

# Coee

## SNACKS

Roasted nuts, spiced maple, salt GF DF V VG	9
Great Southern Groves olives, lemon, thyme GF DF NF V VG	9
Albany Rock oyster, served natural GF DF NF	6
Sourdough focaccia, rosemary, olive oil DF NF V VG	10
Lamb shoulder croquette, peas, pickled cucumber NF	16
Shark Bay crab roll, celery, apple, lettuce, chili NF	14

## SMALLER

Beetroot carpaccio, mustard, pear, radicchio, macadamia GF DF V VG	22
La Delizia stracciatella, confit mushrooms, pickled shallot, balsamic GF NF V	24
Kingfish crudo, roasted tomato ponzu, daikon, finger lime GF DF NF	26
Albany sardines, green olive salsa, confit garlic DF NF	24
Harvey Beef Reserve Range tartare, horseradish, potato crisps DF NF	26
Chargrilled calamari, sherry vinegar, parsley, lemon GF DF NF	22

## LARGER

Roasted cauliflower, miso, quinoa, wild rice GF DF V VG	28
Goldband snapper, celeriac, snow peas, preserved lemon GF NF	46
Grilled pork cutlet, fennel, apple, cabbage, mustard GF NF	44
West Rivers wagyu striploin, salsa verde, capers GF DF NF	54

## SIDES

Hand cut fries, rosemary salt, house tomato sauce GF DF NF V VG	12
Witlotf salad, radicchio, fennel vinaigrette GF DF NF V VG	14
Grilled broccolini, sunflower cream, chili GF DF NF V VG	14

## TO FINISH

Strawberry sorbet, meringue, mint GF DF NF V VG	14
Chocolate mousse, brownie crumble, raspberry NF V	15
Australian and International cheeseboard, condiments NF	36

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 Coee 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.