



Express

\$58 prix fixe sample menu

Something extra to start

Natural oyster GF, DF, NF	+5.5
House focaccia, whipped eggplant, parsley DF, NF, V, VG	+9

Entrée choice of one

Roasted beetroot salad, caper cream, hazelnut GF, DF, V, VG

Shark Bay cuttlefish, nduja dressing, sour cream, cashew GF, DF

Smoked beef tartare, potato crisps, onion salt GF, DF, NF

Main choice of one

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

Etty Bay barramundi, fennel soubise, sauce Vierge GF, DF, NF

250g Rose Mallee 100-day grass-fed striploin, chimichurri, pickled onion GF, DF, NF

Served to the table

Baby gem, lemon ranch, pickled onion, dill GF, NF, V

Cooee crushed potatoes GF, DF, NF, V, VG

Add dessert

+14

Sticky toffee pudding, banana sorbet, popcorn DF, NF, V, VG

Valrhona chocolate pavé, feuilletine, burnt orange cream NF, 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 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.