

THE SHOREHOUSE





THE VENUE

Proudly perched overlooking the majestic Swanbourne beach, sits The Shorehouse; WA's number 1 beachside venue.

This bright and beautiful space is every hosts dream; segmenting into an array of spaces, each with unrivalled ocean views.

Add to this the expert touch of our chefs and we have all the ingredients for the perfect beachside event.



OCCASIONS

We're open 7 days a week for breakfast, lunch and dinner.

- Wedding
- Birthday
- Business Lunch
- Hens Party
- Champagne Breakfast
- Canapé Reception
- Bespoke Experience



PRIVATE DINING ROOM

**UP TO 100 GUESTS SEATED
& 120 GUESTS COCKTAIL STYLE**

Our stunning Private Dining Room seamlessly separates from the main restaurant via frosted sliding doors, making a completely private space with separate entrance. The versatile space can accommodate 40-120 guests in a range of layouts with an option to use our popular booths.

THE DECK

There really is no better place on the coastline. Book our deck for a summertime shindig or cocktails and canapés under the stars.

GROUP DINING

The Shorehouse offers a range of semi-private spaces that can be booked for any occasion big or small. Book one of our areas for drinks and bites or dine at a big share table for group celebrations.



GROUP DINING MENU*

Available for groups of 12+ for lunch and dinner

2 Courses - \$65

3 Courses - \$85

CANAPÉS (ADD \$14pp)

Fried eggplant, roast beetroot & cumin dip

Sweetcorn & Manchego croqueta, roast tomato & chilli a'lioli

Beef carpaccio & mushroom mascarpone tart

ENTRÉE

Buffalo burrata, pickled zucchini, peach, toasted almonds

Market crudo, edamame & wasabi cream, sweet soy, enoki, apple, sesame seeds

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN

Mixed grain salad, Jospired corn, roasted beetroot, goat's curd

Oven roasted market fish, pea & spinach emulsion, Torbay asparagus, red wine reduction

Slow cooked beef brisket, spiced carrot purée, jospired artichoke, broccolini, thyme jus

DESSERT**

White chocolate, mango & passionfruit gelato bar, pistachio, roasted pineapple

Chocolate & cherry cheesecake, gingerbread ice cream

CHEESE PLATES TO SHARE (ADD \$8pp)

Selection of cheese, quince paste, lavosh, fruit toast

** For groups of 30+ our chef recommends serving a selection of dessert canapés

* Menus subject to seasonal changes



DINING SET MENU*

Available for groups of 12+ for lunch and dinner

2 Courses - \$65

3 Courses - \$85

CANAPÉS (ADD \$14pp)

Fried eggplant, roast beetroot & cumin dip

Sweetcorn & Manchego croqueta, roast tomato & chilli a'lioli

Rare roast beef & mushroom, corn chip

ENTRÉE

Buffalo burrata, pickled zucchini, peach, toasted almonds

Market crudo, edamame & wasabi cream, sweet soy, enoki, apple, sesame seeds

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

MAIN

Mixed grain salad, Jospersed corn, roasted beetroot, goat's curd

Oven roasted market fish, pea & spinach emulsion, Torbay asparagus, red wine reduction

Slow cooked beef brisket, spiced carrot purée, jospersed artichoke, broccolini, thyme jus

DESSERT CANAPÉS (CHOOSE 4, SERVED CENTRE TABLE)

Peanut butter bar

Lemon meringue NUT FREE

Vanilla custard & fruit tart NUT FREE

Blood orange cheesecake NUT FREE

Chocolate, raspberry & pistachio tart

Milk chocolate & hazelnut truffles GF

White chocolate & passionfruit truffles NUT FREE, GF

CHEESE PLATES TO SHARE (ADD \$8pp)

Selection of cheese, quince paste, lavosh, fruit toast

* Menus subject to seasonal changes

TASTE SHOREHOUSE

5 Course Chef's selection 79
Classic wine match +65
Premium wine match +95

Buffalo burrata, smoked eggplant, pickled beetroot, toasted pinenuts

NV Mirabello Prosecco DOCG, Veneto, Italy
NV Franck Bonville Blanc de Blancs, Champagne, France

Seared Shark Bay whiting, Jerusalem artichoke purée, morels, gremolata

2018 Les Crêtes Mon Blanc Müller-Thurgau/Pinot Blanc, Valle d'Aosta, Italy
2015 Weinrieder BIRTHAL Pinot Blanc Weinviertel DAC, Niederösterreich, Austria

Fremantle octopus, 'Nduja sausage, kipfler potato, confit pear, black garlic

2019 VINO VOLTA Post Modern Seriousism Grenache, Swan Districts, WA
2017 Domaine de Bellene Pinot Noir, Côte de Beaune, Burgundy, France

Jospered chicken breast, spring onion purée, enoki, shitake, silverbeet

2019 Fairbank Syrah, Heathcote, VIC
2018 Nocturne, Cabernet Sauvignon, Margaret River, WA

Chocolate tart, salted toffee, pecan, rosemary ice cream

2015 Château de Suduiraut Lions Sémillon BOTRYTIS, Sauternes AOP, France
2015 Château Pierre-Bise Chenin Blanc BOTRYTIS Quarts de Chaume AOP, France

* Sample Menu. Subject to seasonal changes.



CANAPÉS

Create your own canapé menu from the items below
Minimum order of 20 pieces of each item

SMALL \$5 EACH

- Sweetcorn & Manchego croqueta, roast tomato & chilli a'lioli VEGETARIAN
- Tomato and chilli gazpacho, herb oil GF, VEGETARIAN, DAIRY FREE
- Freshly shucked oyster, chardonnay vinegar GF, DAIRY FREE
- Saffron polenta, roast capsicum GF, VEGETARIAN, DAIRY FREE
- Fremantle sardines, avocado, wasabi & crustini GF OPTION AVAILABLE, DAIRY FREE
- Romesco, soft boiled quail egg, lavosh VEGETARIAN, GF OPTION AVAILABLE, DAIRY FREE
- Endive, whipped goat's curd, asparagus, onion jam VEGETARIAN, GF OPTION AVAILABLE
- Onion & cauliflower bhaji, cucumber tzatziki VEGETARIAN
- Rare roast beef & mushroom, corn chip GF
- Chicken, honey, sesame, parmesan & pistachio sticks GF
- Spiced eggplant, roast beetroot and cumin dip GF, VEGETARIAN, DAIRY FREE
- Confit scallop, roasted tomato & chilli sauce GF, DAIRY FREE
- Shark bay crab, cucumber, salmon roe GF, DAIRY FREE
- Grilled octopus & chorizo, black garlic GF, DAIRY FREE

SUBSTANTIAL \$8 EACH

- Burrata, eggplant caponata, basil pesto GF, VEGETARIAN
- Grilled field mushroom & beetroot slider, Brie, pickled cauliflower VEGETARIAN
- Wild mushroom risotto, Parmigiano-Reggiano GF, VEGETARIAN
- Orrechiete, crab & prawn, saffron, fennel sauce DAIRY FREE
- Shorehouse fish schnitzel, shoestring fries, tartare sauce GF OPTION AVAILABLE
- Lamb kofta, fennel & cabbage salad, tahini yoghurt GF
- Beef burger, pancetta, Swiss cheese, rocket, chilli aioli
- Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce GF

DESSERT \$5 EACH

- Peanut butter bar
- Vanilla custard & fruit tart NUT FREE
- Chocolate, raspberry & pistachio tart
- White chocolate & passionfruit truffles NUT FREE, GF
- Lemon meringue NUT FREE
- Blood orange cheesecake NUT FREE
- Milk chocolate & hazelnut truffles GF

GROUP BREAKFAST MENU

Available for groups of 12+

\$29pp - Includes a Tea or Coffee on arrival

\$37pp - Includes a glass of Prosecco

\$45pp - Includes a glass of Franck Bonville NV Blanc de Blancs Champagne

TO START

Housemade Granola, rhubarb compote, macadamias, mandarin curd

THE MAIN EVENT...

Please select 2 from the 4 main options, guests can then choose from these 2 options on the day:

- Seasonal fruit salad, banana & passionfruit yoghurt
- Eggs Benedict, toasted english muffin, rocket, pulled pork, hollandaise sauce
- Togarashi spiced scrambled eggs, avocado smash, Danish feta, rocket
- Belgian waffle, mixed berries, white chocolate ganache, pistachio

SPECIAL OCCASION CAKES

Available for groups of 12+

	SMALL (12-20 GUESTS)	LARGE (20+ GUESTS)
Chocolate Ganache (GF)	\$60	\$120
Orange & Almond Cake	\$60	\$120

THE FINER DETAILS

Our chefs can write a personalised message on your cake!

We require a minimum of 7 days for your order to be placed.

DRINKS

FIXED PRICE PACKAGES

Basic	Mid	Premium
\$45 for 2 hours	\$60 for 2 hours	\$70 for 2 hours
\$60 for 3 hours	\$75 for 3 hours	\$90 for 3 hours
\$75 for 4 hours	\$90 for 4 hours	\$110 for 4 hours
\$85 for 5 hours	\$100 for 5 hours	\$125 for 5 hours
\$90 for 6 hours	\$110 for 6 hours	\$140 for 6 hours
Shorehouse Fizz	NV Mirabello <i>Prosecco</i> , Treviso Veneto, ITA	NV Franck Bonville Blanc de Blancs, Champagne, FRA RM
Shorehouse White	19 Fraser Gallop <i>Estate Sem/Sauv Blanc</i> , Margaret River, WA	20 Battles <i>Blendaberg</i> Riesling/Pinot Frankland River, WA
Shorehouse Red	17 Adria Vini Italia, Montepulciano d'Abruzzo DOC, ITA	19 Clos de L'Eglise Chardonnay, Mâcon, FRA
		18 Handpicked Pinot Noir, Mornington Peninsula, VIC
		16 Château de Vallagon Cabernet Blend, Touraine, FRA
Tap beer - Beer Farm Australian Pale Ale	Tap beer - Beer Farm Australian Pale Ale	Tap beer - Beer Farm Australian Pale Ale
Running with Thieves X IM Pilsner	Running with Thieves X IM Pilsner	Running with Thieves X IM Pilsner
Nowhereman American Pale Ale	Nowhereman American Pale Ale	Nowhereman American Pale Ale
Soft drinks + filtered water	Soft drinks + filtered water	Soft drinks + filtered water

Please note these are sample menus and subject to changes.

DRINKS

ON CONSUMPTION

Choose from the selection below, if you require a more tailored choice our sommeliers are happy to create offerings based on the full beverage list. We recommend choosing 1 sparkling and up to 2 whites and 2 reds.

SPARKLING

19	Shorehouse Fizz	King Valley, VIC	48
NV	La Dolci Colline Prosecco	Veneto, ITA	60
18	Leeuwin Estate Brut	Margaret River, WA	80
18	Dormilona House <i>Pet</i> PET NAT ROSÉ	Margaret River, WA	65
NV	Franck Bonville Blancs des Blancs	Avize, Champagne, FRA	135
NV	Billecart-Salmon Rosé	Mareuil-Sur-Aÿ, Champagne FRA	260

WHITE

20	South by South West Sauvignon Blanc	Margaret River, WA	65
19	Fraser Gallop Sauvignon Blanc/Semillon	Margaret River, WA	60
19	Les Olivers Sauvignon Blanc/Vermentino	Loire Valley, France	70
18	Frankland Estate Isolation Ridge Riesling	Frankland River, WA	92
19	Ministry of Clouds Riesling	Clare Valley, SA	75
20	Battles Blendaberg Pinot Gris/Riesling/Gewurtz	Great Southern, WA	60
19	Piattini Pinot Grigio	Provincia di Pavia, Italy	65
19	Langhe Estate TSR Chardonnay	Frankland River, WA	55
19	Gant & Co Chardonnay	Margaret River, WA	90
19	Clos de L'Eglise Chardonnay	Mâconnais	120

ROSÉ

20	South by South West	Margaret River, WA	65
18	Domaine Pasquirers	Pays d'Oc, France	70
19	Rimauresq Cru Classe	Provence, France	110

RED

18	Handpicked Pinot Noir	Mornington Peninsula, VIC	60
18	Domaine Collotte Pinot Noir	Bourgogne Rouge, France	110
16	KIWA (by Escarpment) Pinot Noir	Martinborough, New Zealand	150
18	VS&B Prêt-à-Rouge Red Blend	King Valley, VIC	65
16	Ca Di Ponti Shiraz	Sicily, Italy	60
18	Samuels Gorge Shiraz	McLaren Vale, SA	105
18	Torbreck <i>The Struie</i> Shiraz	Barossa Valley, SA	175
19	Hoi Polloi (By LS Merchants) Cab Sauv	Margaret River, WA	60
18	Fraser Gallop <i>Parterre</i> Cabernet	Margaret River, WA	120

Please note these are sample menus and subject to changes.

TERMS & CONDITIONS

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements - minimum spend is based on FOOD AND BEVERAGE ONLY.

DEPOSIT

A deposit will be required to secure your booking. Event deposits are strictly non-refundable.

CANCELLATION OF A BOOKING

Please notify us in writing by email of any cancellation prior to your booking date. Cancellations will result in a loss of your deposit.

Cancellations made more than 30 days prior to your booking date will incur a charge of 50% of the minimum spend or quoted food and beverage price.

Cancellations made less than 30 days prior to your booking date will incur a charge of 100% of your agreed minimum spend or the quoted food and beverage price.

If your event cannot go ahead due to Government restrictions relating to COVID-19, The Shorehouse will hold the deposit amount towards a future event within 12 months of cancellation. If you choose to cancel rather than postpone, we require cancellation in writing at least 14 days before the event and you will forfeit the deposit paid.

CANCELLATION OF AN EVENT BY THE SHOREHOUSE

The Shorehouse reserves the right to cancel an event or any associated event at its sole discretion. In the event of The Shorehouse cancelling an event, The Shorehouse may at its discretion refund any deposits paid by you less any costs and fees incurred. The Shorehouse expressly excludes any liability for any direct or indirect losses or damages howsoever arising as a result of such cancellation and will not, for example, be responsible for any travel or accommodation costs incurred. In the event of cancellation and where it deems it appropriate, The Shorehouse will use reasonable endeavours to reschedule the event and the parties agree to negotiate in good faith in such circumstances.

CHANGE OF DATES

Where possible we will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation terms apply.

PAYMENT

A full payment of your deposit is due before your event is confirmed. The balance of the minimum spend is due 1 week prior to the event. Our preferred payment method is by EFT bank transfer. We also accept credit cards but fees apply: Amex - 2%, Visa & Mastercard 1.75%. The balance of the total bill is due on the day by cash or credit card. We do not accept cheques.

MENUS AND DIETARY REQUIREMENTS

Our menus are subject to change due to the availability of seasonal and fresh produce. Notification of any pricing changes due to seasonal change or otherwise will be in writing to you at the earliest date. Please advise if guests have special dietary requirements at least 7 days prior to your event date so the kitchen can accommodate such requirements.

Event organisers are not permitted to supply their own food or beverages under any circumstances (cakes being the exception).

CAKES PROVIDED BY THE CLIENT

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client.

NOISE LEVELS

As we are located in a residential area we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the event client to ensure that guests comply with this policy.

DELIVERIES

All deliveries to the venue must be advised to the Events Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Shorehouse reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

DUTY OF CARE

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.

RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Shorehouse's other guests and visitors are not disturbed by your function, guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- The Shorehouse does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

