

Coogee Common

TO START

wood fired bread, salted butter		3EA
today's garden pick, carrot hummus	VE GF DF	14
tempura sweet potato vine, macadamia puree	VE DF	12
beef tartare, smoked chilli, parmesan, sourdough crisp		18

ENTRÉE

carrots, miso, horseradish cream, truffle	V GF DFO	20
squid, green onion, radish		22
quail, turnip, picual olive, ginger	GF DF	25
kangaroo, cauliflower, lemongrass	GF	20

MAIN

pumpkin agnolotti, goat's cheese, mushroom, almonds	V	30
goat & mutton bolognese, tagliatelle, reggiano	DFO	32
bbq broccoli, lentils, curry leaf, sesame	VE GF	29
market fish, roast fennel, mussel sauce	GF	42
beef fillet, bone marrow, onion, turnip	GF DF	48
roast pork belly, beetroot, red wine vinegar	GF DFO	39

SIDES

salad of greens, mead dressing	GF DF	10
crispy potatoes, garden spice, tomato chutney	GF V DF	12

DESSERTS

olive oil cake, white chocolate, mead sorbet	GF	16
chocolate, peanut, buttermilk ice cream		18
pomegranate, pistachio nuts, orange & fennel sorbet	VE DF GF	15

CHEESE 50G

halls suzette, cows milk, wa		16
local farm, goat milk, wa		15
tarago blue, cows milk, vic		15
all three cheeses, 25g ea		25

**Please be aware we are a cashless venue. Thank you for your understanding.*