



ESTD **ESTATE** 2020
— COOGEE BEACH —



STARTERS

EAST 33 OYSTERS +	
SOUR PLUM MIGNONETTE (S)	6PP // 30 FOR 6
TOASTED BRIOCHE + BLACK SESAME BUTTER	
(D*)(G*)(V)(VGN*)	5
YELLOW FIN TUNA +	
BLACK GARLIC MUSTARD + YUZU (S)	28
KINGFISH CRUDO + COCONUT RANCH +	
TOSTADA (D*)	24
OLD BAY SPICED MUSSELS +	
TOASTED SOURDOUGH (S)(GF*)(D*)	14
BAKED SCALLOP + GINGER GEL + JALAPENO (D*)(S)	9
GUACAMOLE + CRISPY CHILLI OIL +	
BLUE CORN CHIPS (N*)(V)(VGN)	14
ESTATE PRAWN DOG + BULLDOG SAUCE +	
KATSUOBUSHI (D)(G)(S)	10

TACO PLATTERS

<i>FOUR SOFT CORN TORTILLAS SERVED WITH HOT SAUCE + CHIPOTLE MAYO + HERB SLAW</i>	
PHILLY CHEESE STEAK (D*)(S)	26
TEMPURA SPICED LING (G)(S)	26
SWEET + SOUR CAULIFLOWER (G*)(D*)(V)(VGN*)	24

MENU CURATED BY MATTHEW BUTCHER

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD
V - VEGETARIAN VGN - VEGAN *INDICATES AVAILABLE MODIFICATION

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.

BIG PLATES

ROAST PUMPKIN + BUFFALO CURD +	
SANCHO PEPPER (D*)(V)(VGN*)	24
SHITAKE MUSHROOM RIGATONI +	
PUFFED BUCKWHEAT (G*)(D)(V)	26
BLACKENED SALMON + CELERIAC +	
GINGER SAUCE (D*)(S)	36
GRILLED KING PRAWNS + CAJUN BUTTER +	
CHARRED LIME (D*)(S)	34
SPATCHCOCK + PADRON PEPPERS +	
MOJO VERDE	42
SCOTCH FILLET + SALSA NEGRA +	
SHALLOT (G*)	48

SIDES

TRUFFLED CREAMED CORN + LIME (D)(V)	14
CHARRED BROCCOLINI +	
JALAPENO BUTTER (V)(VGN*)	14
FRENCH FRIES + RANCH DIP (V)(VGN*)	7
ADD TRUFFLE PECORINO	+5
ADD MUSHROOM SAUCE	+5
CHOPPED GREEN SALAD +	
GREEN GODDESS DRESSING (D*)(V)(VGN*)	12