



## SPRING DEGUSTATION MENU - 85PP

Half dozen natural oyster & lemon GF DF NF

+36

### Snacks for the table

Raw tuna tartlet, crème fraîche, black sesame, ponzu vinaigrette NF

### Shared entrées

La Delizia stracciatella, confit mushrooms, pickled shallot, balsamic GF NF V

Harvey Beef Angus tartare, sour cream, pickled beetroot, crispy potato NF

Served with sourdough focaccia, rosemary, olive oil DF NF V VG

### Your choice of individual main

Market fish, asparagus, salsa verde, caper and dill mayonnaise GF NF

Organic roast chicken, black garlic, celeriac, wild mushroom ragu GF NF

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

### Served with

Witlof salad, radicchio, fennel, vinaigrette GF DF NF V VG

### Dessert served individual

Baked vanilla cheesecake, rosemary, rhubarb compote NF V

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.