



Spring Breakfast

At the counter, you'll find our daily selection of fresh cakes, pastries and take-away treats.

Grilled sourdough bread & house salted butter <i>NF, V</i>	8
Warm banana bread with Tattarang Farm jarrah honey <i>V</i>	9
Sourdough crumpets with preserved fruit & butter <i>NF, V</i>	14
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Toasted oat granola, passionfruit yoghurt, banana <i>GF, NF, V</i>	16
Almond pancakes, Swan Valley strawberries, coconut <i>DF, V, VG</i>	17
Kalbarri 'eggs your way' on toasted sourdough <i>DF, NF, V</i>	15
Cooee beans on toast, manchego & HP sauce <i>NF, V</i>	16
Double bacon & Kalbarri egg roll with tomato chutney <i>DF, NF</i>	18
Smashed avocado on toast, spring greens, burnt onion <i>DF, NF, VG</i>	18
Togarashi & parmesan scrambled eggs on sourdough <i>NF, V</i>	18
Cooee breakfast - 'eggs your way', bacon, beans, tomato on sourdough <i>NF</i>	25
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Add on	
Kalbarri poached egg	5
Smoked local bacon	7
Smashed avocado	5
Cooee baked beans	5

Please ask our friendly team if you would prefer a gluten-free alternative.

*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. Please note, public holidays attract a 10% surcharge.



Beverages

COFFEE & MORE

Flat white	5
Piccolo	4.5
Short mac	4.5
Long mac	5
Latte	5
Cappuccino	5
Long black	4.5
Espresso	4.5
Double espresso	5
Batch brew	5
Hot chocolate	5
Mocha	5
Dirty chai	5
Chai latte	5
Matcha latte	5
Turmeric latte	6
Babycino	2.5

COLD

Cold brew	6
Cold brew tonic	10
Affogato	9
Iced latte	5
Iced chai latte	6
Iced chocolate	8

TEA

TEA	6
English breakfast	
Earl grey	
Oolong	
Chun mee green	
Peppermint	
Chamomile	
Lemongrass & ginger	

Alternative milks: Lactose-free, almond, soy, oat or coconut 0.6

JUICE

Valencia orange	8
Hulk	
<i>Kale, apple, lemon</i>	
Bazinga	
<i>Apple, carrot, ginger, pineapple, pear, lime</i>	
Hakuna Matata	
<i>Watermelon, strawberry, apple</i>	

KOMBUCHA

KOMBUCHA	6.5
Ginger turmeric	
Jasmine green tea	
Raspberry blossom	
Tropical hops	

SPARKLING WATER

10

BREAKFAST COCKTAILS

Mimosa	13
Bloody Mary	18

Classic cocktails available on request

WINE & CHAMPAGNE

Frazer Woods Brut Méthode Traditionelle	16
Taittinger Brut NV Champagne	26
Yume 'Ambrosia Nat' Pét-Nat	16

The Cooee team acknowledges the Whadjuk Noongar people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.