

## BITES

Oysters, chardonnay vinegar	4.5 / 48doz
Shorehouse Mary oysters, cucumber, celery	5 / 54doz
Marinated olives	9
Pumpkin & sage croquettes, roast tomato & chilli jus	18
Wagyu bresaola, eggplant & cauliflower pickle, crostini	15
Villani Prosciutto di Parma, jospered sourdough	15
Fremantle sardines, beetroot carpaccio, horseradish cream, torn sourdough, watercress	16
Jospered chorizo, red onion jam, whipped goat's curd, witlof, pistachio	19

## SMALLHOUSE

Market crudo, edamame & wasabi cream, sweet soy, enoki, apple, sesame seeds	24
Seared Shark Bay whiting, Jerusalem artichoke purée, morels, gremolata	24
Quinoa & roasted pumpkin salad, wild mushroom, herbed feta, pomegranate	18
Fried cauliflower, turmeric & tahini yoghurt, toasted seeds	18
Buffalo burrata, smoked eggplant, pickled beetroot, toasted pinenuts	20
Beef carpaccio, sundried tomatoes, broad beans, mizuna, Cipriani dressing	24
Fremantle octopus, 'Nduja sausage, kipfler potato, confit pear, black garlic	25
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	24

## BIGHOUSE & JOSPER

Ricotta gnocchi, squash & saffron, wild mushroom, asparagus, beans, Montasio	30
Blue Swimmer Crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	29 / 39
Oven roasted market fish, jospered leeks, beetroot & miso reduction, rocket pesto	39
Confit Wagin duck leg, cauliflower purée, caramelised pear, green bean, witlof, Roquefort	38
Jospered chicken breast, spring onion purée, enoki, shitake, silverbeet	38
Jospered Shark Bay King Prawns, romesco, zucchini & fennel chimichurri, burnt orange	39
Jospered Linley Valley pork cutlet, spiced cabbage, daikon & fennel slaw, butifarra negra sausage	38
Jospered Kerrigan Valley T-bone, artichoke, baby fennel, truffle butter, jus	46

## SIDES

Bread & butter	4.5
Rocket salad, sliced pear, goat's fetta, balsamic	11.5
Spring greens, chilli, garlic, roasted almonds	13
Duck fat potatoes, fried garlic, thyme	10.5
Fries, spiced salt	9.5

## DESSERT

Apricot & saffron gelato, white chocolate, pistachio, frozen macaron, orange caramel	16
Chocolate tart, salted toffee, pecan, rosemary ice cream	16
Buttermilk panna cotta, fig jelly, caraway shortbread, strawberries, blackberry ice cream	16
Brûléed pain perdu, apple jam, crème fraîche ice cream	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

## WINE IN FOCUS

2020 BATTLES *BLENDABURG*

FRANKLAND RIVER, GREAT SOUTHERN, WA

The duo behind Battles are no strangers to making wine, however this is merely the second vintage under their very own label.

The name Blendaberg is a riff on the Grand Crus of Alsace as they often share the suffix 'berg'. This blend of Riesling, Gewürztraminer and Pinot Grigio is a textural white with fine-grained aromatics and purity of fruit. It's easy drinking backed by complex undertones courtesy of clever winemaking.

12/60

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