



OUR KITCHEN IS PARTIALLY CLOSED FROM 3PM - 5PM
A SELECTION OF SNACKS IS AVAILABLE **

TO START

Natural oysters, lemon	GF DF NF (A) **	36/72
Great Southern Groves olives, lemon, thyme	GF DF NF V VG **	9
Rosemary focaccia, olive oil (2pcs)	NF V **	5
Saffron and parmesan arancini (4pcs)	NF V **	18
Raw tuna tostada, avocado, black sesame, ponzu	NF (I) **	12ea

ENTREE

Roasted beetroot, green beans, walnuts, feta, aged balsamic	GF V VGO	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)	49
Organic chicken breast, slow cooked white beans, salsa verde	GF NF	44
Wagyu cheeseburger, pickles, American cheese, chips	NF **	33
Harvey Beef Angus sirloin, chimichurri, jus	GF DF NF	54
Harvey Beef 600g Angus ribeye, condiments	GF DF NF	125

SIDES

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
Baked vanilla cheesecake, strawberries, blueberries, raspberry coulis	NF V	20

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.

Please note credit card surcharges apply.



SEASONAL SET MENU 95pp

Half dozen natural oysters, lemon ^{GF DF NF (A)} **+36**

TO START

Raw tuna tostada, avocado, black sesame, ponzu ^{NF (I)}

SHARED ENTREES

Rosemary focaccia, olive oil ^{NF V}

Roasted beetroot, green beans, walnuts, feta, aged balsamic ^{GF V VGO}

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

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 verde ^{GF NF}

Harvey Beef Angus sirloin, chimichurri, jus ^{GF DF NF} **+10**

SHARED SIDE

Baby gem salad, cucumber, pickled shallots, green goddess ^{GF DF NF V}

INDIVIDUAL DESSERT

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

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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.