

Shared

PARMESAN FRIES parmesan cheese & parsley, truffle aioli (v, gf)	10.0
SWEET POTATO FRIES chipotle sauce (v, veo, gf)	11.5
CHICKEN WINGS blue cheese dipping sauce	14.0
CALAMARI lightly crumbed, rocket, aioli (gf)	16.0
CHEESY GARLIC PIZZA hand-stretched, fior di latte mozzarella, rosemary (v, gfo)	14.0
BRUSCHETTA diced tomatoes, garlic, fresh basil, balsamic glaze on crusty sourdough (ve)	15.0
ARANCINI (4) shaved parmesan, aioli (v)	15.0
PRAWN SLIDERS (3) tiger prawns, lettuce, house made cocktail sauce, milk bun	24.0

Coore Boards

ANTIPASTO BOARD prosciutto, ham, salami, cheese, sundried tomatoes, olives, artichokes, grissini sticks. crusty sourdough	28.0
TACO BOARD (X6) chicken or beef build your own tacos, fresh salsas, sauces, salads & toppings	25.0
COORE PLATTER house made truffle mushroom arancini, calamari, beef croquettes, sweet potatoes chips, house sauces	26.0

Classics

THE MINNIPPI BURGER wagyu beef patty, cheese, iceberg, tomato, pickle, chips (gfo)	22.0
VEGETARIAN BURGER garden veg & lentil patty, iceberg, tomato (v, veo, gfo)	21.0
STEAK SANDWICH cheese, relish, bbq sauce, iceberg, tomato	23.0
FISH AND CHIPS salad, chips, aioli	20.0
BOCCONCINI & CHERRY TOMATO SALAD rocket, balsamic glaze (v, veo, gf)	20.0
CHICKEN CAESAR SALAD crispy prosciutto, croutons, egg, caesar dressing (gfo)	21.0
THAI BEEF SALAD fresh herbs, vegetables, peanuts, chilli, thai dressing (gfo)	22.0

Mains

CRISPY-SKIN BARRAMUNDI black rice, ginger-lime sauce, garlic sautéed baby spinach (gf)	34.0
GRILLED CHICKEN BREAST quinoa, vegetables, broccoli, creamy white wine sauce (gf)	28.0
SCOTCH FILLET STEAK mash potato, chargrilled broccoli, mushroom sauce (gf)	35.0
SLOW-COOKED PORK BELLY stuffed with Italian sausage & herbs, roast vegetables, chargrilled broccoli, gravy (gf)	36.0

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(v) Vegetarian | (ve) Vegan | (vo) Vegetarian option
(veo) Vegan Option | (gf) Gluten friendly
(gfo) Gluten friendly option

Please advise your server if you have any dietary requirements, food is prepared in an environment that handles gluten, dairy and nuts.

Pizza

Our pizza dough is house made & hand stretched
Gluten-free base +2.0

MARGHERITA napoletana sauce, fior di latte mozzarella, fresh basil, evoo (v, veo, gfo)	22.0
GARLIC PRAWNS napoletana sauce, fior di latte mozzarella, prawns, chilli oil, lemon (gfo, dfo)	27.0
MEAT LOVER (CALZONE) pizza pocket filled with napoletana sauce, fior di latte mozzarella, italian sausage, bacon, smoked ham, salami, chipotle sauce	28.0
PROSCIUTTO napoletana sauce, fior di latte mozzarella, rocket, prosciutto, parmesan, evoo (gfo)	28.0
MUSHROOM & FETA fior di latte mozzarella, sliced mushrooms, caramelised onion, feta, evoo (v, veo, gfo)	23.0
HAWAIIAN napoletana sauce, fior di latte mozzarella, smoked ham, pineapple (gfo)	23.0

Pasta

LINGUINI PRAWNS & GARLIC cherry tomatoes, parsley, basil, garlic, chilli (gfo)	29.0
SPAGHETTI BOLOGNESE parmesan, fresh parsley (gfo)	25.0
TRUFFLE MUSHROOM GNOCCHI creamy truffle mushroom sauce (v, gf)	26.0
GNOCCHI ALLA SORRENTINA fior di latte mozzarella, napoletana sauce, fresh basil (v, gf)	26.0

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ADD-ONS
Ham, Salami, Bacon, Italian sausage, Prosciutto, Parmesan or Fior di Latte Mozzarella

Australian Prawns +8.0

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Dessert

TIRAMISU 16.0

CANNOLI (2) 14.0

ricotta, pistachios, chocolate, maraschino cherries

CHOCOLATE SUNDAE 19.0

brownie chunks, caramelised pecans, chocolate chips, maraschino cherrie, salted caramel fudge

CHOCOLATE & CHEESE BOARD 26.0

dark chocolate, cheeses, crackers, cherries & fresh berries, dried fruits

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On Tap

	POT	SCH	PNT	JUG
Revel The Reveller Session Ale 3.5%	6.8	8.0	11.0	20.0
Revel New World Lager 4.2%	7.0	8.5	12.3	22.0
Your Mates Larry Pale Ale 4.5%	7.2	8.8	12.3	23.5
Fortitude Brewing Co. Shori One Japanese Lager 4.2%	7.5	9.5	13.0	24.5

Bottles & Cans

Boags Premium Light Bottle	6.8
Great Northern Super Crisp	7.5
Great Northern Original	8.5
Stone and Wood Pacific Ale	9.5
Balter XPA	10.0
Balter Cervesa	10.0

Non-Alcoholic Beer

Great Northern Zero	6.0
Heaps Normal IPA	6.5

Ginger, Cider, Seltzer

Your Mates Tilly Ginger Beer	4%	9.5
Sommersby Apple Cider	4.5%	8.8
Somersby Pear Cider	4.5%	8.8
Fellr Mango Seltzer	4%	10.0
Fellr Watermelon Seltzer	4%	10.0
Fellr Passionfruit Seltzer	4%	10.0
Fellr Pineapple and Coconut Seltzer	4%	10.0

Non-Alcoholic

SOFT DRINK CANS	4.5
Pepsi, Pepsi Max, Lemonade, Solo, Sunkist	
Spring Valley Juice: Orange or Apple	6.0
POP TOPS	3.5
Apple, Apple & Blackcurrent, Orange	
Lemon Lime Bitters	5.0
Lime and Soda	3.5
LIPTON ICE TEA	6.5
Lemon, Mango, Peach	
Strange Love Ginger Beer	6.5
Stange Love Sparkling Mineral Water 750ml	10.0
Strange Love Still Mineral Water 750ml	10.0

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Scan the QR to leave us a Google review to let the team know how they did!



cooee



cooee.restaurant

The Milk Bar

SMOOTHIES 8.5

ACAI ACTIVATE
acai, blueberries, banana and dates

VITALITY
strawberry, mango, raspberry and goji berries

DETOX
blueberries, banana, dates and boysenberry

REBOOT
mango, pineapple, banana and passionfruit

MILKSHAKES 7.5

Chocolate, Strawberry, Caramel or Vanilla

Malt +0.50 | Cream +1.0 | Cherry +0.5

DELUXE SHAKES 9.5

Salted Caramel & Popcorn

Cookies & Cream

White Chocolate & Raspberry

COFFEE CUP 4.5 | MUG 5.5

Latte, Cappuccino, Flat White, Long Black, Macchiato, Piccolo, Short Black

Syrup, Vanilla, Caramel, Hazelnut +0.5

Alternative Milk, Almond, Lactose Free, Oat Soy +1.0

HOT CHOCOLATE CUP 4.0 | MUG 5.0

WATTLE SEED HOT CHOC CUP 5.0 | MUG 6.0

TEA 4.0

English Breakfast, Earl Grey, Sencha Green, Peppermint

ICED SELECTION 6.0

Iced Coffee, Iced Latte, Iced Chocolate, Iced Mocha