

MOTHER'S DAY

ANTI PASTI

CHARCUTERIE SELECTION

Olives, pickles

WRAPPED ROCK MELON

Prosciutto, lime

SANDWICHES

BRUSCHETTA * * *

Taleggio cheese, olive tapenade, tomato

MORTADELLA * *

Mustard crème fraîche, fried onions, iceberg

HOT SMOKED TROUT *

Gremolata, fried capers

SWEETS

TIRAMISU

CANNOLI

MACAROONS

CHOCOLATE GLAZED PISTACHIO CAKES

EXTRAS

OYSTERS - 4 PER PC

LOCAL & INTERNATIONAL CHEESE - 13 // 36

Served with quince & lavosh

// served with a glass of sparkling, selection of origin teas,
Rosso single origin coffee//

shutters

Menu curated by Matthew Butcher

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Shutters is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). 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.