

Coole

SNACKS

Spiced nuts	9
Marinated olives	9
Natural oyster & lemon	6
Sourdough focaccia, rosemary olive oil DF NF V VG	9
Brandade cod croquette, tabasco aioli DF NF	16
Cauliflower & cheese croquette, Halls Suzette, sweet onion NF V	14
WA Lobster roll, pickled lettuce, spiced tomato sauce NF	18

SMALLER

La Delizia stracciatella, figs, fennel, dill GF NF V	22
Cured NZ salmon, baby cucumber, capers GF DF NF	26
Harvey Beef Reserve Range tartare, crisp pepper bread DF NF	26
Duck and fig terrine, cucumber relish, sourdough DF NF	26
Grilled Shark Bay prawns, nduja sour cream, lime GF NF	30

LARGER

Roasted butternut pumpkin, pinenut, toasted kale GF DF NF V VG	30
Linley Valley pork belly, white beans, Tuscan cabbage GF DF NF	39
WA Goldband snapper, artichoke, salt bush GF NF	46
Shark Bay crab linguine, cherry tomato bisque, basil NF	39
300g O'Connor scotch fillet, chimichurri, roasted onion jus GF NF	59

SIDES

Hand cut fries, rosemary salt, green goddess mayo GF DF NF V	12
Autumn leaf salad, Chardonnay vinaigrette GF DF NF V VG	12
Myalup beetroot salad, sunflower cream, nasturtium GF NF DF V VG	21

TO FINISH

Coconut sorbet, mandarin granita, mint GF DF NF V VG	14
Valrhona chocolate mousse, strawberry, pistachio, rose water GF V	14
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 Coole 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.