

BITES

Marinated olives	8
Oysters, chardonnay vinegar	4.5 / 48doz
Villani Prosciutto di Parma	16
Salchi-Bosque salami, pickled mushrooms	16
Leek & green pea croquettes, goat's curd	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, fresh wasabi	23
Beef carpaccio, pickled celeriac, horseradish cream, fried shallots, Calcagno pecorino	23
Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata	24
Buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	23

BIGHOUSE & JOSPER

Jerusalem artichoke risotto, thyme, parmigiano-reggiano	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, winter vegetables, lemon oil, red wine dressing	38
Jospered Wagin chicken breast, cabbage, celeriac, 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, cauliflower, kipfler potato, king oyster mushroom	45

SHOREHOUSE SHAREFEAST

Slow cooked shoulder of Dorper Lamb, Moroccan couscous, jospered winter vegetables, tahini yoghurt

**Available for tables of 2+*

34pp

SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette	9
Shaved cabbage & fennel salad, ricotta salata, 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, goat's 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

2012 LINNEA VINEYARDS 'TRIFULAU'
BAROLO

Linnaea is no typical operation, blending the passion of Melbourne winemaker Michelle Edwards with the smarts of agricultural scientist Daniel Fischl in the ever illustrious Barolo. The tar and roses aroma that defines Nebbiolo is there in full, backed with earthy, mushroomy elements and cinching tannin, it is sure to transport you right to the foothills of the Italian Alps.

For those curious folk; 'Trifulau' is the Italian term for a professional truffle hunter - Seems fitting as truffle season is in full swing here in WA.

22/115

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