



COOEE

Spring Chef's Menu

Natural oyster & lemon GF, DF, NF

+5.5

Roasted spiced nuts GF, DF, V, VG

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

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

Portobello mushroom croquette, Manjimup truffle mayonnaise GF, DF, NF, V

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

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

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

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

Shark Bay snapper, fennel soubise, sauce Vierge GF, DF, NF

250g Harvey Beef Reserve striploin, caramelised onion, smoked beef fat GF, NF

Red oak salad, radicchio, toasted pepita dressing GF, NF, DF, V, VG

French fries, rosemary salt, house ketchup GF, DF, NF, V, VG

DESSERT

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

+14

Valrhona chocolate, La Delizia Stracciatella, maccadamia GF, V

+14

Pyengana 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.