.5 //
+ egg 3.5 // + spinach 3

Swanny Surf Club Brekky Dish

Eggs Benedict, mortadella ham, spinach, pretzel bun,
hollandaise sauce, pistachio dukkah 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

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 sparkling cranberry 6

banana, mango, passionfruit, orange juice smoothie 8 sparkling pink grapefruit 6

peanut butter & blueberry jam milkshake 8 coke, pepsi max, lemonade 6

coconut water 6 Gosling's ginger beer 5

TASTE SHOREHOUSE

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

Crudo, navel orange, toasted sunflower seeds, pickled fennel, bottarga

NV Risky Buisness *Prosecco*, King Valley, VIC
NV Duval-Leroy *Brut Réserve*, Côte des Blancs, Champagne, France

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

2015 Bouchard et Fils Chardonnay Burgundy, France
2016 Moss Wood Chardonnay, Margaret River, WA

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

2015 Pittnauer *Dorflagen* St. Laurent, Burgenland, Austria
2013 By Farr *Sangreal* Pinot Noir, Geelong, VIC

Jospered Taurindi Beef scotch fillet, roast kipfler, baby zucchini, taleggio

2016 Howard Park *Scotsdale* Shiraz, WA
2015 Koomilya Shiraz, McLaren Vale, SA

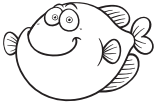
Coffee & pistachio semifreddo, brûléed banana, coffee snow

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

SHORTHOUSE

Some tasty dishes for our smaller guests...

\$11 per child



○ Fish Schnitzel, chips & salad
or

Steak, chips & salad
or

○ Napoli linguine

DESSERT

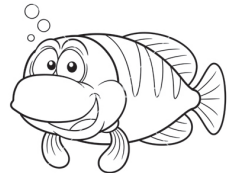
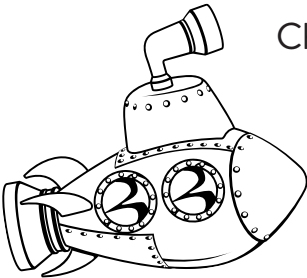
○ Chocolate sundae \$6

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