



## SPRING DEGUSTATION MENU 85pp

### TO START

Great Southern Groves olives, lemon, thyme GF DF NF V VG	9
Sourdough focaccia, rosemary, olive oil DF NF V VG	5/pp
Pacific oysters, served natural GF DF NF	36/72
Raw tuna tartlet, crème fraiche, black sesame, ponzu NF	9/pp
Wild mushroom and truffle croquette, parmesan NF V	18

### ENTREE

Beetroot carpaccio, mustard, pear, radicchio, macadamia GF DF V VG	22
La Delizia stracciatella, confit mushrooms, pickled shallot, balsamic GF NF V	28
Kingfish crudo, buttermilk, plum, fennel, dill, finger lime GF NF	26
Harvey Beef Angus tartare, sour cream, pickled beetroot, crispy potato NF	28

### MAINS

Roasted cauliflower, tahini yogurt, pearl barley, wild rice V	30
Market fish, asparagus, salsa verde, caper and dill mayonnaise GF NF	MP
Organic roast chicken, black garlic, celeriac, wild mushroom ragu GF NF	44
Harvey Beef Angus tenderloin, spinach, peppercorn sauce GF NF	64

### SIDES

Triple cooked potatoes, rosemary, gremolata, aioli GF NF V	16
Witlof salad, pear, shaved fennel, candied walnuts GF DF V VG	15
Grilled broccolini, sunflower cream, chilli GF DF NF V VG	14

### TO FINISH

Coconut sorbet, spiced pineapple, ginger, macadamia GF DF V VG	14
Baked vanilla cheesecake, rosemary, rhubarb compote NF V	19
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 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.