

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

Buffalo mozzarella and tomato bruschetta, scrambled eggs, 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

THE DECK

Bread & butter 4.5

Marinated olives 7

Oysters, chardonnay vinegar, lemon 4.5 / 48 doz

Buffalo burrata, peach, heirloom tomato, puffed buckwheat, balsamic reduction 21

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

Fried eggplant, roast beetroot & cumin dip, manchego 16

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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BITES

Marinated olives	8
Oysters, chardonnay vinegar	4.5 / 48doz
Cauliflower & sage croquettes, walnut, blue cheese dressing	14
Fried eggplant, roast beetroot & cumin dip, manchego	16
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, peach, heirloom tomato, puffed buckwheat, balsamic reduction	21
Confit salmon, zucchini purée, jospersed cherry tomato	22
Crudo, baby cucumber, capsicum, celery, tomato consommé	24
Beef carpaccio, mushrooms, watercress, anchovy cream, parmesan crisps	23
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, jospersed grapes, pepitas	26
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	28 / 38
Pan-fried fish schnitzel, kale, fennel, radish, squid ink aioli	34
Oven roasted market fish, black olives, crushed potatoes, tomato, capsicum, wilted spinach	38
Pan-roasted Wagin chicken breast, sweet corn purée, shallots, pea shoot salad, jus	35
Jospersed tiger prawns, fennel & coriander salsa verde, burnt lemon	36
Chargrilled Linley Valley pork cutlet, sprouts, broccoli, wild rice, compressed apple, almond	37
Jospersed 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
Pemberton green beans, chilli, garlic, toasted almonds	12
Duck fat potatoes, fried garlic, rosemary	10
Fries, spiced salt	9.5

DESSERT

Ricotta cheesecake, brûléed grapefruit, oat crumb, raspberry ice cream	16
Chocolate panna cotta, caramelised plum, caramel and rosemary ice cream, candied walnuts	16
Apple and rhubarb crumble, vanilla bean ice cream, custard	16
Coffee and pistachio semifreddo, almond crumb, fresh orange	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.

DESSERT

Ricotta cheesecake, brûléed grapefruit, oat crumb, raspberry ice cream 16

2016 Royal Tokaji Wine Company LATE HARVEST Tokaj, Hungary **14**

Apple and rhubarb crumble, vanilla bean ice cream, custard 16

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

Coffee and pistachio semifreddo, almond crumb, fresh orange 16

2014 Château Roumieu BOTRYTIS Sauternes AOP, France **16**

Chocolate panna cotta, caramelised plum, caramel and rosemary ice cream, candied walnuts 16

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

or

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

Today's tart, served with vanilla cream 14

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

Seasonal sorbets 15

Selection of cheese, quince paste, lavosh, fruit toast

One 14 | Two 21 | Three 27 | Four 33

BY THE BOTTLE

2015 Fraser Gallop ICED PRESSED 375ML Margaret River, WA **60**

2014 Château Roumieu BOTRYTIS Sauternes AOP, France **65**

2007 Isole e Olena VIN SANTO 375ML Vin Santo del Chianti Classico DOC, Italy **140**

2002 Oremus (by Vega Sicilia) 3 PUTTONYOS 500ML Tokaj, Hungary **165**

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

TASTE SHOREHOUSE

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

Crudo, baby cucumber, capsicum, celery, tomato consommé

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

2016 Sidewood Pinot Noir, Adelaide Hills, SA
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

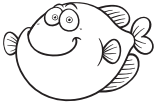
Chocolate panna cotta, caramelised plum, caramel & rosemary ice cream, candied walnuts

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



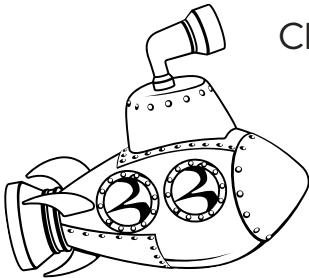
○ Fish Schnitzel, chips & salad
or

Steak, chips & salad
or

○ Napoli linguine

DESSERT

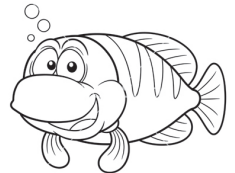
○ Chocolate sundae \$6



○ **DRINKY POOS**
Chocolate or vanilla milkshake

Softies & juice

All \$4



Please advise us of any allergies prior to ordering

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