

COOGEE

FOOD

BEACH

shutters

STARTERS

SOURDOUGH 5

Country white sourdough, cultured butter

MORTIZ ANCHOVIES 24  

CHEESE SELECTION 35-

Selection of cheese, pickles and lavosh

CHARCUTERIE PLATTER 35- 

Chef selection of charcuterie, pickles and sourdough

JAMON WRAPPED ROCK MELON 18-  

Melon, Jamon, black pepper

ITALIAN FRIED CHICKEN WINGS 18-

Confit tomato, Grana Padano

PASTA

SPAGHETTINI 26-

King prawn, chilli butter, preserved lemon

HAND CUT

TAGLIATELLE 24-  

Pesto Rosso , basil, Serrano

TOMATO RISOTTO 26- 

Ox Heart Tomato, Sugar Snap Peas, Mascarpone, Basil

CLAM LINGUINE 24-

Goolwa Pippi's, Anchovy Sauce, Cavolo Nero, Espelette Pepper

GRILLED OCTOPUS 28- 

Chorizo dressing, fennel

MIXED GRAIN SALAD 26-  

Confit chicken, fried sage

JACK'S CREEK STRIPLOIN 38- 

Mustard cream, glazed shallots

PAN FRIED BARRAMUNDI 36-  

Sprouting broccolini, salsa verde

FRIES 10-  

Rosemary salt, aioli

MAINS

SWEETS

TIRAMISU 8//15- 

small or large

ZABAIONE 14- 

Pistachio biscotti, fresh cherries

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Menu curated by Matthew Butcher

 @shutterscoogee
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 Dairy free  Gluten free  Vegetarian  Vegan

* Indicates Option Available

Shutters is a Cashless Venue. We accept all major Credit Cards and Room Charge. A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.