



Warm olives & thyme 9 | Roasted spiced nuts 8 | Natural oyster & lemon 5.5

Rosemary focaccia, whipped eggplant DF, NF, V, VG	9
Portobello mushroom croquette, Manjimup truffle mayonnaise GF, DF, NF, V	6.5 ea
Myalup beetroot salad, caper cream, hazelnut GF, DF, V, VG	21
Snout to Tail mortadella, guindilla relish, sourdough NF	24
Smoked beef tartare, potato crisps, onion salt GF, DF, NF	26
WA cuttlefish, nduja dressing, sour cream, cashew GF, DF	28
Roasted cauliflower, black garlic, charred cabbage GF, DF, NF, V, VG	30
Shark Bay snapper, fennel soubise, sauce Vierge GF, DF, NF	43
250g Harvey Beef Reserve striploin, caramelised onion, smoked beef fat GF, NF	46
300g O'Connor scotch steak frites, peppercorn sauce GF, NF	59
Red oak salad, radicchio, toasted pepita dressing GF, NF, DF, V, VG	14
Heirloom carrots, lemon verjus vinaigrette, celery salt GF, DF, NF, V, VG	14
Crispy Brussels sprouts, goat cheese, harissa dressing GF, NF, V	16
French fries, rosemary salt, house ketchup GF, DF, NF, V, VG	12
Sticky toffee pudding, banana sorbet, popcorn DF, NF, V, VG	16
Valrhona chocolate, La Delizia stracciatella, macadamia GF, V	17
Pyengana cheddar, pepita lavosh, quince NF, V	15

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.

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