

## BITES

Marinated olives	9
Oysters, chardonnay vinegar	4.5 / 48doz
Pecorino, porcini mushroom and polenta croquette, basil aioli	16
Wagyu cecina, cauliflower & cucumber piccalilli	14
Villani Prosciutto di Parma, jospersed sourdough	14
Fremantle sardines, beetroot carpaccio, horseradish cream, torn sourdough, watercress	16
Fried spiced eggplant, beetroot & cumin trempette, shaved Manchego	19

## SMALLHOUSE

Market crudo, fresh plum, samphire, toasted sunflower seeds, nori salt	23
Shark Bay confit scallops, avocado, cucumber, wasabi, spiced tomato dressing	22
Jospersed chorizo, date & marsala purée, whipped goat's curd, pickled onion, almond	17
Roasted heirloom carrot salad, smoked sheep's milk yogurt, spiced pistachio	16
Buffalo burrata, heirloom tomatoes, fresh fig, crouton, cucumber, honey	19
Fried cauliflower, spiced pumpkin, toasted seeds, nori & almond dukkah	16
Beef carpaccio, enoki mushrooms, roasted peanuts, sesame seeds, oyster cream	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, roast capsicum, almonds, shaved Asiago	28
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	29 / 39
Fish schnitzel, baby cos, spiced almonds, tartare	35
Oven roasted market fish, zucchini chimichurri, tomato, black olives, baby fennel, jus	39
Jospersed Mt. Barker chicken breast, turmeric couscous, raisins, pinenuts, tahini yoghurt	36
Jospersed tiger prawns, radish, confit tomato, coriander taramasalata, charred orange	39
Jospersed Linley Valley pork cutlet, butternut squash purée, cherries, charred baby onion	38
Kerrigan Valley T-bone, grilled artichoke, blistered tomatoes, paprika butter	46

## SIDES

Bread & butter	4.5
Garden leaves, shaved Pecorino, grain mustard vinaigrette	9.5
Kale & quinoa raw salad, cherry tomatoes, ricotta salata, vincotto	9.5
Heirloom tomatoes, pickled shallots, rocket, shaved radish, puffed sorghum, balsamic	9.5
Pemberton green beans, parsley, toasted almonds	13
Duck fat potatoes, fried garlic, rosemary	10.5
Fries, spiced salt	9.5

## DESSERT

Burnt lemon custard, lemon curd, shortbread crumb, blackcurrant ice cream	16
White chocolate, raspberry & macadamia gelato bar, fresh strawberry, white chocolate snow	16
Salted caramel slice, chocolate ganache, malted chocolate, passionfruit & cookie ice cream	16
Fig, pistachio & goats curd tart, fig ice cream, pomegranate honey	16
Seasonal sorbets	14
Cheese, macerated dried fruit, 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
------------------------------	-----------------------	-----------------------

### CAVIAR

White	per 30g	120
Siberian		170
Beluga		280

Savoury profiteroles  
with Shorehouse condiments

### CHAMPAGNE

NV POL ROGER BRUT RÉSERVE

The infamous white foil that surrounds this bottle has been the centre of countless celebrations since 1849. Coming from over 30 Crus in Champagne, it delivers a consistently impressive and detailed bubbles.

22 / 135

### WINE IN FOCUS

2018 ANTONELLI SAN MARCO GRECHETTO  
UMBRIA, ITALY

This estate has been owned by the Antonelli family since 1881, with Filippo Antonelli at the helm from 1986. Set in the picturesque hills of Umbria, the vineyard is at an altitude of 350m, meaning cooler temperatures to achieve a tighter acidity. Grechetto is indigenous to the region and delivers a wine with florality and prettiness whilst maintaining a tense, mineral structure. A textured drop with depth and respect the tradition of the region, showing elegance and balance.

15/75

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