



DINE BY THE SWAN
WEDNESDAY TO FRIDAY
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

Ricotta gnocchi, taleggio, pear and walnut ^{V VGO}
Organic chicken breast, slow cooked white beans, salsa verde ^{GF NF}
Harvey Beef Reserve sirloin, 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

ADD DESSERT

Strawberry sorbet, spiced pineapple, ginger, macadamia ^{GF DF V VG}	+16
Baked vanilla cheesecake, strawberries, blueberries ^{NF V}	+22
Australian and International cheese selection, condiments ^{NF}	+36

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.

Please note credit card surcharges apply.