



SEASONAL SET MENU - 100PP

Half dozen natural oyster & lemon GF DF NF (A)

+36

TO START

Prawn tartlet, spiced Marie Rose, togarashi DF NF (A)

SHARED ENTREES

Tuna tartare, stracciatella, persimmon, pitachio & basil GF (A)

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

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

YOUR CHOICE OF INDIVIDUAL MAIN

Potato & pumpkin terrine, goats curd, pickled carrot & pepitas GF V VGO

Market fish, confit leeks, fregola, champagne velouté NF (A)

Organic chicken breast, slow cooked white beans, salsa, lemon GF NF

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, strawberries, blueberries, raspberry coulis NF V

GF Gluten-Free DF Dairy-free NF Nut-free V Vegetarian VG Vegan

Australian (A), Imported (I), Mixed (I)

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.