

## TO START

<b>CHARGRILLED TURKISH BREAD</b> <i>Coriole olive oil and fig balsamic</i>	5
<b>CORIOLE 'CHEFS BLEND' OLIVES</b> <i>Marinated with citrus and herbs, served warm</i>	7
<b>POTTED PORK</b> <i>Cornichons and croutons</i>	12
<b>CHEFS PÂTÉ</b> <i>Croutons and olive oil</i>	14
<b>ARANCINI</b> <i>Chorizo and mozzarella</i>	10
<b>CHICKEN WINGS</b> <i>Crispy, spicy and sticky with pickled radish</i>	12
<b>TOMATO BASIL BRUSCHETTA</b> <i>House made fig balsamic</i>	10
<b>CHEESE AND CHARCUTERIE BOARD</b> <i>Served with a selection of accompaniments Add oysters or any other starters for the prices listed</i>	28

## SMALL PLATES

<b>EYRE PENINSULA OYSTERS</b> <i>Natural ½ dozen / dozen Chef's selection ½ dozen / dozen</i>	18/36 20/40
<b>APPLE &amp; GIN CURED KINGFISH</b> <i>Orange segments, crispy fish skin and goats curd</i>	22
<b>MIXED MUSHROOM RAGU</b> <i>Truffle, hazelnut polenta</i>	18
<b>PROSCIUTTO WRAPPED SCALLOPS</b> <i>Apple and herb salad, apple gastrique</i>	21
<b>EYE FILLET TARTARE</b> <i>Parsley and shallot salad</i>	20
<b>SASHIMI GRADE TUNA TARTARE</b> <i>Sesame, soy, coriander, chilli and ginger</i>	23

## MAINS

<b>PORK BELLY</b> <i>Apple, jalapeño salad, peanuts and sweet soy dressing</i>	34
<b>MARKET FRESH FISH</b> <i>Locally sourced... your waiter will advise</i>	POA
<b>LAMB BACKSTRAP</b> <i>Artichoke, roasted nuts and herb salad</i>	38
<b>KANGAROO FILLET</b> <i>Beetroot, walnut and feta salad</i>	34
<b>GRILLED CHICKEN SALAD</b> <i>Citrus curd, grapefruit, fennel toasted nuts and honey</i>	26
<b>LINGUINE VONGOLE</b> <i>Cockles, chilli, tomato, lemon and herb</i>	28
<b>LINGUINE FUNGI</b> <i>Sautéed mixed mushrooms, truffle and creamy sauce</i>	26

## STEAKS

*Served with broccolini and red wine jus*

<b>EYE FILLET (250G)</b> <i>MSA graded, AMG Black Angus</i>	44
<b>SCOTCH FILLET (300G)</b> <i>Dry aged heritage beef</i>	50
<b>CAPE BYRON SIRLOIN (350G)</b> <i>MSA graded, grass fed</i>	46
<b>ADD POMME PURÉE</b>	5
<b>SAUCES AND GARNISHES</b> <i>Peppercorn jus, Café de Paris, sage roasted mushroom</i>	4

*Steaks require a minimum of 25 minutes, closer to 45 minutes for medium-well or well-done*

## BIT ON THE SIDE

<b>DUCK FAT POTATOES</b> <i>Rosemary, thyme and lemon</i>	10
<b>SUMMER SALAD</b> <i>The best of the season's raw salad ingredients tossed with a balsamic vinaigrette</i>	11
<b>WATERMELON SALAD</b> <i>Watermelon, chilli, mint and pork floss</i>	12
<b>FRIES</b> <i>House made aioli</i>	8

### PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS

*Sparkling water is charged at \$6 per bottle. Cold filtered water on request is complimentary. A 1.5% fee applies for AMEX. Special trading days on a Sunday or Public Holiday attract a 10% surcharge.*

*A 2 COURSE MINIMUM SPEND per person is required for all weekend reservations.  
Please enquire about hosting your next event in one of Cos Restaurant's private dining areas.*