



### To start

Choice of tea or coffee

Cooee 'juice of the day'

Chef's granola cup, yoghurt, seasonal fruit

### Choice of breakfast cocktail

Mimosa, Cooee spritz or Bloody Mary (*mocktail available*)

### Shared entrée

Warm banana bread & sourdough crumpets *served with a selection of Cooee condiments* V

### Choice of main

Toasted oat granola, passionfruit yoghurt, banana GF, V

Almond pancakes, Swan Valley strawberries, coconut DF, V, VG

Kalbarri 'eggs your way' on toasted sourdough DF, NF, V

Cooee beans on toast, manchego & HP sauce NF, V

Double bacon & Kalbarri egg roll with tomato chutney DF, NF

### Extra for the table

Smoked local bacon GF, DF, NF 7

Cooee baked beans GF, DF, NF, V, VG 5

Smashed avocado, chopped broccolini & chilli GF, DF, NF, V, VG 7

Cooee chips GF, DF, NF, V, VG 10

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

JUICE	8
Valencia orange	
Hulk	
<i>Kale, apple, lemon</i>	
Bazinga	
<i>Apple, carrot, ginger, pineapple, pear, ginger, 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
Cooee spritz	18
Bloody Mary	18
<i>Classic cocktails available on request</i>	

### 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.