

## BITES

Oysters, chardonnay vinegar	4.5 / 48doz
Shorehouse Mary oysters, cucumber, celery	5 / 54doz
Marinated olives	9
Sweetcorn & manchego croquettes, roast tomato & 'Nduja jus	18
Wagyu bresaola, eggplant & cauliflower pickle, crostini	15
Villani Prosciutto di Parma, rockmelon, cucumber, mint, walnuts	19
Fried eggplant, roast tomato & chilli, basil pesto, Parmigiano Reggiano	18
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
Spice crusted Shark Bay whiting, lemon emulsion, peas, endive salad	24
Quinoa & roasted pumpkin salad, wild mushroom, herbed feta, pomegranate	18
Fried cauliflower, beetroot & tahini yoghurt, toasted seeds	18
Buffalo burrata, pickled zucchini, peach, toasted almonds	20
Beef carpaccio, sundried tomatoes, broad beans, mizuna, Cipriani dressing	24
Jospered cuttlefish, roast paprika taramasalata, red radish, green beans, cherry tomatoes, finger lime	26
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 asparagus, pea & spinach emulsion, pancetta & red wine jus	39
Confit duck leg, cauliflower purée, caramelised pear, witlof, Roquefort, roasted walnuts	38
Jospered chicken breast, wild rice, jospered corn, sprouts, snow peas, corn purée	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 Sirloin on the bone, eggplant, zucchini, carrot reduction, gremolata, crispy onion	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

Lemon custard, elderflower jelly, grapes, lemon sorbet	16
Goat's curd, pinenut & honey tart, blueberries, thyme ice cream	16
White chocolate, mango & passionfruit gelato bar, pistachio, roasted pineapple	16
Chocolate & cherry cheesecake, gingerbread 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

GRAPE ABDUCTION BY GÖNC PINOT BLANC/MUSCAT  
ŠTAJERSKA, SLOVENIA

We are always looking for intriguing wines from unique regions that speak of place and grape. An aromatic white from a single vineyard in Slovenia nails the brief.

This winery has been in the family for five generations which brings experience and tradition whilst maintaining a modern edge. A blend of Pinot Blanc and Muscat, it's lively & full of bright acidity, offset with a mineral driven backbone.

**12/60**

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