



ESTATE 2020

— COOGEE BEACH —

OUR MENU IS
DESIGNED TO SHARE

COLD

SYDNEY ROCK OYSTERS	6PP 30 FOR 1/2 DOZ
MARGARITA GRANITA	
SALMON SASHIMI	23
AVOCADO, CUCUMBER + LIME DRESSING, EVERYTHING BAGEL SEASONING	
HIRAMASA KINGFISH CRUDO	22
BLUE CORN TOSTADA, COCONUT RANCH, DILL PICKLE	
SPICY YELLOW FIN TUNA TARTARE	26
PUFFED SUSHI RICE, PICKLED DAIKON, CREOLE SPICE	

BITES

SWEET HAWAIIAN DINNER ROLL	6PP
SEAWEED BUTTER	
SMOKED COD CROQUETTE	7
CREOLE SPICE MAYO	
MORETON BAY BUG ROLL	18
CHIVES, YUZU MAYONNAISE	
ESTATE PRAWN DOG	9
KEWPIE MAYO, BULLDOG SAUCE, KATSOBUSHI, WASABI SESAME SEED	
BAKED 1/2 SHELL SCALLOP	9
JALAPENO BUTTER, PICKLED GINGER	

TACOS | 2 PER SERVE

BUFFALO POPCORN CAULIFLOWER	10
PICKLED PURPLE CAULIFLOWER	
CHICKEN MOLE	12
MOLE NEGRO SAUCE, AVOCADO, SESAME SALT	
BAJA FISH	11
FRIED BARRAMUNDI, CHARRED PINEAPPLE RELISH, CHIPOTLE TARTARE	
PHILLY CHEESE STEAK	14
PHILLY CHEESE STEAK, SAUTÉED PEPPERS & ONIONS, CHEESE SAUCE	

SMALL PLATES

EL CAESAR SALAD	17
COS, ANCHOVY, AVOCADO, CRISPY TORTILLA	
ADD CHICKEN	+5
ADD PRAWN	+8
ROASTED CAULIFLOWER	16
GREEN ROMESCO, SWEET + SOUR ACHIOTE DRESSING	
GUAC + CHIPS	14
CRISPY CHILLI OIL, CORN CHIPS	
GLAZED LAMB RIB	22
WHISKY BBQ SAUCE	

FROM THE OCEAN

FISH + CHIP SLIDERS (3PC)	21
FRIED LING, ICEBERG LETTUCE, CHIPOTLE TARTARE, FRENCH FRIES	
SPLIT QLD PRAWNS	32
CAJUN BUTTER, GRILLED LIME	
GRILLED KING SALMON	36
WASABI BRUSSEL SPROUTS, GINGER BUTTER SAUCE	
BBQ'D OCTOPUS	30
CHICHARRON, MOLE NEGRO, CHARRED PINEAPPLE RELISH	

MENU CURATED BY MATTHEW BUTCHER

DAIRY FREE GLUTEN FREE VEGETARIAN
 VEGAN *INDICATES OPTION AVAILABLE

ESTATE 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, AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

NOT FISH

XO EGGPLANT PAPPARDELLE	26
BLACK BEAN XO SAUCE, STRACCIATELLA	
BOURBON AGED MS2+ RANGERS VALLEY STRIPLOIN	49
KARASHI SOY SAUCE, POTATO TERRINE	
CRISPY SKIN PORK BELLY	36
GLAZED CARROTS, YUZU APPLE SAUCE	

SIDES

CHARRED BROCCOLI	10
JALAPENO BUTTER	
POTATO GEMS	12
SEAWEED CREME FRAICHE, SPRING ONION	
PARMESAN TRUFFLE FRIES	14
FRENCH FRIES	8
CHICKEN SALT, RANCH DIP	
ICEBERG WEDGE SALAD	11
BLUE CHEESE, GREEN GODDESS DRESSING	
TRUFFLE MAC N CHEESE	12

SWEETS

VIOLET CRUMBLE	15
DARK CHOCOLATE BROWNIE, VIOLET ICE-CREAM, NITRO SALTED HONEYCOMB	
STICKY TOFFEE PUDDING	14
RUM + RAISIN ICE CREAM	
PEANUT BUTTER + JELLY	14
ICE CREAM SANDWICH	
ICE CREAM	4 PER SCOOP
ASK YOUR SERVER ABOUT OUR SELECTION	



“Taking inspiration from our picturesque beachy location and paying homage to the lively seaside bars and bistros of America’s west coast, Estate offers simple, tasty seafood dishes and incredible cocktails within a relaxed, casual luxe atmosphere. A local favourite for a quick drink, laid-back dinner or lively celebration, Estate is the perfect spot to gather with friends, whether you’re primed for a big night out or you’re fresh off the beach. ”

CORNER ARDEN & CARR ST,
COOGEE, SYDNEY
02 9315 9179

 @ESTATECOOGEE

 ESTATECOOGEE

 ESTATECOOGEE.COM