



## Express

\$58 prix fixe sample menu

### Something extra to start

Oyster, mignonette, lemon <small>GF, DF, NF</small>	5ea
Warm Leeuwin Coast Akoya, confit fennel, brown butter <small>GF, NF</small>	4ea

Served to the table

House focaccia, Great Southern Groves olive oil GF, DF, NF, VG

### Entrée choice of one

Confit globe artichoke, sweet onion, chilli, basil GF, DF, NF, VG

Raw spencer gulf kingfish, pickled fennel, lemon, dill GF, DF, NF

Linley Valley pork belly, pickled pumpkin, curry leaf GF, DF, NF

### Main choice of one

Roasted Angela eggplant, pepita pesto, zucchini, macadamia GF, DF, VG

Local snapper, mint zhug, caper, lime GF, DF, NF

Rose Mallee flank steak, Café de Paris jus, parsley GF, NF

Served to the table

Young leaf lettuce, chardonnay vinaigrette GF, DF, NF, VG

French fried potatoes, rosemary salt GF, DF, NF, VG

### Add dessert

14

Strawberry sorbet, lychee granita, raspberry, mint GF, NF, VG

Roasted plum Paris-Brest, vanilla cream, toasted hazelnuts V

Valrhona white chocolate tart, Pemberton figs, lemon mascarpone NF, V

Please turn over for a list of beverages hand-selected by Cooee Sommelier, Sofia Giros, to elevate your experience.

GF Gluten-free | DF Dairy-free | NF Nut-free  
V Vegetarian | VG Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.