

TASTES

GARLIC POLENTA CHIPS 12- 
Whipped ricotta

VANNELLA STRACCIATELLA 16- 
Roasted tomato oil, basil, olive

KINGFISH CRUDO 20- 
Preserved grapefruit, caper leaf, crème fraîche

WARM OCTOPUS SALAD 18-  
Kipfler potato, chorizo, orange

TOMATO CARPACCIO 14- 
Black garlic, marjoram, cabernet vinaigrette

ANCHOVIES 16-  
White anchovies, pickled red pepper

SOURDOUGH 5-PP *
Country white sourdough, Ligurian olive oil

DAILY SANDWICH 14-

GRILLED PEACH SALAD 28-
Radicchio, herbs, dijon

BETROOT CAVATELLI 22- *
Ricotta salad, pine nut, sorrel

RANGERS VALLEY RUMP CAP 39- 
45 day aged, 300g, Sauce Diane

// with unlimited fries & house salad //

BANNOCKBURN SPATCHCOCK 34- 
Saffron, pickled onion

// with unlimited fries & house salad //

PLATES

CHARCUTERIE

CHOOSE 1 FOR 15-
CHOOSE 3 FOR 40-

Finocchiata salami

San Daniele 2 year prosciutto

Blackmore's Wagyu bresaola

Rouzaine Brie de Nangis,
France, Cow

St Secret Buche en Cloche,
France, Goat

Charles Roquefort AOP,
France, Ewe

Ocelli in Foglie di Castragno,
Italian, Cow & Goat

Forteto toscano DOP,
Italian, Ewe

// All served with sourdough
& pickled grapes //

SWEETS

LIMONCELLO MILLE FEUILLE 14-

AFTER DINNER MINT 16- *
Dark chocolate sorbet, mint granita, sponge cake

shutters

Menu curated by Matthew Butcher

 @shutterscoogee
 shutterscoogee

 Dairy free  Gluten free  Vegetarian  Vegan

*Indicates Option Available

Shutters is a cashless restaurant. We accept all major credit cards or room charge.