

COOGEE

FOOD

BEACH

# START

**SOURDOUGH 5PP-**       
Country white sourdough, cultured butter

**WILD OLIVES 7-**     
Alto wild olives, lemon

**SYDNEY ROCK OYSTERS 6//12 30//45-**  
Rock oyster, grapefruit granita, pepperberry

**CHEESE // CHARCUTERIE 13//36 -**  
One portion or a selection of 3

**ORTIZ ANCHOVIES 24-**      
Sourdough, butter, pink peppercorn

**BRUSCHETTA 16-**      
Green olive, zebra tomato, taleggio cheese

**WRAPPED ROCK MELON 18-**   
Prosciutto, lime

**MARINATED BULLHORN PEPPER 18-**    
Whipped ricotta, toasted ciabatta

**GRILLED OCTOPUS 26-**  
Red cabbage, morcilla sausage

# PASTA

**ANGEL HAIR 29-**     
Prawns, chili butter, bronze fennel

**TAGLIATELLE 24-**      
Pesto rosso, grilled radicchio, thyme

**SPAGHETTI 28-**     
Parmesan emulsion, ocean

trout, trout roe

**EGGPLANT MILANESE 28-**     
Fried capers, tomato sugo, chervil

**MBS2 STRIPLOIN 250G 42-**    
Broccolini, Shutters steak sauce

**PAN FRIED BARRAMUNDI 36-**   
Yellow squash, saffron emulsion, kale

// Served with fries and garden salad //

## SIDES

**FRIES 10-**       
Herb salt, aioli

**STEAMED GREENS 12-**      
Lemon

**GARDEN SALAD 10-**       
Balsamic honey dressing

## SWEETS

**TIRAMISU 8//15-**   
Small or large

**CANNOLI 7PP-**  
Strawberry ricotta, pistachio

# MAINS

**shutters**  
Menu curated by Matthew Butcher

 @shutterscoogee  
 shutterscoogee

 Dairy free  Gluten free  Vegetarian  Vegan

\* Indicates Option Available

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.