

## BITES

Marinated olives	8
Oysters, chardonnay vinegar	4.5 / 48doz
Semi dried tomato, olive, mozzarella croquettes, smoked tomato aioli	13.5
Tempura zucchini flowers, chilli & lime mayonnaise	18
Chicken rillettes, macerated orange, black olives, watercress	17
Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta	27

## SMALLHOUSE

Fried cauliflower, basil miso mayonnaise, furikake	16
Roast carrot salad, smoked eggplant purée, sesame & almond dukkah	16
Watermelon, grilled nectarine, buffalo mozzarella, croutons, organic honey	21
Black Kingfish crudo, navel orange, toasted sunflower seeds, pickled fennel, bottarga	24.5
Abrolhos Island scallop ceviche, avocado, cucumber, tiger's milk	24
Beef carpaccio, mushrooms, watercress, anchovy cream, parmesan crisps	23.5
Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata	24
Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce	23

## BIGHOUSE & JOSPER

Jospered broccolini, freekah, barley, farro, sugar snap & radish salad, poached egg	26
Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato	28 / 38
Pan-fried fish schnitzel, Asian slaw, Gochujang dressing	33
Oven-roasted market fish, grilled witlof, salted grapes, sunflower seeds, fennel purée	38
Pan-roasted Wagin chicken breast, aromatic mixed grains & shallots, pea shoot salad, jus	35
Jospered tiger prawns, XO sauce, broccolini, burnt lemon	36
Pulled lamb shoulder, smoked eggplant, chilli bean paste	35
Jospered Taurindi Beef scotch fillet 300gm, brussel sprouts, rosemary, lemon	45

## SIDES

Bread & butter	4.5
Rocket lettuce salad, lemon vinaigrette	9
Cos salad, red radish, buttermilk dressing	9
Shaved cabbage & fennel salad, mint, pangrattato, vincotto	9
Broccoli, anchovies, chilli, garlic, basil	12
Duck fat potatoes, fried garlic, rosemary	10
Fries, spiced salt	9.5

## DESSERT

Lemon panna cotta, burnt meringue, mandarin ice cream	16
Semifreddo of white chocolate, raspberry, pistachio & almond crumb, fresh strawberry	16
Sweet cheese(cake) board, grapes, elderflower jelly, oat shortbread, goat's curd sorbet	16
Soft chocolate ganache, caramelised chocolate, passionfruit crèmeux, vanilla bean ice cream	16
Today's tart, served with vanilla cream	15
Seasonal sorbets	14
Cheese, quince paste, lavosh, fruit toast	One 14   Two 21   Three 27   Four 33

## TASTE SHOREHOUSE

5 course Chef's selection 79

classic wine match 50

premium wine match 90

## WINE IN FOCUS

2017 CLONAKILLA VIOGNIER NOUVEAU,  
CANBERRA DISTRICT, NSW

This is Viognier at its freshest from iconic Australian cool climate producer Tim Kirk. It has all the classic trademarks - apricots, fresh peaches, white florals - but with the volume dialled back. There is tension, delicacy, refined spice, all packaged in a wine that is refreshing and downright smashable.

12 / 60

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

All kids  
brekky \$9  
Bacon & Egg  
on toast

## BREAKFAST

7am - 11am

Banana bread // our daily muffins 4.5 // Ella's cakes 5.5

Sourdough toast, brown butter, preserves 8 // gluten free toast 8

Fruit toast, brown butter, preserves 9

Housemade granola, poached rhubarb, macadamias, lemon mascarpone 16


Fruit salad, yoghurt, raw muesli sprinkle 15 


Ricotta hotcake, mixed berry, orange, crème fraîche, chantilly cream 16

Mushrooms on toast, poached eggs, pickled green tomato 18 

Togarashi pepper spiced scrambled eggs on toast, feta, avocado, Jamón Serrano, rocket 21.5 

Blue swimmer crab omelette, miso butter, chives, leek, grilled ciabatta 24 

Bacon & egg roll, rosti, cheddar cheese, BBQ sauce, cos lettuce, aioli 16.5 

Eggs your way on toast 13.5 

+ bacon 4.5 // + mushrooms 4.5 // + tomato 4.5 // avocado smash 4.5

+ egg 3.5 // + salmon 6 // + spinach 3

### Swanny Surf Club Brekky Dish

Eggs Benedict, smoked ham, spinach & fennel, pretzel bun,  
hollandaise sauce, tomato dust 21.5

\$2 from every Eggs Benedict dish sold will be donated to the  
Swanbourne Surf Club in an effort to raise funds for equipment and events



- Dairy Free Option Available



- Gluten Free Option Available

Breakfast items are designed as complete dishes & cannot be  
altered on the weekend

Please note: as a large venue we cannot accommodate split billing  
& a 15% surcharge applies on all Public Holidays

## BLOODY MARY 15

**Shorehouse Mary;** vodka - classic

**Red Snapper;** gin, horseradish, mustard, red wine vinegar, hot sauce

**BBQ Smoked Mary;** bacon washed bourbon, liquid smoke, bbq sauce, chilli

**Bloody Maria;** tequila, lime, habanero vinegar, chilli salt, OJ, pomegranate

**Howling Mary;** jalapeño vodka, death sauce, chilli salt, habanero vinegar

## TEA & COFFEE

espresso 3.8          regular 4.2          mug +1.2          extra shot +0.5

soy // almond // coconut // lactose free +0.8

hot chocolate 5 // chilli hot chocolate 5

turmeric latte 6 // green matcha latte 6 // beetroot latte 6

earl grey // eng brekky // chamomile // green // pepp // chai // lemongrass ginger 4.5

iced coffee 7.5 // iced chocolate 7.5 // iced mocha 7.5 // iced chai 7.5

lemongrass & ginger iced tea 9 // spiced orange iced tea 9

vanilla, chamomile & honey iced tea 9

## FRESH JUICE, SMOOTHIE & SODA

**cold pressed juice using 100% WA fresh fruit & veg 8**

orange // apple // watermelon & strawberry

kale, apple & lemon // coconut, rock melon, apple & dragon fruit

lime, ginger, pear, apple, carrot & pineapple

mixed berry, watermelon, chia, coconut water smoothie 8          smoked cola 6

banana, mango, passionfruit, orange juice smoothie 8          sparkling cranberry 6

peanut butter & blueberry jam milkshake 8          sparkling pink grapefruit 6

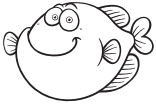
coconut water 6          coke, pepsi max, lemonade 5

Gosling's ginger beer 6

## SHORTHOUSE

Some tasty dishes for our smaller guests...

\$11 per child



Fish Schnitzel, chips & salad  
or

Steak, chips & salad  
or

Napoli linguine



## DESSERT

Chocolate sundae \$6

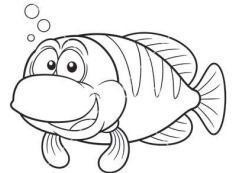
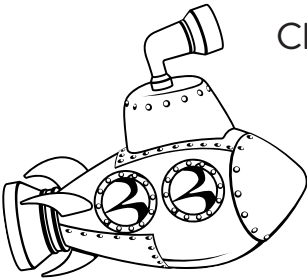


## DRINKY POOS

Chocolate or vanilla milkshake

Softies & juice

All \$4



Please advise us of any allergies prior to ordering

A 15% surcharge applies on all Public Holidays

## THE DECK

Bread & butter 4.5

Marinated olives 7

Oysters, chardonnay vinegar, lemon 4.5 / 48 doz

Watermelon, grilled nectarine, buffalo mozzarella, croutons, organic honey 21

Salchichón salami, Jamón Serrano Reserva, Lomo, grilled vegetables, ciabatta 27

Chicken rillettes, macerated orange, black olives, watercress 16

Fried buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce 23

Fish schnitzel burger, tartare sauce, butter lettuce, cheddar, fries 19.5

Blue swimmer crab & prawn linguine, tomato, saffron, garlic, chilli, pangrattato 28

Shaved cabbage & fennel salad, mint, pangrattato, orange vincotto 9

Fries, spiced salt 9.5

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# TASTE SHOREHOUSE

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**5 Course Chef's selection 79**  
**Classic wine match 50**  
**Premium wine match 90**

Geraldton Kingfish crudo, wasabi cream, pickled daikon, dukkah

NV Babo Prosecco DOC, Friuli, Italy  
NV Duval-Leroy *Brut Réserve*, Côte des Blancs, Champagne, France

Fremantle octopus, 'Nduja' sausage, kipfler potato, confit lemon taramasalata

2015 Silkman Chardonnay, Hunter Valley, NSW  
2015 Cullen *Kevin John* Chardonnay, Margaret River, WA

Pan-roasted Wagin chicken breast, freekah, barley, farro, sugar snap & radish salad

2015 Pittnauer *Dorflagen* St. Laurent, Burgenland, Austria  
2013 Picardy *Tete De Cuvée* Pinot Noir, Pemberton, WA

Roast lamb rump, smoked eggplant, chilli bean paste

2015 Castle Rock Cabernet Sauvignon, Porongurup, WA  
2015 Torbreck *The Steading* Grenache/Shiraz/Mataro, Barossa Valley, SA

Sweet cheese(cake) board, grapes, elderflower jelly, oat shortbread, goat's curd sorbet

2016 Royal Tokaji Wine Company Furmint/Hárslevelú/Sárgamuskotály Tokaj, Hungary  
2014 Château Roumieu Sémillon/Sauvignon Blanc Sauternes AOP, France