



Marinated Olives 9 | Spiced nuts 9 | Natural oyster & lemon 6

Rosemary focaccia, toasted pepita, basil pesto DF, NF, V, VG	9
Marybrook lamb croquettes, spring pea, lemon, mint DF, NF	16
La Delizia straciatella, Torbay asparagus, new season broad beans GF, NF, V	22
Cured Hiramasa kingfish, grapes, finger lime, purslane GF, DF, NF	26
Harvey Beef Reserve Range tartare, potato crisps GF, DF, NF	26
Duck and fig terrine, cucumber relish, sourdough DF, NF	26
WA cuttlefish, nduja dressing, sour cream, cashew GF, DF	28
Roasted cauliflower, black garlic, Brussels sprout, apple GF, DF, NF, V, VG	30
Pan roast chicken, freekeh, tarragon gremolata DF, NF	39
Goldband snapper, capsicum, coconut, spring onion GF, NF, DF	43
300g O'Connor scotch fillet, frites, chimichurri GF, NF	59
Hand cut French fries, rosemary salt, green goddess mayo GF, DF, NF, V	12
Spring leaf salad, radish, young celery, lemon vinaigrette GF, DF, NF, V, VG	14
Myalup beetroot salad, sunflower cream, nasturtium GF, NF, DF, V, VG	21
Coconut sorbet, mandarin granita, mint GF, DF, NF, V, VG	14
Valrhona chocolate mousse, strawberry, pistachio, rose water GF, V	14
Manchego, pepita lavosh, grapes, 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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