

BITES

Marinated olives	8
Oysters, chardonnay vinegar	4.5 / 48doz
Salchi-Sopressa salami, pickled mushrooms	16
Villani Prosciutto di Parma, compressed watermelon, parmesan, rocket	20
Sweetcorn, spinach, mozzarella croquettes, avocado crème fraîche	14
Fried eggplant with roast beetroot & cumin trempette, shaved manchego	16

SMALLHOUSE

Roast carrot salad, tahini yoghurt, coriander, sesame & almond dukkah	16
Fried cauliflower, basil miso mayonnaise, furikake	16
Buffalo burrata, chorizo, raisin & marsala jam	16
House-cured salmon, fennel cream, blood lime, pistachio	18
Market crudo, pickled beetroot, roast hazelnut, wasabi cream	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

Asparagus & broad bean risotto, green pea purée, 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, smoked eggplant, jospered tomatoes, balsamic glaze	39
Jospered Wagin chicken breast, baby spinach purée, spring vegetables	36
Jospered tiger prawns, mango & cucumber salsa, chilli, burnt lemon	36
Jospered Linley Valley pork cutlet, caramelized pear & whitlof salad, blue cheese, walnut	37
Jospered Taurindi Beef scotch fillet 300gm, cauliflower, kipfler potato, king oyster mushroom	45

SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette, shaved pecorino	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

Compressed pineapple, coconut & white chocolate mousse, mint & lime sorbet	16
Burnt custard, ruby fruits, raspberry and bottlebrush ice cream, fairy floss	16
Textures of chocolate, passion fruit curd & ice cream	16
Goat's curd cheesecake, pistachio, honeycomb, pear frozen yoghurt	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

2018 LOWBOI CHARDONNAY
PORONGURUP, GREAT SOUTHERN

This second label from Forest Hill winemaker Guy Lyons all began with the Springviews Vineyard. A site that was set apart for its exposure, its soils and its fruit. The label is named after a family farm and the artwork from prolific local artist Bella Kelly.

It's light, almost ethereal in tone, balanced with a mineral spine that creates generosity. It's a racy little number, made with passion and a love of place. We are thrilled to have it in our glasses - and hopefully in yours too.

17 / 85

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