



# *A la carte menu*



*Lunch and Dinner*

+10% service charge on weekends +15% surcharge on public holidays



Cooly Breeze is the *ultimate destination for those looking for epic beach front & ocean views whilst enjoying innovative drinks & food.*

We are a full-service restaurant that brings Mediterranean flavours at one of the Gold Coast's most iconic locations.

Focusing on fresh, locally sourced & produced ingredients, the Executive Chef Marcondes Almeida Neto draws European culinary influence into our kitchen, a unique, modern, creative dining experience.

*Seat, order, drink*

& ENJOY OUR STUNNING LOOKOUT FROM  
COOLANGATTA BEACH TO TWEED COAST

# Breads & Dips

## HOMEMADE FOCACCIA (VG) **\$18**

Olive oil, balsamic vinegar, miso butter.

## BYRON BAY BURRATA (VG, GF) **\$28**

Charcoal grilled peaches, spicy honey, crumbled pistachio.

Enhance with Jamón Ibérico **+\$8**

## COOLY BREEZE BRUSCHETTA (2 PCS) **\$21**

Crispy prosciutto, double cream brie, caramelised onion on sourdough.

## MORETON BAY BUG ROLL (1 PC) **\$23**

Butter-poached Moreton Bay Bug, shell-infused butter glaze, white miso butter, finger lime, chives, soft milk bun.

## Small Plates *to share*

### DA COSTA SCALLOPS (4 PCS) (GF) **\$30**

Shellfish beurre blanc, pickled finger lime, chives, potato crisp.

### CHARCOAL GRILLED KING PRAWNS (6 PCS) (GF) **\$45**

Garlic beurre blanc or XO butter glaze, lemon, chives

### DOUBLE CRUMBED BRIE (VG) **\$22**

Shredded Manchego, wild berry compote.

### WILD MUSHROOM ARANCINI (2 PCS) (VG) **\$22**

Black truffle aioli.

### TEMPURA ZUCCHINI FLOWER (2 PCS) (VG, GF) **\$22**

Ricotta, pistachio, honey drizzle.



## Raw & Cold

BLUEFIN TUNA TARTARE ON SAVOURY BLINIS (3 PCS)

Smoked mascarpone, finger lime pearls.

**\$30**

STEAK TARTARE (GF)

Hand-cut eye fillet, cured egg yolk, corn tortilla.

**\$28**

YELLOWTAIL KINGFISH CARPACCIO (GF)

Finger lime, passionfruit vinaigrette, fennel, lemon myrtle oil.

**\$30**

Sicilian olives (V, GF)

**\$10**

---

## Freshly Shucked Oysters

ALLA NATURALLE

**\$6 ea**

ALLA SEA

Natural oysters with finger lime & ginger

**\$6.50 ea**

ALLA EARTH

Natural oysters with pickled red onion and  
passionfruit & jalapeño dressing

**\$6.50 ea**

ALLA LAND

Baked oysters with crispy bacon, grana padano  
and Napoli sauce

**\$6.50 ea**



# Mains

## From the Sea

### DI MARE PLATTER FOR TWO (GFO)

A curated expression of premium seafood, balancing raw, cured and flame-grilled elements  
6 Natural oysters with pomegranate mignonette, 4 tuna tartare on savoury blinis, 4 kingfish carpaccio with citrus and finger lime, 4 charcoal grilled king prawns, 2 whole charcoal-grilled Moreton Bay bugs with herb garlic butter, crispy calamari  
Served with fries, grilled sourdough and house sauces

**\$185**

### PAN SEARED MARKET FISH (GF)

Line-caught market fish, Mooloolaba king prawn, Moreton Bay bug bisque, charred baby leek, cauliflower purée, salmon caviar & coastal herbs.

**MP**

### CHARCOAL GRILLED OCTOPUS (GF)

'Nduja, sautéed potato, salsa verde, herb oil

**\$42**

### GAMBERI ALLA ZUCCA RISOTTO (GF)

Garlic prawns, roasted pumpkin cream, spinach.

**\$40**

### ALL BUGS & PRAWNS LINGUINE (GFO)

Moreton Bay bugs, prawns, garlic confit, chilli oil, parsley, lemon

**\$46**

### RISOTTO OR SPAGHETTI DI MARE (GF / GFO)

Fresh seasonal seafood, confit tomato, garlic, parsley, choice of white wine, cream, oil & garlic or Napoli sauce.

**\$40**

### CHARCOAL GRILLED TROPICAL ROCK LOBSTER (GF)

Light bisque emulsion, smoked butter, charred lemon, sea herbs, pickled fennel, fries

**MP**

## *From the Land*

DRY AGED EYE FILLET (GF)  
Creamed potato, seasonal vegetables & rich red  
wine jus.  
Enhance with Mooloolaba king prawn **+\$12**  
**\$56**

WAGYU SIRLOIN MB7+ (GF)  
Wild mushroom & truffle risotto, Manchego,  
beef jus  
**\$70**

12-HOUR SLOW COOKED LAMB SHOULDER (GF)  
Creamed ricotta, sautéed potatoes  
**Small \$50/ Large \$95**

CRISPY PORK BELLY (GF)  
Caramelised pineapple–jalapeño compote,  
pickled fennel, pumpkin purée, herb salad  
**\$44**

CHICKEN SALTIMBOCCA (GF)  
Prosciutto-wrapped free range chicken breast,  
brie, sage & garlic, seasonal vegetables, three  
cheese sauce  
**\$44**

## *From the Earth*

CONCHIGLIE AL POMODORO (VG, GFO)  
Napoli sauce, basil, stracciatella  
**\$36**

SAFFRON & ZUCCHINI RISOTTO (V, GF)  
Zucchini, saffron, confit tomato, basil, lemon,  
chive oil  
**\$36**



## Sides

FRENCH FRIES (GF, V)  
**\$15**

FRENCH FRIES, MANCHEGO AND TRUFFLE OIL  
(GF, VG)  
**\$15**

MASH (VG)  
**\$15**

SAUTÉED POTATOES (GF, V)  
**\$15**

CHARCOAL GRILLED GREENS (GF, V)  
**\$15**

GARDEN SALAD (GF, V)  
**\$16**

---

## *Salads*



CHICKEN CAESAR SALAD (GFO)  
Free range chicken, crispy bacon, boiled egg,  
parmesan, croutons, baby gem cos, Caesar dressing  
**\$30**

ROCKET & PARMESAN SALAD (VG, GF)  
Rocket, shaved parmesan, pine nuts, lemon  
vinaigrette, extra virgin olive oil  
**\$25**

GREEK SALAD (VG, GF)  
Cherry tomato, cucumber, capsicum, olives, Greek  
feta, pickled onion & oregano vinaigrette.  
**\$25**



## Kids

NUGGETS & CHIPS  
**\$15**

CHARCOAL GRILLED CHICKEN AND MASH (GF)  
**\$15**

SPAGHETTI BOLOGNESE  
**\$15**

MAC AND CHEESE (VG)  
**\$15**

---

## Desserts



HOUSE TIRAMISU (VG)  
**\$18**

CRÈME BRULEE (GF, VG)  
**\$18**

PINEAPPLE & COCONUT PANNA COTTA  
(GF, VG)  
Coconut panna cotta, pineapple, lime,  
toasted coconut  
**\$18**

BURNT BASQUE CHEESECAKE (GF, VG)  
Caramelised top, seasonal berries,  
berry coulis  
**\$20**

SOUFFLÉ AU CHOCOLAT (VG)  
Warm dark chocolate soufflé  
with a hazelnut praline centre  
and molten core, served with  
salted caramel ice cream  
**\$22**

MANGO SORBET (V, GF)  
Fresh mango sorbet with  
toasted coconut flakes,  
coconut cream dots and lime  
zest  
**\$12**

AFFOGATO (GF, VG)  
Vanilla bean ice cream, served  
with a hot double espresso.  
Enhance with liqueur **+\$10**  
**\$12**

FREE KIDS ICE CREAM  
Vanilla bean ice cream with  
chocolate, strawberry OR  
caramel topping