

COOGEE

FOOD

BEACH

shutters

START

SYDNEY ROCK OYSTERS 30//50- 🌱🍷
Pomegranate Gremolata

BRASSERIE BREAD SOURDOUGH 6- 🌱🍷*🌾*🍷*
Cultured Butter

PROSCIUTTO DEL PARMA 11- 🌱🍷

LP'S SMOKED MORTADELLA 11 - 🌱🍷
Guindillas

BRUSCHETTA 16- 🍷*
Heritage Tomato, Taleggio Custard

GRILLED OCTOPUS 30- 🌱🍷
Red Cabbage, Chorizo Porteno, Society Garlic

PASTA

MAFALDINE 25- 🍷*
Chicken, Avocado, Roasted Cashew,
Black Pepper Cream

PAST

PAPPARDELLE 25- 🌱🍷*🌾*
Pesto Rosso, Grana Padano, Basil

PAS

SPAGHETTI 29- 🍷*
Prawns, Chilli Butter Sauce, Fennel

PA

RIGATONI 27- 🌱🍷*🌾*
Arrabiata Sauce, White Anchovy,
Broccoli, Fresh Chilli

ROASTED CORNFED CHICKEN BREAST 34- 🌱*🍷
Sweetcorn Puree, Roasted Capsicum Relish

CONE BAY BARRAMUNDI 36- 🌱*🍷
Salsa Verde, Confit Kipfler Potato

MBS2+ STRIPLOIN 43- 🌱*🍷
Thyme Roasted Mushrooms, Mustard Cream

EGGPLANT MILANESE 28- 🌱🍷*
Tomato Sugo, Fried Capers

MAINS

SIDES

SAUTÉED BROCCOLINI 11-
🌱🍷*🌾*🍷
Pine Nut Cream, Toasted Pine Nut

CAESAR SALAD 17-
🌱*🌱*🍷*
Poached Egg, Anchovy, Sourdough
Crouton, Grana Padano

BABY GEM SALAD 14-
🌱🍷
Black Olive Dressing

SHOESTRING FRIES 8-
🌱🍷*🌾*
Garlic Aioli

SWEETS

CINNAMON CANNOLI 9- 🌱
Pistachio Crème, Fresh Pistachio

TIRAMISU 11- 🌱
Preserved Citrus, Cacao Nib

VANILLA ICE CREAM 8- 🌱🍷
Marinated Strawberries

CHEESE PLATTER 13//25//36 🌱🍷*
Local + International Cheeses (1 To 3
Cheeses) // Served With Roasted Grape
Chutney + Caraway Lavosh

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.