



Monday * *Local's Night* * Special

2 Courses | *Set Menu* | \$55pp.

Choice of Entree

Salt & Pepper Calamari

With sriracha sauce

Seared Scallop da Costa

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

Charcoal Grilled King Prawns

Xo butter glaze, lemon, chives

Blue Fin Tuna Tartare on Savoury Blinis

Smoked mascarpone, finger lime pearls

Steak Tartare

Hand cut eye fillet with cured egg yolk and corn tortillas

Cooly Breeze Bruschetta

Crispy prosciutto, double cream brie, caramelised onion

Arancini Balls

With black truffle vegan aioli

Tempura Zucchini Flower

With ricotta, crumbled pistachio and honey drizzle

Fresh Oysters (3 pcs)

ALLA NATURALLE with mignonette

ALLA SEA natural oyster with finger lime & ginger

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Choice of Main

Gamberi Alla Zucca Risotto

Garlic prawns, roasted pumpkin cream, spinach

Grilled Snapper Alla Piccata

Prawns, capers lemon butter sauce, cauliflower puree

Bug & Prawns Linguine

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

Charcoal Grilled Octopus

Nduja, sautéed potato, salsa verde, herb oil

Veal Scallopini

Wild mushroom, black truffle oil, Manchego, mash potato

Chicken Saltimbocca

Free range chicken breast wrapped with prosciutto and filled with brie cheese, sage and garlic, served with seasonal vegetables and three cheese sauce

Pork Belly

Caramelised pineapple-jalapeno compote, pickled fennel, pumpkin puree, herb salad

Conchiglie Al Pomodoro

Stracciatella, napoli sauce, basil