

Coogee Common

TO START

wood fired bread, salted butter		PP 3
oyster, lemongrass vinaigrette	GF DF	4.80
padron peppers, garlic	GF DF	10
today's garden pick, whipped tahini, nuts & seeds	GF DF	12

ENTRÉE

roasted carrots, orange thyme buttermilk, macadamia	GF	17
fremantle octopus cooked over coals, garden peppers	GF DF	22
chicken & it's own juices, lettuce	GF DF	20
kangaroo, rye miso, shiitake, mustard	GF DF	22

MAIN

potato gnocchi, zucchini, parmesan, pine nuts		28
goat pappardelle, pecorino, broccoli raab	DFO	32
bbq pumpkin, goats labneh, pomegranate	GF DFO	29
market fish, squid, pickled charred cucumbers	GF DFO	42
slow cooked lamb rump, eggplant chutney, green onion	GF DF	38
coal roasted duck, beetroot, licorice	GF DF	42

SIDES

salad of greens	GF DF	8
crispy potatoes, garden spice, tomato chutney	GF DF	10

DESSERTS

burnt honey cream, christmas melon, elderflower	GF	16
rhubarb strudel, rose, pistachio		18
soft chocolate, orange, almond	GF	19

CHEESE 50G

hall suzette		16
local farm goat		15
cambray cheddar		15