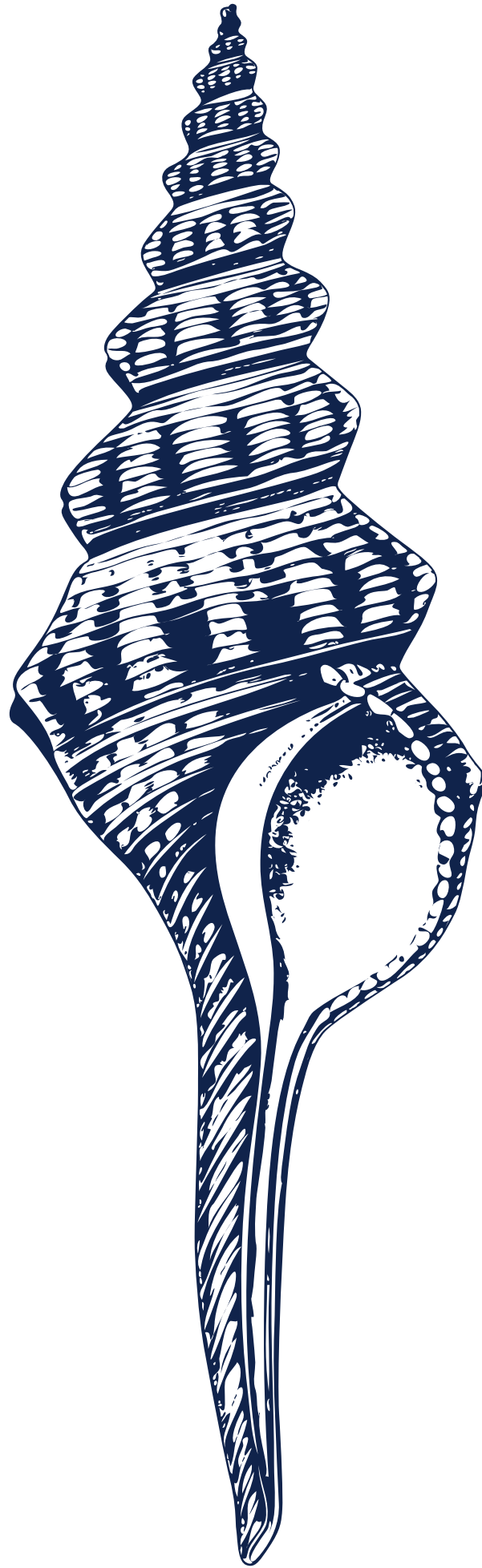


Cooly Breeze

A La Carte Menu



Food

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



We started our business in 2021 with one goal in mind:
providing an enjoyable dining experience to the Coolangatta area.

Cooly Breeze is the ultimate destination for those looking for epic
beachfront & ocean views whilst enjoying innovative drinks and food.

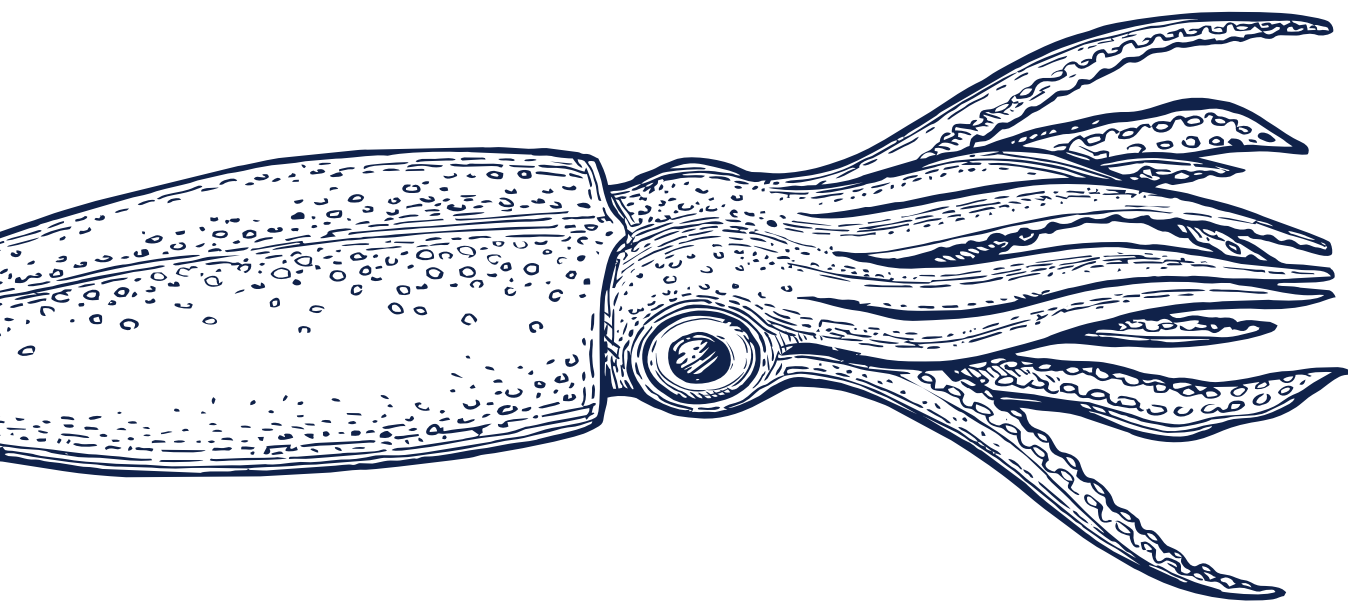
We are a full-service restaurant that brings Mediterranean
flavours in one of the Gold Coast's most iconic locations.

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

Seat, order, drink, eat and enjoy our stunning lookout from
Coolangatta Beach to Tweed Coast.

Entrées

Assorted Bread Basket	18
<i>With olive oil, balsamic vinegar, miso butter.</i>	
Burrata (VG, GF)	24
<i>With cherry tomatoes, truffle oil.</i>	
Bocconcini Fritti (6pcs) (VG)	18
<i>Double crumbed fried bocconcini balls.</i>	
Beef Tartare (GFO)	27
<i>Hand cut eye fillet, cured egg yolk and homemade focaccia.</i>	
Cooly Breeze Bruschetta (2pcs)	21
<i>Crispy prosciutto, double cream brie, caramelised onion on sourdough.</i>	
Bug on focaccia (1pcs)	23
<i>Moreton Bay Bug, avocado, finger lime, fresh jalapeño, watermelon radish.</i>	
Occy Bruschetta (1pcs)	23
<i>Octopus tentacles with pepperonata and salsa verde on sourdough.</i>	
Seared Scallops da Costa (4pcs) (GF)	30
<i>With cauliflower purée and walnut butter sauce.</i>	
Grilled King Prawns (6pcs) (GF)	45
<i>With Creamy garlic sauce OR Chilli garlic butter sauce.</i>	
Sautee Calamari (GF)	28
<i>With wild cherry tomato, chives, garlic, olive oil and white wine sauce.</i>	
Mix Olives (GF, V)	9



Porcini Arancini Balls (2pcs) (V)	21
<i>With black truffle vegan aioli.</i>	
Roasted Pumpkin Ricotta (GF, VG)	20
<i>With salsa verde sauce.</i>	
Cauliflower Parmigiana (GF, VG)	20
<i>With basil oil and macadamia.</i>	



Fresh Oysters:	(half dozen / dozen)	
Alla Naturalle	30	60
Alla Sea	34	64
<i>Natural oysters with finger lime & ginger.</i>		
Alla Earth	34	64
<i>Natural oysters with mango chilli mignonette.</i>		
Alla Land	34	64
<i>Baked oysters with crispy bacon, grana padano and Napoli sauce.</i>		

Mains

From the Sea

Di Mare platter for two (GFO) 165

2 Moreton Bay Bugs, 6 Oysters (2 alla naturale, 2 alla sea, 2 alla earth), Octopus, 4 Grilled King Prawns, 2 Scallops, fried Calamari, green salad and chips.

Moreton Bay Bugs (3pcs) (GF) 60

With sautéed asparagus, fresh chilli, light lemon butter sauce and green salad.

Grilled Fillet Fish of the day (GF) 42

With leek risotto and macadamia brown butter sauce.

Octopus Tentacles (GF) 40

Sautéed potatoes, capers dressing, fresh herbs.

Gamberi Alla Zucca (GF) 38

Garlic prawns in creamy roasted pumpkin sauce, spinach, scented rice.

All Bugs & Prawns Linguini (GFO) 46

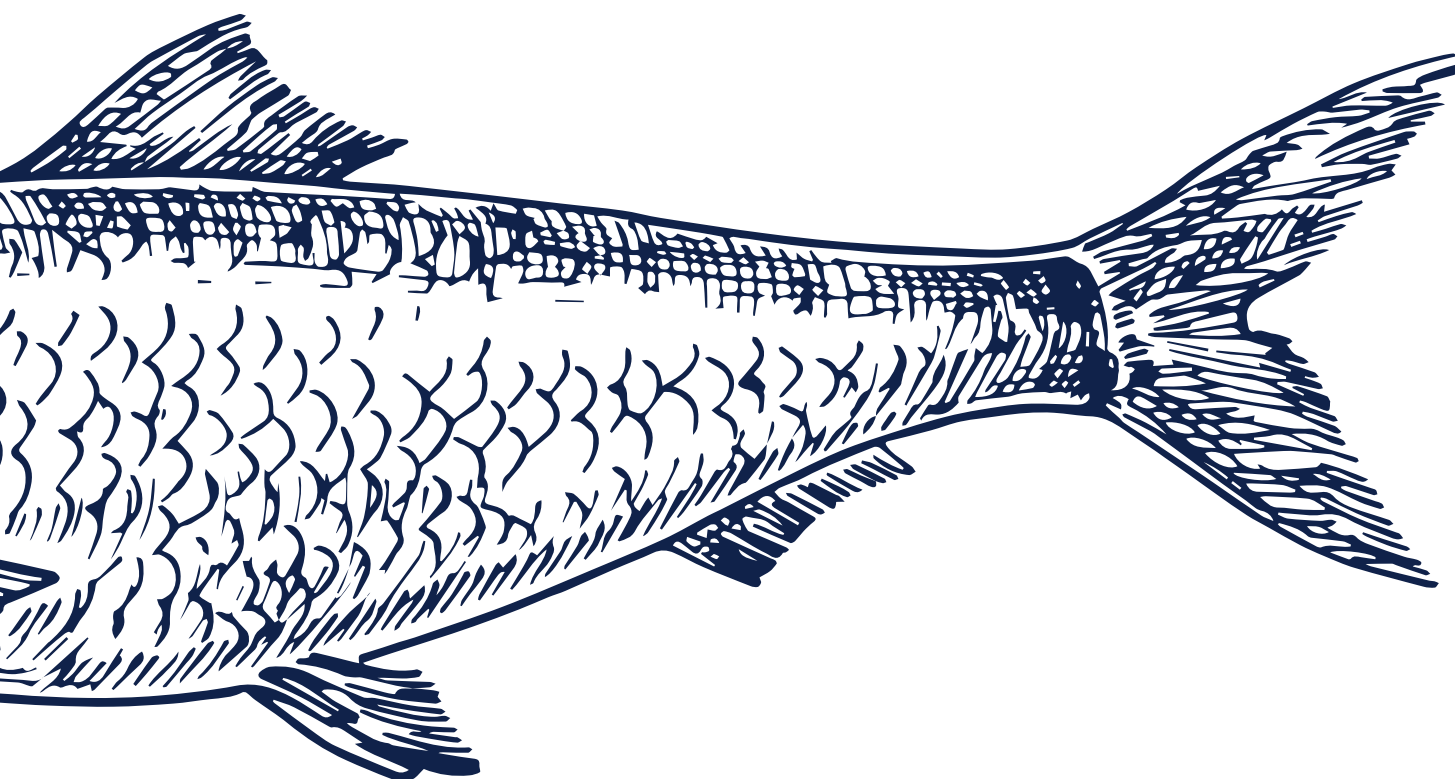
Moreton Bay Bugs, prawns, parsley and chilli garlic oil sauce.

WA half Lobster & Scallops Linguini (GFO) 64

With caviar, confit tomatoes and light lemon butter sauce.

Risotto (GF) OR Spaghetti Di Mare (GFO) 40

Fresh mix seafood, confit tomatoes, garlic, parsley and a choice of sauce: white wine, cream, oil & garlic OR Napoli.



From the Land

Dry Aged Eye Fillet 300g (GF) 56

*Potato gratin, vegetables and a choice of sauce:
mushroom, garlic cream, salsa verde, green pepper or red wine jus.*

Lamb Shoulder (GF) (Small / Large)

12h Slow cooked lamb shoulder with tzatziki sauce and sautéed potatoes. 48 90

Pork Belly (GF) 42

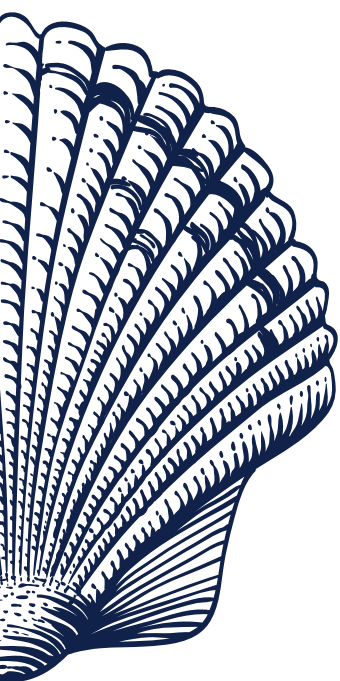
With carrot purée, sautéed leek, confit tomato, honey maple syrup and lemon zest.

Roasted Duck Breast Cavatelli (GFO) 48

Homemade cavatelli, truffle porcini mushroom and white wine sauce.

Chicken Saltimbocca (GF) 42

*Prosciutto wrapped free range chicken breast, filled with brie cheese,
sage and garlic, served with seasonal vegetables and three cheese sauce.*



From the Earth

Homemade Cavatelli Al Pomodoro (V) 34

Broccolini, confit tomato, zucchini, basil oil and Napoli sauce.

Vegan Paella (V, GF) 34

*Zucchini, red capsicum, olives, sun dried tomato, garlic,
saffron and confit tomatoes. (add chorizo or chicken +5 | add prawns +7)*

Sides

Fries (GF, V) 13

Potato Wedges (GF, V) 15

Mash (VG) 15

Sautee Potatoes (GF, V) 15

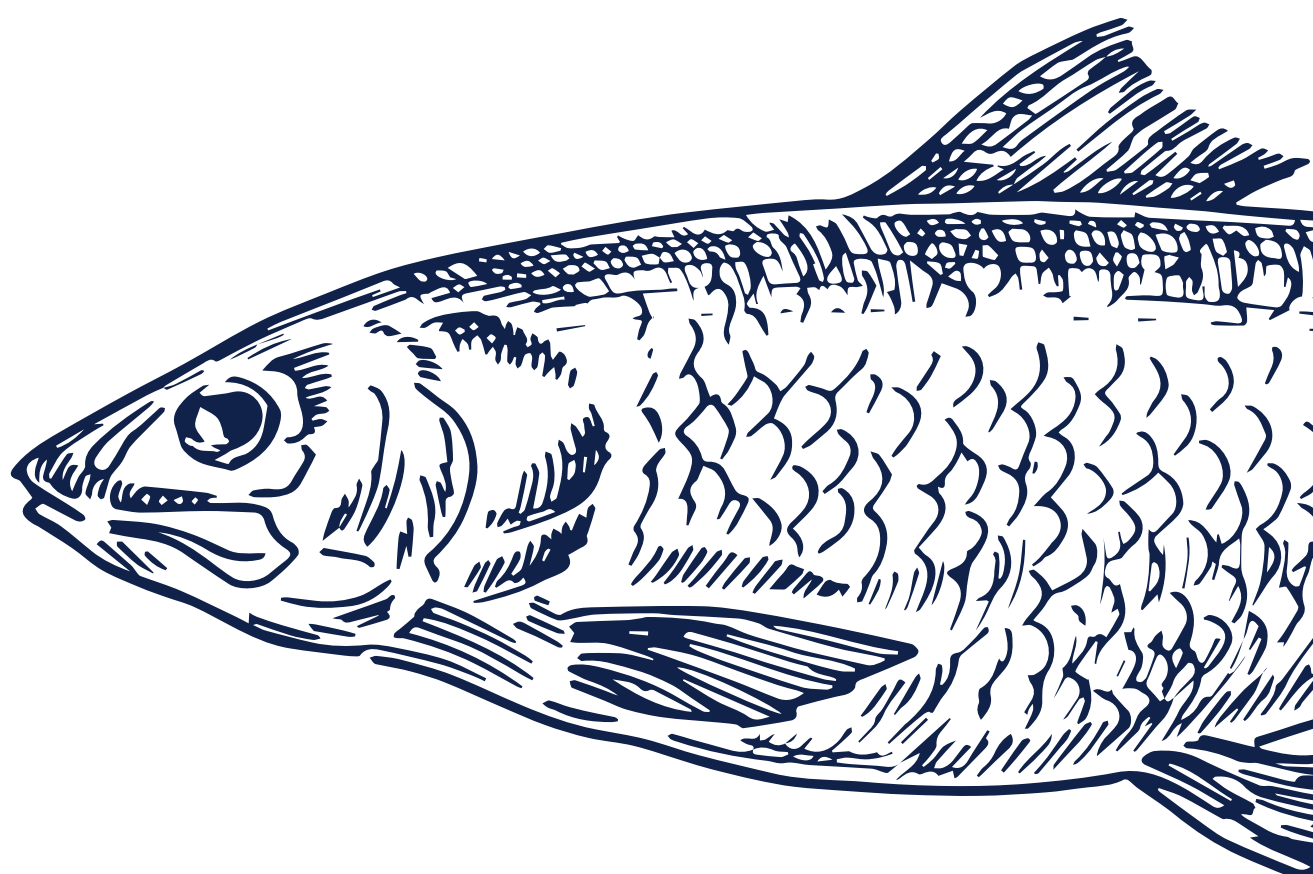
Seasonal Vegetables (GF, V) 12

Salads

Chicken Caesar Salad	30
<i>Free range crispy bacon, boiled egg, parmesan cheese, croutons , baby gem cos lettuce, caesar dressing.</i>	
Greek Salad (VG, GF)	23
<i>Cucumber, cherry tomato, red onion, mix olives, marinated fetta cheese.</i>	
Caprese Broccolini Salad (VG, GF)	23
<i>Broccolini, cherry tomato, bocconcini, basil oil, balsamic vinegar.</i>	
Garden Salad (V, GF)	16

Kids

Fish & Chips	15
Nuggets & Chips	15
Grilled Chicken & Mash (GF)	15
Spaghetti Bolognese	15
Mac And Cheese (VG)	15





Desserts

House Nuttella Brownie (VG)	18
<i>With vanilla bean ice cream and crumbled macadamia.</i>	
Chocolate Lava Cake (VG)	18
<i>With vanilla bean ice cream and crumbled macadamia.</i>	
Spanish Churros (V, VG)	18
<i>With dulce de leche (caramel) sauce (VG) OR chocolate sauce (V)</i>	
House Tiramisu (VG)	18
Pannacotta (GF, VG)	18
<i>With mixed berries and coconut flakes.</i>	
Affogato (GF, VG)	12
<i>Vanilla bean ice cream and double espresso.</i>	
<i>(add liqueur +10)</i>	
Chocolate Fondant (VG)	22
<i>With fairy floss and pistachio gelato.</i>	
Kids Ice Cream	
<i>Vanilla bean ice cream with chocolate, strawberry OR caramel topping.</i>	