

BITES

Marinated olives	9
Oysters, chardonnay vinegar	4.5 / 48doz
Salchi-Sopressa salami, pickled mushrooms	15
Sweetcorn, spinach, mozzarella croquettes, avocado crème fraîche	14
Villani Prosciutto di Parma, confit orange, cucumber, mint, puffed sorghum	21
Zucchini flowers, roast paprika trempette, manchego	20
Buffalo stracciatella, anchovies, pickled fennel, jospersed grapes	16

SMALLHOUSE

Wood roasted heirloom beetroot, butter beans, goat's curd, parsley, toasted almond	16
Fried cauliflower, basil miso mayonnaise, furikake	16
Market crudo, macadamia, burnt ruby grapefruit, saltbush, eucalyptus	23
Beef carpaccio, pickled cauliflower, parsley cream, fried capers, Calcagno pecorino	24
Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata	25
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	23
Shark Bay whiting, sweetcorn, pickled daikon, black mustard seeds	25

BIGHOUSE & JOSPER

Mixed grains, marinated artichoke, avocado, kale, soft boiled quail egg, almond dukkah	28
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	29 / 39
Fish schnitzel, kipfler crisps, bacon dust, shaved cabbage, pickled cucumber, herb aioli	35
Oven roasted market fish, chardonnay & sundried tomato jus, braised fennel, courgettes	39
Jospersed Wagin chicken breast, kale, quinoa, wild mushroom, shallot, cherry tomato	36
Jospersed tiger prawns, mango & cucumber salsa, chilli, burnt lemon	36
Jospersed lamb cutlet, radicchio, balsamic glazed grapes, caramelized yoghurt	38
Jospersed T-bone, oyster mushroom, asparagus, carrot purée, anchovy, horseradish	45

SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette, shaved pecorino	9.5
Shaved cabbage & fennel salad, ricotta salata, pinenuts, vincotto	9.5
Cos lettuce, heirloom tomatoes, cucumber, buttermilk dressing	9.5
Pemberton broccolini, bacon, tahini yoghurt, za'atar	12
Duck fat potatoes, fried garlic, rosemary	10.5
Fries, spiced salt	9.5

DESSERT

Chocolate Nemesis, chocolate ganache, passionfruit, honey scented banana frozen yoghurt	16
Baked blueberry & almond cheesecake, lemon & blueberry ice cream	16
Lime posset, rhubarb textures, rhubarb & watermelon sorbet	16
Pistachio, raspberry & white chocolate gelato bar, pistachio biscuit, slow roasted peach	16
Today's tart, served with vanilla cream	15
Seasonal sorbets	14
Cheese, quince paste, lavosh, fruit toast	One 14 Two 22 Three 29 Four 34 Five 40

TASTE SHOREHOUSE

5 course Chef's selection 79

classic wine match 65

premium wine match 95

WINE IN FOCUS

2016 ENVÍNATE *BENJE*, LISTÁN BLANCO
CANARY ISLANDS, SPAIN

The four vigneron behind this label have an affinity for wines grown along the coastline; what they refer to as Vinos Atlánticos. This hand-harvested Listán Blanco is grown on bush vines of 60 to 120 years on the northern edge of Tenerife. The volcanic soils of this vineyard lie at over 1000m above sea level, at the very extreme of viticultural capability.

Fresh with a mineral driven tension, elegantly saline and refined in texture. Made in super limited quantities, this wine is as intriguing as it is rare.

19 / 95

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