



Spiced nuts 8 | Marinated olives 9 | Natural oyster 5.5

House focaccia, whipped eggplant, parsley <i>DF, NF, V, VG</i>	9
Sweetcorn croquette, jalapeno mayonnaise <i>GF, NF, V</i>	9 ea
Smoked barramundi croquette, Shark Bay crab, apple <i>GF, DF, NF</i>	9 ea
Raw Spencer Gulf kingfish, cucumber, salmon roe <i>GF, DF, NF</i>	26
Confit Leeuwin Coast akoya, samphire, beurre citron <i>GF, NF</i>	26
Roasted beetroot salad, caper cream, hazelnut <i>GF, DF, V, VG</i>	21
La Delizia stracciatella, confit shallot, black pepper <i>GF, NF, V</i>	18
Snout to Tail mortadella, piccalilli, devilled egg, sourdough <i>DF, NF</i>	24
Smoked beef tartare, quail egg yolk, quinoa crisp <i>GF, DF, NF</i>	26
Wagyu steak frites, red merchant sauce, cafe de Paris <i>GF, NF</i>	<i>Lunch only</i> 45
Grilled zucchini, tahini sauce, "XO", black sesame <i>GF, DF, NF, V, VG</i>	30
Roasted spatchcock chicken, preserved lemon, garden peas <i>GF, DF, NF</i>	42
Cone Bay barramundi, roast capsicum sauce, snow peas <i>GF, DF, NF</i>	43
Rose Mallee 100 day grass fed striploin, chimichurri, pickled onion <i>GF, DF, NF</i>	46
Gippsland Pure scotch fillet, green beans, shallot butter <i>GF, NF</i>	58
Baby gem, lemon ranch, pickled onion, dill <i>GF, NF, V</i>	14
French fried potato, green goddess sauce <i>GF, NF, V</i>	15
Heirloom tomato salad, fennel, fried capers <i>GF, DF, NF, V, VG</i>	21
Swan Valley strawberry sorbet, melon granita, basil <i>GF, DF, NF, V, VG</i>	16
Fig frangipane tart, almond, vanilla ice cream <i>V</i>	16
Valrhona chocolate pave, feuilletine, orange creme fraiche <i>NF, V</i>	17
Selection of Australian and international cheese, pepita lavosh, quince <i>GF, NF, V</i>	12/30

*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 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.