

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

**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

# MAINS

**EGGPLANT MILANESE 28-**   \*

Fried capers, tomato sugo, chervil

**MBS2 STRIPLOIN 250G 42-**  \*

Broccolini, green beans, charcuterie XO

**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

**shutters**

Menu curated by Matthew Butcher

 @shufferscoogee  
 shufferscoogee

 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.