

Coee

TO START

Great Southern Groves olives, lemon, thyme	GF DF NF V VG	9
Sourdough focaccia, rosemary, olive oil (2)	DF NF V VG	5
Oysters, served natural	GF DF NF (A)	36/72
Saffron and parmesan arancini (4)	NF V	18
Raw tuna tartlet, crème fraiche, black sesame, ponzu	NF (A)	10/pp

ENTREE

Roasted beetroot, green beans, walnuts, feta, aged balsamic	DF V VG	26
Harvey Reserve beef carpaccio, rocket, capers, parmesan, lemon	GF NF	30
Australian & International cheese selection, condiments	NF	36
Ricotta gnocchi, taleggio, pear, sage and walnuts	V VGO	30/38

MAINS

Market fish, confit leeks, fregola, mascarpone	NF (A)	MP
Organic chicken breast, slow cooked white beans, salsa verde	GF NF	44
Wagyu cheeseburger (medium), pickles, American cheese, burger sauce	NF	30
Slow cooked Angus beef cheek, soft polenta, green olive, jus	GF NF	44
Harvey Beef Angus sirloin, chimichurri, jus	GF DF NF	49
Harvey Beef 600g Angus ribeye, condiments	GF DF NF	125

SIDES

Triple cooked potatoes, rosemary, gremolata, aioli	NF V	16
Baby gem salad, cucumber, pickled shallots, green goddess	GF DF NF V	16
Grilled broccolini, sunflower cream, chili	GF DF NF V VG	16
Hot chips, tomato sauce	DF NF V VG	12

DESSERTS

Strawberry sorbet, spiced pineapple, ginger, macadamia	GF DF NF V VG	16
Vanilla baked cheesecake, strawberries, blueberries, raspberry coulis	NF V	20

SEASONAL SET MENU AVAILABLE 95pp

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 Coee 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 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}

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