



CHEF'S MENU - Winter

85PP

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

Sourdough focaccia, rosemary butter NF V VG

Brandade cod croquettes, tabasco aioli DF NF

La Delizia stracciatella, persimmon, broccolini, fennel GF NF V

Cured salmon, baby cucumber, capers GF DF NF

Duck and fig terrine, cucumber relish, sourdough DF NF

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

Goldband snapper, artichoke, salt bush GF NF

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

Autumn leaf salad, red onion, chardonnay vinaigrette GF DF NF V VG

Hand cut fries, rosemary salt, house ketchup 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, pear, quince 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.