

Coogee Common

summer '25

bread & snacks

wood-fired organic bread w/ butter & ash salt	8
gluten-free seeded crackers	8
zucchini dip, saltbush, evoo	9
ricotta, honey, garden herbs	14
heirloom tomato, white anchovy, caper	12
warm garden olives, geraldton wax, lemon, garlic	12
san daniele prosciutto, rockmelon	17
oysters, house green tabasco	7ea

entrees

zucchini, fennel, black garlic, quinoa	20
eggplant, kale, buckwheat, avjar, macadamia	25
port lincoln mussels, shallot, garlic, white wine	24
amberjack, cucumber gin, orange, chili	28
venison carpaccio, sage, chili, garlic, rhubarb	28

mains

butternut trio risotto, sunflower	34
spinach, pea & basil gnocchi, pecorino, capers	36
woodfired chicken, sweetcorn, witlof, radicchio	38
pork, tagliatelle, chili aurora, pangrattato	42
market fish, chat potato, rainbow chard, greens	48
beef eye fillet, fennel, parsnips, peppercorn sauce, greens	60

sides

leaf salad, mozzarella, basil, nectarine	13
hand-cut chips, garden salt, balsamic chutney	15
kohlrabi, beetroot, buckwheat, agrodolce	13
blistered paprikas, olive oil, lemon	14

restaurant & bar | mon - sun · 11:30 am - late
card payments only, no cash accepted · all prices are inclusive of GST
15% surcharge applies to all public holidays