

COOGEE

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BEACH

SNACKS & SHARE PLATES

Grilled Sourdough aged balsamic, Mt Zero olive oil	\$6
Cheese + Garlic Bread	\$12
Mixed Marinated Olives	\$10
Burrata roasted tomatoes, basil, grilled sourdough	\$21
Sydney Rock Oysters natural or mignonette	\$6.5 ea
Kingfish Crudo blood orange, pickled fennel	\$28
Salt + Pepper Calamari garlic aioli	\$19
Truffle Mushroom Parmesan Arancini aioli	\$16 (3pc)

SALUMI SELECTION

served with cornichons + guindillas

Prosciutto Di Parma Villani	\$19
LP's Hot Salami Cotto	\$15
De Palma Wagyu Bresaola	\$20

CHEESE SELECTION

all cheese served with peach and muscatel chutney + lavosh

Berry Creek Oak Blue, Gippsland	\$12
Double Cream Brie, Adelaide Hills	\$12
Cloth-Ashed Cheddar, Victoria	\$12

SALADS

Roasted Beetroot + Whipped Goat's Cheese toasted pine nuts, balsamic	\$18
Baby Gem parmesan cream, herb pangratatto, vinaigrette +grilled chicken breast \$7 +garlic prawns \$10	\$17

PASTA

Spicy Casarecce alla Vodka whipped ricotta	\$26
Spaghetti Bolognese parmigiano reggiano, basil	\$29
Spinach and Basil Pesto Rigatoni + grilled chicken breast \$7	\$24
Prawn Linguini garlic, chilli, lemon	\$35

MAINS

Pan-Seared Chicken Breast buttered cabbage, mash, charred broccolini, rosemary jus	\$34
MB2 Black Angus Striploin 250g frites, salsa verde	\$42
Beer-Battered Fish & Chips minted peas, tartar	\$34
Oven-Baked Snapper Greek salad, oregano vinaigrette	\$40
Roasted Pumpkin Risotto crispy sage, pumpkin seed dressing	\$26

SIDES

Wild Mushrooms tarragon butter	\$12	Mixed Leaves honey + orange dressing	\$10
Roasted Brussels Sprouts almonds, balsamic	\$12	Roasted Baby Chat Potatoes house chilli salt	\$12
Fries aioli	\$12		