



Winter Breakfast Menu

At the counter, you'll find our daily selection of fresh cakes, pastries and take-away treats.

Grilled sourdough bread & house salted butter NF, V	8
Warm banana bread with Tattarang Farm jarrah honey V	9
Sourdough crumpets with preserved fruit & butter NF, V	14
Toasted oat granola, vanilla yoghurt, Carnarvon banana NF, V	16
Almond pancakes, spiced apple, coconut crumble & maple DF, V, VG	17
Kalbarri 'eggs your way' on toasted sourdough DF, NF, V	15
Manchego cheese & baked bean toastie with HP sauce NF, V	16
Double bacon & Kalbarri egg roll with tomato chutney DF, NF	18
Smashed avocado on toast, chimichurri & fried chickpea DF, NF, V, VG	18
Togarashi & parmesan scrambled eggs on sourdough NF, V	18
Cooee breakfast - 'eggs your way', bacon, beans, tomato on sourdough NF	25
Add on	
Kalbarri poached egg	5
Smoked local bacon	7
Smashed avocado	5
Cooee baked beans	5
Danish feta	4

Please kindly note a 10% surcharge applies on public holidays.

Please ask our friendly team if you would prefer a gluten-free alternative.

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. Please note, public holidays attract a 10% surcharge.



Breakfast Beverage Menu

COFFEE & MORE

Flat white	5
Piccolo	4.5
Short mac	4.5
Long mac	5
Latte	5
Cappuccino	5
Long black	4.5
Espresso	4.5
Double espresso	5
Batch brew	5
Hot chocolate	5
Mocha	5
Dirty chai	5
Chai latte	5
Matcha latte	5
Turmeric latte	6
Babycino	2.5

COLD

Cold brew	6
Cold brew tonic	10
Affogato	9
Iced latte	5
Iced chai latte	6
Iced chocolate	8

TEA

English breakfast	6
Earl grey	
Chun mee green	
Peppermint	
Chamomile	
Lemongrass & ginger	

Alternative milks: Lactose-free, almond, soy, oat or coconut + 0.6

JUICE 8

Valencia orange	
Hulk	
<i>Kale, apple, lemon</i>	
Bazinga	
<i>Apple, carrot, ginger, pineapple, pear, lime</i>	
Hakuna Matata	
<i>Watermelon, strawberry, apple</i>	

KOMBUCHA 6.5

Ginger turmeric	
Jasmine green tea	
Raspberry blossom	
Tropical hops	

WATER 10

Antipodes Sparkling / Still mineral water 1L	
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BREAKFAST COCKTAILS

Mimosa	16
Bloody Mary	16

Classic cocktails available on request

WINE & CHAMPAGNE GLS 125ML

Frazer Woods Brut Méthode Traditionelle	16
Taittinger Brut Réserve	27

Wine list available on request

The Coeee 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.