



**BUSINESS LUNCH - WEDNESDAY TO FRIDAY  
40PP**

**Add a half dozen Oysters & one glass of Champagne +45**  
**Add Australian and International cheeseboard NF +36**

**For the table**

Sourdough focaccia, rosemary, olive oil DF NF V VG

**Individual choice**

Miso roasted cauliflower, quinoa, wild rice GF DF NF V VG

Harvey Beef Reserve Range fillet steak, Café de Paris, jus GF NF

Market fish, salsa verde, lemon GF DF NF

**Shared sides**

Mixed leaf salad, pear, pickled fennel, balsamic vinaigrette GF DF NF V VG

Triple cooked chips, ketchup GF DF NF V VG

**To finish**

Your choice of coffee on us!

**Add strawberry sorbet, meringue, mint GF DF NF V VG +14**

**Add chocolate mousse, brownie crumble, raspberry 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.