



CHEF'S MENU - Spring

85PP

Natural oyster & lemon GF DF NF +6

Sourdough focaccia, rosemary, olive oil DF, NF, V, VG

Lamb shoulder croquette, spring peas, pickled cucumber NF

Young zucchini, toasted pine nut, mint GF, DF, V, VG

La Delizia stracciatella, tomato, celery, basil GF NF V

Pork terrine, macadamia, piccalilli DF NF

Shark Bay prawn casarecce pasta, broad bean, preserved lemon NF +40

Goldband snapper, artichoke, salt bush GF NF

300g O'Connor striploin, rocket salsa Verde, capers GF DF NF

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

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

Strawberry sorbet, meringue, mint GF DF NF V VG

Basque cheesecake, orange NF V

Australian and International cheese of the day, condiments 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.