



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

Add a half dozen Oysters

+24

For the table

Sourdough focaccia, rosemary, olive oil DF NF V VG

Individual choice

Roasted cauliflower, tahini yogurt, pearl barley, wild rice GF V

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

Market fish, sautéed greens, salsa verde, lemon butter GF NF

Shared sides

Witlof salad, pear, shaved fennel, candied walnuts GF DF V VG

Triple cooked chips, ketchup GF DF NF V VG

To finish

Your choice of coffee on us!

Add Coconut spiced pineapple, ginger, macadamia GF DF V VG

+14

Add Baked vanilla cheesecake, rosemary, rhubarb compote NF V

+18

Add Australian and International cheeseboard 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 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.