

## BITES

Oysters, chardonnay vinegar	4.5 / 48doz
Marinated olives	9
Gruyère, broccoli & kale croquettes, roast tomato & chilli jus	16
Wagyu cecina, cauliflower & cucumber piccalilli	14
Villani Prosciutto di Parma, jospersed sourdough	14
Fremantle sardines, beetroot carpaccio, horseradish cream, torn sourdough, watercress	16
Jospersed chorizo, red onion jam, whipped goat's curd, witlof, pistachio	18

## SMALLHOUSE

Celeriac & curry leaf soup, braised duck, fried cauliflower	18
Seared Shark Bay whiting, sweetcorn purée, pickled daikon, kale, basil pesto	24
Quinoa & roasted pumpkin salad, wild mushroom, herbed feta, pomegranate	17
Fried cauliflower, turmeric & tahini yoghurt, toasted seeds	17
Buffalo burrata, smoked eggplant, pickled beetroot, toasted pinenuts	19
Beef carpaccio, truffle cream, hazelnuts, pecorino, enoki, freshly shaved Coomer truffle	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 & ricotta gnocchi, roasted cauliflower, almonds, Asiago, freshly shaved Coomer truffle	30
Blue Swimmer Crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	29 / 39
Oven roasted market fish, zucchini chimichurri, tomato, black olives, baby fennel, jus	39
Jospersed chicken breast, brussels sprouts, bacon, chestnuts, freshly shaved Coomer truffle	38
Jospersed Shark Bay king prawns, burnt orange, broccolini, red cabbage slaw	39
Jospersed Linley Valley pork cutlet, spiced pumpkin, kohlrabi, apple, walnuts	38
Jospersed Kerrigan Valley T-bone, wild mushrooms, parsnip purée, marjoram & shallot butter	46

## SIDES

Bread & butter	4.5
Garden leaves, shaved pecorino, grain mustard vinaigrette	9.5
Slow roasted heirloom carrots, basil miso, almond dukkah	13
Duck fat potatoes, fried garlic, thyme	10.5
Fries, spiced salt	9.5

## DESSERT

Baked tiramisu, chocolate, espresso ice cream	16
White chocolate, banana & passion fruit tart, honey roasted macadamia, passionfruit ice cream	16
Burnt lemon custard, shortbread, cherry & raspberry ice cream	16
Sticky date pudding, salted toffee sauce, sage ice cream, walnuts	16
Seasonal sorbets	14
Cheese, macerated dried fruit, lavosh, fruit toast	One 14   Two 22   Three 29   Four 34   Five 40

### WINE IN FOCUS

#### 2018 CA'DI PONTI SHIRAZ, SICILY

Sicily: on trend in the world of wine, & whilst Shiraz is a grape known to us all it serves Aussie palates well here as it thrives in the hot climate of Italy's most southern of winemaking regions. Adria Vini is a collaborative venture established in 2003 to create regional & approachable expressions. From 20 yr old vines there is an abundance of brambly fruit that provides depth & richness; slightly heady with a youthful tang & a tug of tannin. Red to drink with food & without contemplation.

15/75

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