

GRAZING LUNCH

ANTI PASTI

CHARCUTERIE SELECTION 🍷🍷

Olives, pickles

WRAPPED ROCK MELON 🍷🍷

Prosciutto, lime

SANDWICHES

BRUSCHETTA 🍷*🍷*🌿🌿*

Taleggio cheese, olive tapenade, tomato

MORTADELLA 🍷*🍷*

Mustard crème fraiche, fried onions, iceberg

HOT SMOKED TROUT 🍷*

Fried capers

SWEETS

TIRAMISU 🌿

CANNOLI 🌿

MACAROONS 🌿🍷

EXTRAS

OYSTERS - 4 PER PC

LOCAL & INTERNATIONAL CHEESE - 13 // 36

Served with quince & lavosh

// served with a glass of Sparkling on Arrival //

shutters

Menu curated by Matthew Butcher

📱 @shutterscoogee
📘 shutterscoogee
🌐 shutterscoogee.com

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.