

COOGEE

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BEACH

SNACKS & SHARE PLATES

Grilled Sourdough aged balsamic, Mt Zero olive oil	\$8
Cheese + Garlic Bread	\$13
Mixed Marinated Olives	\$12
Burrata roasted tomatoes, basil, grilled sourdough	\$22
Sydney Rock Oysters natural or mignonette	\$6.5 ea
Kingfish Crudo blood orange, pickled fennel	\$30
Salt + Pepper Calamari garlic aioli	\$21
Truffle Mushroom Parmesan Arancini aioli	\$17 (3pc)

SALUMI SELECTION

served with cornichons + guindillas

Prosciutto Di Parma Villani	\$20
LP's Hot Salami Cotto	\$16
De Palma Wagyu Bresaola	\$21
Charcuterie Platter - choice of 3 meats	\$30

CHEESE SELECTION

all cheese served with peach and muscatel chutney + lavosh

Cheese Platter - choice of 3 cheeses	\$38
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SALADS

Roasted Beetroot + Whipped Goat's Cheese toasted pine nuts, balsamic	\$20
Baby Gem parmesan cream, herb pangratatto, vinaigrette +grilled chicken breast \$8 +garlic prawns \$11	\$18

PASTA

Spicy Casarecce alla Vodka whipped ricotta	\$27
Spaghetti Bolognese parmigiano reggiano, basil	\$30
Spinach and Basil Pesto Rigatoni + grilled chicken breast \$8	\$26
Prawn Linguini garlic, chilli, lemon	\$36

MAINS

Pan-Seared Chicken Breast buttered cabbage, mash, charred broccolini, rosemary jus	\$36
MB2 Black Angus Striploin 250g frites, salsa verde	\$44
Beer-Battered Fish & Chips minted peas, tartar	\$36
Oven-Baked Snapper Greek salad, oregano vinaigrette	\$42
Roasted Pumpkin Risotto crispy sage, pumpkin seed dressing	\$28

SIDES

Wild Mushrooms tarragon butter	\$12
Mixed Leaves honey + orange dressing	\$10
Roasted Baby Chat Potatoes house chilli salt	\$12
Fries aioli	\$13
Chargrilled Broccolini lemon, olive oil	\$14

A surcharge of 10% will apply on Sundays and 15% on Public Holidays