



CHEF'S CHOICE MENU - Spring
95PP

Natural oyster & lemon GF DF NF

+6

SSHARED STARTER

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

CHOICE ENTREE

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

Rottnest scallop ceviche, jalapeño, blood orange, sea grapes GF DF NF

Pork terrine, macadamia, piccalilli DF NF

CHOICE MAIN

Roasted butternut pumpkin, pinenut, toasted kale GF DF V VG

Goldband snapper, artichoke, salt bush GF NF

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

SHARED SIDES

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

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

CHOICE DESSERT

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 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.