



AFTER DINNER

DESSERT

Strawberry sorbet, spiced pineapple, ginger, macadamia	GF DF V VG	16
Baked vanilla cheesecake, strawberries, blueberries	NF V	20
Australian and International cheese selection, condiments	NF	36
Affogato/with Frangelico, Baileys, Cointreau, Brookie's Mac.		9/20

DESSERT COCKTAIL

White Mocha Martini - Vodka, Bailey's, white cacao liqueur, espresso	19
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CHEESE & WINE PAIRING

Halls Suzette & Bodega Bermejo Malvasia Volcanica, Spain (80ml)	25
Milawa Blue & 20yo Kokpke Tawny Porto, Portugal (60ml)	35

SWEET WINE

2024 Rockford (White Frontignac), Barossa Valley, SA (150ml/750ml)	17/78
NV Bodega Bermejo Malvasia Volcanica, Spain (80ml/500ml)	17/105

FORTIFIED WINE

NV Henriques & Henriques, Sercial 15yo, Madeira (80ml/500ml)	28/175
20yo Kokpke Tawny Porto, Porto, Portugal (60ml)	29/245
NV Penfolds 'Great Grandfather Rare Tawny', SA (60ml/750ml)	45/525

DIGESTIFS

Amaro Montenegro, Bologna	12
Amaro Nonino, Friuli	19
Averna, Sicily	10

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.

COFFEE & MORE

Espresso	5
Long black, double espresso	5.5
Flat white, latte,	5.8
Cappuccino,	
Piccolo, short mac	5.5
Long mac	6
Batch brew	6
Hot chocolate, mocha	6
Chai latte, dirty chai	6
Matcha latte	7
Babycino	3

EXTRA

Decaf	+0.8
Mug	+0.5
Hazelnut, vanilla, caramel	+0.8
syrup	
Lactose free, almond, soy,	+1
oat	

TEA

Earl Grey	6
English Breakfast	
Lemongrass & ginger	
Green	
Peppermint	
Chamomile	

COLD

Cold brew	6.5
Iced long black	6
Iced latte	7
Iced matcha latte	7
Iced chai latte	7
Iced dirty chai latte	8
Iced chocolate	8

The Cooees 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.