

## BITES

Marinated olives	8
Oysters, chardonnay vinegar	4.5 / 48doz
Villani Prosciutto di Parma	16
Salchi-Bosque salami, pickled mushrooms	16
Cauliflower & sage croquettes, walnuts, blue cheese dressing	14
Fried eggplant with roast beetroot & cumin dip, shaved manchego	16
Fremantle sardines, toasted sourdough, fennel & rocket salad, lemon crème fraîche	18

## SMALLHOUSE

Roast carrot salad, tahini yoghurt, coriander, sesame & almond dukkah	16
Roast pumpkin soup, pulled duck, truffled marscapone, crushed hazelnuts	20
Fried cauliflower, chilli mayonnaise, furikake	16
Buffalo burrata, chorizo, raisin & marsala jam	16
Market crudo, melon, burnt cream, pepitas, wasabi	23
Beef tartare, pickled celeriac, horseradish, pearl barley, fried shallots	23
Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata	24
Buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	23

## BIGHOUSE & JOSPER

Conchiglioni pasta, eggplant, tomato, zucchini, basil, taleggio, roast capsicum purée	28
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	28 / 38
Fish schnitzel, kipfler crisps, bacon dust, shaved cabbage, pickled cucumber, herb aioli	34
Oven roasted market fish, parsnip purée, autumn vegetables, lemon oil, red wine dressing	38
Jospered Wagin chicken breast, cabbage, celeriac, carrot, panchetta, tomato, thyme jus	35
Jospered tiger prawns, fennel & coriander salsa verde, burnt lemon	36
Jospered Linley Valley pork cutlet, truffled mash, caramelised witlof, silver beet, sprouts	37
Jospered Taurindi Beef scotch fillet 300gm, artichoke purée, kipfler potato, oyster mushroom	45

## SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette	9
Shaved cabbage & fennel salad, mint, pangrattato, vincotto	9
Broccolini, chilli, garlic, dukkah	12
Duck fat potatoes, fried garlic, rosemary	10
Fries, spiced salt	9.5

## DESSERT

Caramel pie, roasted pear, goats curd sorbet	16
Vanilla panna cotta, quince, toasted seeds, orange & apricot frozen yoghurt, honeycomb	16
Apple & blueberry crumble, vanilla bean ice cream, custard	16
Soft chocolate ganache, bitter lemon curd, lemon crème fraîche 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

## TASTE SHOREHOUSE

5 course Chef's selection 79

classic wine match 50

premium wine match 90

## WINE IN FOCUS

2015 MICHEL ARMAND  
SAUMUR CHAMPIGNY

Cabernet Franc from the Loire Valley in Central France is the world's benchmark for this variety. 'Champigny' translates to 'Field of Fire' (Latin), which references the iron rich soils in the 8 villages surrounding Saumur that are permitted to label their wines as such.

This stellar example shows incredible vibrancy with crunchy red fruit, pronounced minerality and a svelt mouhtfeel that is complex, balanced and downright delicious.

19/95

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