



COOEE

Autumn Chef's Menu

Natural oyster & lemon GF, DF, NF

+5.5

Spiced cashew & almond GF, DF, V, VG

Warm olives & thyme GF, DF, NF, V, VG

Potato crisps & smoked salt GF, DF, V, VG

Sweetcorn croquette, jalapeño mayonnaise GF, DF, NF, V

Rosemary focaccia, whipped eggplant DF, NF, V, VG

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

Snout to Tail mortadella, charred capsicum, guindilla pepper, sourdough DF, NF

La Delizia stracciatella, confit shallot, black pepper GF, NF, V

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

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

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

French fried potato, house ketchup GF, DF, NF, V, VG

DESSERT

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

+14

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

+14

Maffra cheddar, pepita lavosh, quince NF, V

+14

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.