



Spring Chef's Menu

Natural oyster & lemon (6) GF, DF, NF

+30

Rosemary focaccia, toasted pepita, basil pesto DF, NF, V, VG

Marybrook lamb croquettes, spring pea, lemon, mint DF, NF

La Delizia stracciatella, Torbay asparagus, new season broad beans GF, NF, V

Cured Hiramasa kingfish, grapes, finger lime, purslane GF, DF, NF

Duck and fig terrine, cucumber relish, sourdough DF, NF

Pan roast chicken, freekeh, tarragon, gremolata NF, DF

Goldband snapper, capsicum, coconut, spring onion GF, DF, NF

O'Connor scotch fillet, chimichurri GF, NF

Spring leaf salad, radish, young celery, lemon vinaigrette GF, DF, NF, V, VG

Hand cut French fries, rosemary salt, green goddess mayo GF, DF, NF, V

Coconut sorbet, mandarin granita, mint GF, DF, NF, V, VG

Valrhona chocolate mousse, strawberry, pistachio, rose water GF, V

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 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.