

COOGEE

FOOD

BEACH

shutters

STARTERS

VANNELLA STRACCIATELLA 16- 
Roasted tomato oil, basil, olive

KINGFISH CRUDO 20- 
Preserved grapefruit, caper leaf, crème fraîche

WARM OCTOPUS SALAD 18- 
Kipfler potato, chorizo, orange

TOMATO CARPACCIO 14- 
Black garlic, marjoram, cabernet vinaigrette

ANCHOVIES 16- 
White anchovies, pickled red pepper

POTATO FRITTERS 14- 
Pecorino, mint, goats yoghurt

GRILLED PEACH SALAD 18- 
Radicchio, herbs, dijon

SOUROUGH 5-PP 
Country white sourdough, olive oil

CHARCUTERIE






CHEESE SELECTION 35-
Selection of cheese, pickles and lavosh

CHARCUTERIE PLATTER 35-
Chef selection of charcuterie, pickles and sourdough

**MIXED CHEESE +
CHARCUTERIE SELECTION** 45-
Selection of cheese, charcuterie, pickles and sourdough

OYSTERS

1/2 DOZEN 24-
1 DOZEN 46-

Natural
Shutters mignonette 
Horseradish granita 
Lemon & sea foam 

shutters

Menu curated by Matthew Butcher

 @shutterscoogee
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 Dairy free  Gluten free  Vegetarian  Vegan

*Indicates Option Available

PASTA

GOATS CURD RAVIOLI 26- 
King prawns, raisins, brown butter

BEETROOT CAVATELLI 22- 
Ricotta salad, pine nut, sorrel

CACIO E PEPE 22-
Cauliflower, Pecorino Romano

MATTY'S LASAGNA 24- 
Confit chicken, soffrito, cashew, avocado

RIGATONI 26- 
Smoked mussel, dill, roasted peppers

DRY AGE STRIPLOIN 39- 
300g, Sauce Diane, grilled carrots

ROASTED CAULIFLOWER 32- 
Salsa verde, almond sauce

GRILLED SPATCHCOCK 34- 
Saffron, pickled onion

OCEAN TROUT 36- 
Salmoriglio, herbs, preserved lemon

// All with unlimited fries & house salad //

MAINS

SWEETS

CITRUS ÉCLAIR 14-
Limoncello curd, passionfruit glaze

AFTER DINNER MINT 16- 
Dark chocolate sorbet, mint granita, sponge cake

Shutters is a cashless restaurant.
We accept all major credit cards
or room charge.