



CHEF'S MENU - Autumn

85PP

Natural oyster & lemon GF DF NF +6

Great Southern Groves olives, lemon, thyme GF DF NF V VG
Lamb shoulder croquette, spring peas, pickled cucumber NF
Sourdough focaccia, rosemary, olive oil DF NF V VG
Smoked beetroot, mustard, pear, radicchio GF DF V VG
La Delizia stracciatella, persimmon, basil, verjus GF NF V
Pork terrine, macadamia, piccalilli DF

Goldband snapper, celeriac, snow peas, preserved lemon GF NF
West Rivers striploin, rocket salsa verde, capers GF DF NF
Witlotf salad, radicchio, celery vinaigrette GF DF NF V
Hand cut fries, rosemary salt, house tomato sauce GF DF NF V

Strawberry sorbet, meringue, mint GF DF NF V VG
Chocolate mousse cake, strawberry, raspberry NF V

Australian and International cheese of the day, condiments NF V +15

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.