

BITES

Marinated olives	9
Oysters, chardonnay vinegar	4.5 / 48doz
Salted cod & tomato croquettes, smoked leek purée	14
Villani Prosciutto di Parma, jospersed sourdough	14
Jospersed chorizo, date & marsala purée, whipped goat's curd, pickled onion, almond	16
Wagyu beef bresaola, cauliflower & cucumber piccalilli	18

SMALLHOUSE

Jerusalem artichoke & duck soup, hazelnuts, coriander oil	18
Fried cauliflower, spiced pumpkin, toasted seeds, nori & almond dukkah	16
Buffalo burrata, eggplant caponata, raisins, olives, puffed quinoa	18
Wood roasted heirloom beetroot, green beans, goat's curd, parsley, toasted almond	16
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

Spinach and ricotta gnocchi, roast capsicum, almonds, shaved Asiago	28
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	29 / 39
Fish schnitzel, shaved cabbage, pickled cucumber & chilli salad, herb tartare	35
Oven roasted market fish, mussels, white bean, spinach & tomato bouillon	39
Jospersed Wagin chicken breast, wild mushrooms, pancetta, kipfler potatoes, garlic cream	36
Jospersed tiger prawns, paw paw & cucumber salsa, spiced coconut, burnt lemon	37
Confit Wagin duck leg, beetroot, celeriac purée, black pudding, quince	39
400g grain fed sirloin on the bone, parsnip purée, roasted artichoke, thyme jus	46

SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette, shaved pecorino	9.5
Shaved cabbage & fennel salad, ricotta salata, pinenuts, vincotto	9.5
Wood roasted brussel sprouts, tahini yoghurt, bacon, chestnut	12
Duck fat potatoes, fried garlic, rosemary	10.5
Fries, spiced salt	9.5

DESSERT

Warm chocolate and saffron poached pear torte, vanilla yoghurt sorbet	16
Mandarin cheesecake, burnt meringue, fresh citrus, lemon & yuzu ice cream	16
Sticky date pudding, sage ice cream, walnuts	16
Vanilla custard, sour cherry ice cream, pistachio, shortbread	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

DOMAINE DUPASQUIER JACQUÈRE,
SAVOIE, FRANCE

France's Savoie region is not often a hot topic of conversation - unless you're planning a ski trip. When described in terms of wine, it is known as a mountainous annex to the Jura, however the two actually have little in common. A mysterious place dotted with dairy cows and chalets, it is full of weird indigenous grapes such as Jacquère, an aromatic variety that carries an aerial lightness with pretty stonefruit that sits beneath its distinctive savoury drive. A decided minerality and tight acidity really begs to question why aren't people drinking more Savoie? It's a delicate alternative to Riesling and brings with it the excitement of a unknown grape from a region far from our sunny shores.

14/70

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