



Chef's Menu - Summer

Freshly shucked oyster, melon, lime granita GF, DF, NF

+5.5

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

Sweetcorn croquette, jalapeno mayonnaise GF, NF, V

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

Snout to Tail Salumi, guindilla pepper, piccalilli GF, DF, NF

La Delizia Stracciatella, broad beans, confit shallot GF, NF, V

Raw Spencer Gulf kingfish, cucumber, salmon roe GF, DF, NF

Cone Bay barramundi, roast capsicum sauce, snow peas GF, DF, NF

Rose Mallee wagyu striploin, chimichurri, pickled onion GF, DF, NF

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

French fried potato, green goddess sauce GF, NF, V

Dessert

Swan Valley strawberry sorbet, melon granita, basil GF, DF, NF, V, VG

Valrhona yule log, roasted hazelnut cream V

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.