

Coole

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
Oysters, served natural GF DF NF (A)	36/72
Prawn tartlet, spiced Marie Rose, togarashi DF NF (A)	9/pp
Oscietra caviar hashbrown, sour cream GF NF (I)	35/pp

ENTREE

Roasted beetroot, mustard, pear, radicchio, macadamia GF DF V VG	25
Tuna tartare, stracciatella, persimmon, pistachio & basil GF (A)	28
Grilled Fremantle octopus, chickpeas, smoked paprika, sherry vinaigrette NF GF DF (A)	34
Beef carpaccio, rocket, capers, parmesan, lemon GF NF	30
Australian & International cheese selection, condiments NF	36

MAINS

Potato & pumpkin terrine, goats curd, pickled carrot & pepitas GF V VGO	38
Market fish, confit leeks, fregola, champagne velouté NF (A)	MP
Organic Chicken breast, slow cooked white beans, salsa verde, lemon 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

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

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.



SEASONAL SET MENU 100pp

TO START

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

SHARED ENTREES

Tuna tartare, stracciatella, persimmon, pistachio, 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

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

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

Organic Chicken breast, slow cooked white beans, salsa verde, 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

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