

Coogee Common

TO START

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

ENTRÉE

kohlrabi, miso, horseradish cream	V GF DFO	18
scallops, green onion, radish, roe	GF	23
fatty pig cheek, carrots, orange	GF DF	25
kangaroo, cauliflower, lemongrass	GF	20

MAIN

pumpkin agnolotti, goat's cheese, mushroom, almonds	V	30
pappardelle, lamb shoulder, broad beans, green chilli, parmesan	DFO	32
bbq cauliflower, lentils, curry leaf, sesame	VE GF	29
market fish, roast fennel, mussel sauce	GF	42
beef fillet, bone marrow, onion, radish	GF DF	48
wood roasted chicken, parsnip, silverbeet	GF DFO	35

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, mint sorbet	GF	16
chocolate, peanut, buttermilk ice cream		18
strawberry, coconut, vegan shortbread	VE DF	16

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.*