



CHEF'S MENU - Summer

85PP

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

GF Gluten-Free DF Dairy-free NF Nut-free V Vegetarian VG Vegan

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