



**CHEF'S MENU - Autumn**

**85PP**

Natural oyster & lemon (6) GF DF NF +30

Sourdough focaccia, rosemary olive oil DF NF V VG

Brandade cod croquettes, tabasco aioli DF NF

La Delizia stracciatella, figs, fennel, dill GF NF V

Cured NZ salmon, baby cucumber, capers GF DF NF

Duck and fig terrine, cucumber relish, sourdough DF NF

Linley Valley pork belly, white beans, Tuscan cabbage GF DF NF

WA Goldband snapper, artichoke, salt bush GF NF

300g O'Connor scotch fillet, chimichurri, roasted onion jus GF NF

Autumn leaf salad, Chardonnay vinaigrette GF DF NF V VG

Hand cut 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

Cheese of the day, pistachio lavosh, grapes, quince NF V +16

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

Whilst all reasonable efforts are taken to accommodate 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.

Please note credit card surcharges apply.