

# Coele

## 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
Albany Rock oysters, served natural GF DF NF	36/72
Prawn tartlet, spiced Marie Rose, togarashi DF NF	9/pp
Oscietra caviar hashbrown, sour cream GF NF	35/pp

## ENTREE

Roasted beetroot, mustard, pear, radicchio, macadamia GF DF V VG	25
Buffalo mozzarella, heirloom tomato, aged balsamic, basil GF NF V	28
Abrolhos Island scallops, Café de Paris butter, pangrattato, lemon (4) NF	36
Beef carpaccio, rocket, capers, parmesan, lemon GF NF	30

## MAINS

Baked Moroccan eggplant, macadamia, tomato oil GF DF V VG	34
Market fish, spinach, salsa verde, caper and dill mayonnaise GF DF NF	MP
Organic roast chicken, sweetcorn, spring onion, jus gras GF NF	44
Harvey Beef reserve fillet, spinach, peppercorn sauce GF NF	64
700gr Harvey Beef Angus ribeye, condiments GF DF NF	125

## SIDES

Triple cooked potatoes, rosemary, gremolata, aioli GF NF V	18
Baby gem salad, cucumber, pickled shallots, green goddess GF DF NF V	16
Grilled broccolini, sunflower cream, chilli GF DF NF V VG	16

## SEASONAL SET MENU AVAILABLE 100pp

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 Coeee 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.



## SEASONAL SET MENU 100pp

### 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 N

Harvey Angus beef fillet, broccolini, Cafe de Paris, jus GF NF +10

### SIDES

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

### DESSERT SERVED INDIVIDUALLY

Baked vanilla cheesecake, mango and passionfruit NF V

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