

Cooee

SEASONAL SET MENU 95pp

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

+36

TO START

Raw tuna tartlet, crème fraiche, black sesame, ponzu ^{NF (A)}

SHARED ENTREES

Roasted beetroot, green beans, walnuts, feta, aged balsamic ^{DF V VG}

Beef carpaccio, rocket, capers, parmesan, lemon ^{GF NF}

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

YOUR CHOICE OF INDIVIDUAL MAIN

Ricotta gnocchi, taleggio, pear and walnut ^{V VGO}

Market fish, confit leeks, fregola, mascarpone ^{NF (A)}

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

Harvey Beef Angus sirloin, chimichurri, jus ^{GF DF 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 (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 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.