

BITES

Marinated olives	9
Oysters, chardonnay vinegar	4.5 / 48doz
Salchi-Sopressa salami, pickled mushrooms	15
Salted cod & tomato croquettes, smoked leek purée	14
Villani Prosciutto di Parma, confit orange, cucumber, mint, puffed sorghum	21
Zucchini flowers, roast paprika trempette, manchego	20
Buffalo burrata, heirloom tomatoes, compressed watermelon, balsamic, buckwheat	16

SMALLHOUSE

Wood roasted heirloom beetroot, green beans, goat's curd, parsley, toasted almond	16
Fried cauliflower, basil miso mayonnaise, furikake	16
Market crudo, rockmelon, roast paprika, courgettes, almonds	23
Beef carpaccio, pickled cauliflower, parsley cream, fried capers, Calcagno pecorino	24
Fremantle octopus, 'Nduja sausage, kipfler potato, confit pear, black garlic	25
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	23

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, shaved cabbage, pickled cucumber & chilli salad, herb aioli	35
Oven roasted market fish, chardonnay & sundried tomato jus, braised fennel, courgettes	39
Jospered Wagin chicken breast, braised red cabbage, caramelised onion, baby carrots, sage	36
Jospered tiger prawns, paw paw & cucumber salsa, spiced coconut, burnt lemon	36
Jospered lamb cutlet, radicchio, balsamic glazed grapes, caramelised yoghurt	39
Jospered T-bone, confit leeks, parsnip purée, roasted vine tomatoes	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

2017 KUMEU RIVER ESTATE CHARDONNAY
AUCKLAND, NEW ZEALAND

From its beginnings in 1937 the vineyards of Kumeu River, 25km North of Auckland, have established themselves as benchmark examples of New Zealand Chardonnay. This fruit comes off 6 vineyards, providing breadth of flavour and increased complexity.

Winemaker Michael Brajkovich MW aims to make elegant, flinty wines. Medium bodied and with ample plush fruit, this has weight and texture whilst keeping in line with Michael's ethos.

19/95

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