



**WEDNESDAY TO FRIDAY DINE BY THE SWAN
55PP**

For the table

Marinated olives, house focaccia, olive oil GF DF NF V VG
Sourdough focaccia, rosemary, olive oil DF NF V VG

Individual choice

Baked Moroccan eggplant, macadamia, tomato oil GF DF V VG
Organic roast chicken, sweetcorn, spring onion, jus gras GF NF
Harvey Beef Reserve striploin, chimichurri, jus DF NF

Shared sides

Baby gem salad, cucumber, pickled shallots, green goddess GF DF NF V
Triple cooked chips, rosemary, aioli GF DF NF V

To drink

A glass of our house wine, beer or non-alcoholic beverage

Coconut sorbet, spiced pineapple, ginger, macadamia GF DF V VG	+16
Baked vanilla cheesecake, mango and passionfruit NF V	+22
Australian and International cheese selection, 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 Cooee 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.