



SEASONAL SET MENU - 100PP

Half dozen natural oyster & lemon GF DF NF

+36

TO START

Prawn tartlet, spiced Marie Rose, togarashi DF NF

SHARED ENTREES

Buffalo mozzarella, heirloom tomato, aged balsamic, basil GF NF V

Beef carpaccio, rocket, capers, parmesan, lemon GF NF

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

YOUR CHOICE OF INDIVIDUAL MAIN

Baked Moroccan eggplant, macadamia, tomato oil GF DF V VG

Market fish, spinach, salsa verde, caper and dill mayonnaise GF DF NF

Organic roast chicken, sweetcorn, spring onion, jus gras GF NF

Harvey Angus beef fillet, broccolini, Café de Paris, jus GF NF

+10

SIDES

Triple cooked potatoes, rosemary, gremolata, aioli GF NF V

Baby gem salad, cucumber, pickled shallots, green goddess GF DF NF V

Grilled broccolini, sunflower cream, chilli GF DF NF V VG

DESSERT SERVED INDIVIDUALLY

Baked vanilla cheesecake, mango and passionfruit 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.