

SAMPLE MENU

Coogee Common

TO START

wood fired bread, salted butter	V DFO	3ea
roast peppers, lemon, garlic, pangrattato	DF GFO	12
beef tartare, smoked chilli, parmesan, sourdough crisp		18

ENTRÉE

wood roasted capsicum, labneh, tapioca crisp	GFO VEO	20
scallops, green onion, radish	GF DF	23
duck breast, wonton, carrot, pistachio, curry leaf		24
kangaroo, zucchini, picual olive, orange	GF DF	20

MAIN

zucchini risotto, reggiano, garden greens, sage	GF V	27
prawn spaghettini, tomato, parmesan, chilli	DFO	32
roast kohlrabi, fermented cabbage, macadamia, sesame, soya	GF VEO	29
market fish, roast peppers, walnut, anchovy	GF DF	42
lamb collar, pickled & roasted beetroot, fig	GF DF	44
wood roasted pork belly, eggplant, cucumber	GF DF	37

SIDES

crispy potatoes, garden spice, tomato chutney	GF DF VE	12
kale, mustard & mead dressing, pine nuts	GF DF V	10

DESSERTS

limoncello parfait, rhubarb, white chocolate	GF	18
chocolate, peanut, buttermilk ice cream		18
strawberry, coconut, vegan shortbread	GFO VE	16

CHEESE 50G

halls suzette, cows milk, wa		16
l'amuse brabantier, goats milk, netherlands		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.