

# SAMPLE MENU

# Coogee Common

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## TO START

wood fired bread, salted butter		3ea
beetroot, smoked walnuts, shitake & balsamic dressing	VE GF	12
beef tartare, smoked chilli, parmesan, sourdough crisp		18

## ENTRÉE

today's garden tart / add halls suzette cheese	V DFO	18/21
scallops, green onion, radish	GF	23
fatty pig cheek, carrots, orange	GF	21
kangaroo, zucchini, picual olive, orange	GF DF	20

## MAIN

zucchini risotto, reggiano, garden greens, saltbush	GF	27
prawn spaghetini, tomato, parmesan, chili	DFO	32
beetroot, fermented cabbage, macadamia, sesame, soya	VE GF	29
market fish, parsley sauce, pickled cucumber, roe	GF	42
beef fillet, bone marrow, onion, radish	GF DF	48
wood roasted chicken, carrots, 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		16
chocolate peanut, buttermilk ice cream		18
strawberry, coconut, vegan shortbread	VE	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.