

GRAZING

EVE'S ORGANIC SOURDOUGH BAGUETTE <i>Joseph first press olive oil</i>	Ⓜ Ⓥ	4
CORIOLE 'CHEFS BLEND' MARINATED OLIVES <i>chilli, thyme & lemon</i>	Ⓜ Ⓜ Ⓥ	7
ROASTED MACADAMIAS <i>lemon myrtle & chilli</i>	Ⓜ Ⓜ Ⓥ	8
COS DIPS <i>served enroute with toasted sourdough</i>	Ⓥ	14
CHEESE BOARD TO SHARE <i>lavosh, quince paste and other accompaniments</i>	Ⓥ	28
CHARCUTERIE BOARD <i>two meats and one cheese with accompaniments</i>		28

SMALL PLATES

LOCAL HARRIS SMOKED SALMON <i>pickled cucumber, horseradish & herb salad</i>	Ⓜ	20
EYRE PENINSULA OYSTERS <i>natural (each) kilpatrick (each)</i>	Ⓜ Ⓜ	3.5 4
HAND CUT EYE FILLET TARTARE <i>parsley & shallot salad with sourdough</i>	Ⓜ	18
DUCK AND ORANGE PATE <i>apple, orange & parsley salad with croutons</i>		14
SEARED HOKKAIDO SCALLOPS <i>Granny Smith purée & pancetta crisp</i>	Ⓜ	21
HAM HOCK CROQUETTES <i>pickled cabbage slaw & honey mustard dressing</i>		16

TRUST THE CHEF

LET OUR CHEFS FEED YOU SLOWLY OVER FOUR COURSES <i>or with wine pairing</i> <i>* please advise us of any dietary requirements</i>	85 130
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THE FIELDS

CHILLED GAZPACHO <i>add San Daniele ham</i>	Ⓜ Ⓜ Ⓥ	14 5
TWICE BAKED SMOKED CHEDDAR SOUFFLÉ <i>petit waldorf salad</i>	Ⓥ	24
GARDEN PEA RISOTTO <i>with semi dried tomato, limestone coast Persian feta</i>	Ⓜ Ⓥ	26

THE OCEAN

FISH OF THE DAY <i>ask our friendly wait staff</i>		POA
LOCAL SUMAC DUSTED SQUID <i>charred corn, jalapeño, chickpea & rocket salad, romesco sauce</i>	Ⓜ	32

PASTA

GOOLWA COCKLE SPAGHETTI <i>squid ink spaghetti, chilli, tomato, lemon & herb</i>		29
SPAGHETTI CARBONARA <i>Newbury Watson bacon, white wine, cream & parmigiano-reggiano</i>		24

THE BUTCHER'S BLOCK

GRASS FED EYE FILLET (250G) <i>pomme puree & charred broccolini with red wine jus</i>	Ⓜ	42
S.A. CERTIFIED ANGUS SCOTCH FILLET (300G) <i>pomme puree & charred broccolini with red wine jus</i>	Ⓜ	46
GREAT SOUTHERN SIRLOIN (400G) <i>pomme puree & charred broccolini with red wine jus</i>	Ⓜ	48
COORONG CERTIFIED ANGUS T-BONE (750G) <i>pomme puree & charred broccolini with red wine jus</i>	Ⓜ	65
PAROO KANGAROO LOIN <i>celeriac puree, parsnip crisps & bittersweet chocolate jus</i>	Ⓜ	30
12-HOUR BRINED CHICKEN <i>with panzanella salad</i>		32
RIVERLAND PORK RIB EYE <i>pickled carrot & fennel salad with pistachio pangrattato, pomegranate molasses</i>	Ⓜ	32
SAUCES FOR STEAK <i>add peppercorn, café de Paris or chimmi churri</i>		4

BIT ON THE SIDE

ROASTED CHAT POTATOES	Ⓜ Ⓥ	10
POLENTA CHIPS <i>rosemary salt & roasted garlic & lime aioli</i>	Ⓜ Ⓥ	10
FRIED BRUSSEL SPROUTS WITH CHILLI OIL	Ⓜ Ⓜ Ⓥ	12
WATERMELON, GREEK FETA & MINT SALAD	Ⓜ Ⓥ	12
CAESAR SALAD <i>croutons, bacon & grana padano</i>		15

SOMETHING SWEET

HOMEMADE HONEYCOMB ICE CREAM <i>chocolate ganache, summer berries & meringue</i> <i>or paired with Joseph Fronti</i>	Ⓜ Ⓥ	14 24
SAFFRON POACHED PEAR <i>toasted pistachio, coconut sorbet</i> <i>or paired with Rob Moody's Sherry</i>	Ⓜ Ⓜ Ⓥ	14 22
ESPRESSO CRÈME BRÛLÉE <i>tonka bean crust & vanilla ice cream</i> <i>or paired with Lindsay Tawny</i>	Ⓜ Ⓥ	14 22
SMALL CHEESE BOARD <i>lavosh, quince paste and other accompaniments</i> <i>or paired with Angove Rare Tawny</i>	Ⓥ	16 25

COS Kids!

SPAGHETTI WITH TOMATO AND HERBS	Ⓥ	10
SPAGHETTI CARBONARA <i>cream & bacon</i>		10
CHICKEN, CHIPS AND SALAD	Ⓜ Ⓜ	12
STEAK, CHIPS AND VEGETABLES	Ⓜ Ⓜ	14
ADD HOMEMADE VANILLA BEAN ICE CREAM FOR DESSERT <i>summer berries</i>	Ⓜ Ⓥ	2
ADD FEVER-TREE NATURAL SODA <i>cola, lemonade, ginger ale</i>		2

Ⓜ GLUTEN FREE Ⓜ DAIRY FREE Ⓥ VEGETARIAN

Please note that there is a 10% surcharge for food and drinks on any public holiday that Cos opens.

Function room available for your next corporate or social event! Seating for up to 60 guests and cocktail up to 100 guests. AV facilities available.