

BITES

Oysters, chardonnay vinegar	4.5 / 48doz
Marinated olives	9
Pumpkin & sage croquettes, roast tomato & chilli jus	16
Wagyu bresaola, eggplant & cauliflower pickle, crostini	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

Leek & potato soup, braised Baldivis rabbit, poached egg, truffle	18
Seared Shark Bay whiting, Jerusalem artichoke purée, morels, gremolata	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, jospersed leeks, beetroot & miso reduction, rocket pesto	39
Jospersed chicken breast, brussels sprouts, bacon, chestnuts, freshly shaved Coomer truffle	38
Jospersed Shark Bay king prawns, romesco, zucchini & fennel chimichurri, burnt orange	39
Jospersed Linley Valley pork cutlet, spiced cabbage, daikon & fennel slaw, butifarra negra sausage	38
Jospersed Kerrigan Valley T-bone, wild mushrooms, parsnip purée, marjoram & shallot butter	46

SIDES

Bread & butter	4.5
Rocket salad, sliced pear, goat's fetta, balsamic	11.5
Winter greens, chilli, garlic, roasted almonds	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

TASTE SHOREHOUSE

5 course Chef's selection	79
classic wine match	50
premium wine match	90

WINE IN FOCUS

BATTENFELD SPANIER GRÜNER/SYLVANER
RHEINHESSEN, GERMANY

H.O. Spanier is a superstar of the Rheinhessen in Germany's southwest. Whilst Riesling is his vision, he excels with this dry blend of Sylvaner & Grüner Veltiner – both aromatic varieties pushed to the extreme here – a wine etched with natural density flexing weight and power. "The grape vine is an interpreter of the relationship between light & earth. I could do little to influence light, therefore I focused on the soil."

16/85

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