



NEW YEAR'S EVE

195PP

ON ARRIVAL NV CHARLES HEIDSIECK, REIMS, CHAMPAGNE, FRANCE

Albany Rock oyster, lemon GF DF NF

+6

STARTERS

Sourdough focaccia, rosemary, olive oil DF NF V VG

Lamb shoulder croquette, spring peas, pickled cucumber NF

Shark Bay crab toast DF NF

Oscietra caviar tart, chopped egg, chives NF

ENTREES

Kingfish ceviche, jalapeño, apple ponzu, sea grapes GF DF NF

Harvey Beef Reserve Range tartare, horseradish, quinoa crisp GF DF NF

La Delizia straciatella, smoked beetroot GF NF V

Slow cooked duck leg, blood orange GF DF NF

MAINS

Shark Bay prawn casarecce pasta, broad bean, preserved lemon DF NF

Goldband snapper, artichoke, salt bush GF NF

Baby gem salad, red onion, lemon ranch GF NF V

MBS 5+ O'Connor striploin, rocket salsa verde, capers GF DF NF

Hand cut fries, rosemary salt, house ketchup GF DF NF V VG

DESSERTS

Cucumber sorbet, lemon, mint GF DF NF V VG

Pyengana cheddar, seeded lavosh, fig NF

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.

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**NEW YEAR'S EVE
WINE PAIRING 110PP**

- NV Charles Heidsieck, Reims, Champagne, France
- 2023 Chateau d'Estoublon 'Roseblood' Rosé, Provence, France
- 2022 Terras Gauda, Albariño, Rias Baixas, Spain
- 2023 Tolpuddle, Chardonnay, Coal River Valley, Tasmania
- 2021 Vietti 'Perbacco', Nebbiolo, Langhe-Piemonte, Italy
- 2024 Rockford, white Frontignac, Barossa, South Australia