



**CHEF'S CHOICE MENU - Autumn**  
**95PP**

Natural oyster & lemon GF DF NF

+6

**SHARED STARTER**

Sourdough focaccia, rosemary, olive oil DF NF V VG

**CHOICE ENTREE**

La Delizia stracciatella, persimmon, basil, verjus GF NF V

Spencer Gulf kingfish, roasted tomato ponzu, daikon GF DF NF

Pork terrine, macadamia, piccalilli DF

**CHOICE MAIN**

Roasted cauliflower, miso, quinoa, wild rice GF DF V VG

Goldband snapper, celeriac, snow peas, preserved lemon GF NF

West Rivers striploin, rocket salsa verde, capers GF DF NF

**SHARED SIDES**

Witlotf salad, radicchio, celery vinaigrette GF NF V

Hand cut fries, rosemary salt, house tomato sauce GF DF NF V

**CHOICE DESSERT**

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 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.