

BITES

Marinated olives	9
Oysters, chardonnay vinegar	4.5 / 48doz
Roasted eggplant, chèvre and sundried tomato croquettes, basil aioli	16
Villani Prosciutto di Parma, jospersed sourdough	14
Wagyu beef bresaola, cauliflower & cucumber piccalilli	18
Jospersed chorizo, Marsala reduction, whipped goat's curd, pickled onion, slivered almond	16
Semolina fried zucchini, saffron & zucchini purée, shaved Manchego	19

SMALLHOUSE

Turmeric and cumin pumpkin soup with roasted duck, toasted walnuts, crème fraîche	19
Fried cauliflower, spiced pumpkin, pepitas, nori & almond dukkah	16
Buffalo burrata, porcini mushroom cream, pickled beetroot, puffed sorghum	19
Wood roasted heirloom carrots, smoked yoghurt, pistachio & almond dukkah	18
Beef carpaccio, truffle mascarpone, shaved Pecorino Romano, hazelnut, rocket	25
Fremantle octopus, 'Nduja sausage, kipfler potato, confit pear, black garlic	25
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	24

BIGHOUSE & JOSPER

Spinach and ricotta gnocchi, romesco, shaved Asiago	28
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	29 / 39
Fish schnitzel, celeriac, brussel sprout & apple slaw, fried capers, lemon	35
Oven roasted market fish, mussels, white bean, spinach & tomato bouillon	39
Jospersed Mt. Barker chicken breast, wild mushrooms, pancetta, kipfler potatoes, garlic cream	36
Jospersed tiger prawns, radish, confit tomato, coriander taramasalata	39
Confit duck leg, five spice cabbage, buttered swede, quince	38
400g grain fed sirloin on the bone, parsnip purée, roasted artichoke, thyme jus	46

SIDES

Bread & butter	4.5
Garden leaves, grain mustard vinaigrette, shaved Pecorino	9.5
Shaved cabbage & fennel salad, ricotta salata, pinenuts, vincotto	9.5
Wood roasted artichokes, broccolini, Za'atar, yoghurt dressing	13
Duck fat potatoes, fried garlic, rosemary	10.5
Fries, spiced salt	9.5

DESSERT

Baked apple crumble cheesecake, salted caramel ice cream	16
Toasted marshmallow, orange, pomegranate, orange blossom ice cream, honeycomb	16
Sticky date pudding, sage ice cream, walnuts	16
Chocolate & hazelnut gelato bar, sour cherry, dark chocolate & hazelnut mousse	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

2018 SOMOS AGLIANICO
MCLAREN VALE, SA

An Aussie and a Mexican set out to create interesting and contemporary wines from McLaren Vale and so Somos was born. Their focus is set on giving voice to more alternative varieties and their Aglianico is of particular note. The wine plays with light tannin that gives it a fine boned structure while the acidity adds a lively presence making it even more enticing. There is clearly an understanding of this late-ripening Italian variety - and this is one of the more serious Aglianicos around. Made with a deft touch, the resulting style is perfumed and balanced, bursting with energy and personality.

14 / 70

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