



Chef's Shared Menu

Marinated Great Southern Groves olives, lemon, thyme GF, DF, NF, V, VG

Freshly shucked oyster, black pepper mignonette GF, DF, NF

Smoked barramundi croquette, Shark Bay crab, apple GF, DF, NF

House focaccia, whipped eggplant, parsley DF, NF, V, VG

La Delizia Stracciatella, new season broad beans, saltbush GF, NF, V

Raw Spencer Gulf kingfish, cucumber, basil, celery GF, DF, NF

Smoked beef tartare, quail egg yolk, quinoa crisp GF, DF, NF

Grilled zucchini, tahini sauce, "XO", black sesame GF, DF, NF, V, VG

Cone Bay barramundi, roast capsicum sauce, oregano GF, DF, NF

Rose Mallee striploin, grain fed, onion soubise, salsa verde GF, NF

Spring leaf salad, apple, dill vinaigrette GF, DF, NF, V, VG

French fried potato, malt vinegar salt GF, DF, NF, V, VG

Swan Valley strawberries, coconut, meringue GF, DF, NF, V, VG

Valrhona chocolate torte, crème fraiche, Pemberton berries V

Selection of international and Australian cheese, pepita lavosh, quince +12pp

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.*

The Cooeee 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.