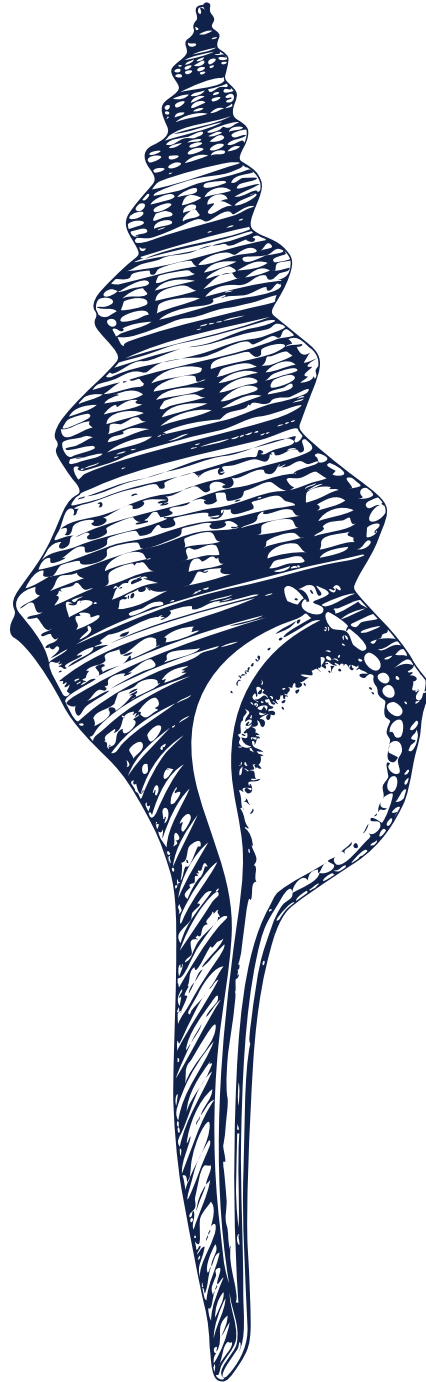


# Cooly Breeze

*A La Carte Menu*



*Lunch & Dinner*

+ 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.

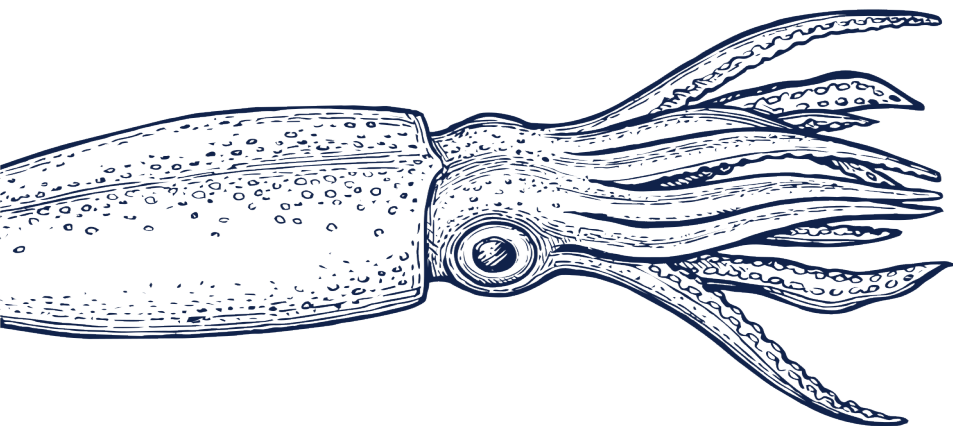
Seat, order, drink, eat and enjoy our stunning lookout from  
Coolangatta Beach to Tweed Coast.

## Breads & Dip

Assorted Bread Basket	18
<i>With olive oil, balsamic vinegar, miso butter.</i>	
Byron Bay Burrata (VG, GF)	27
<i>Wild cherry tomatoes, basil and truffle oil.</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>	

## Small Plates to Share

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 confit tomato, chives, garlic, olive oil and napoli sauce.</i>	
Double Crumbed Brie Cheese (VG)	22
<i>With wild berries sauce.</i>	
Porcini Arancini Balls (2pcs)(V)	21
<i>With black truffle vegan aioli.</i>	
Tempura Zucchini flower (2 pcs)(VG, GF)	22
<i>With ricotta, crumbled pistachio and honey drizzle.</i>	





## Raw & Cold

Yellowtail Kingfish carpaccio	30
<i>With passionfruit, jalapeño, pickled red onion, finger lime and champagne dressing.</i>	
Steak Tartare (GFO)	27
<i>Hand cut eye fillet, cured egg yolk and homemade focaccia.</i>	
Mix Olives (GF, V)	10

## Freshly Shucked Oysters

	(half dozen/dozen)	
Alla Naturalle	33	66
Alla Sea	36	72
<i>Natural oysters with finger lime &amp; ginger.</i>		
Alla Earth	36	72
<i>Natural oysters with mango chilli mignonette.</i>		
Alla Land	36	72
<i>Baked oysters with crispy bacon, grana padano and Napoli sauce.</i>		

# Mains

## From the Sea

Di Mare platter for two (GFO) 170

*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.*

Seared Pan Fillet Fish of the day (GF) 45

*With clams, prawns, mixed olives, caperberries, confit tomatoes, cauliflower puree and homemade Napoli sauce.*

Octopus Tentacles (GF) 42

*With crispy chorizo, chickpeas rosemary cream, confit tomatoes and caperberries.*

Gamberi Alla Zucca (GF) 38

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

Moreton Bay Bugs Risotto (3pcs)(GF) 60

*With cream asparagus risotto, goat curd, black caviar, finger lime and micro herbs.*

All Bugs & Prawns Linguini (GFO) 46

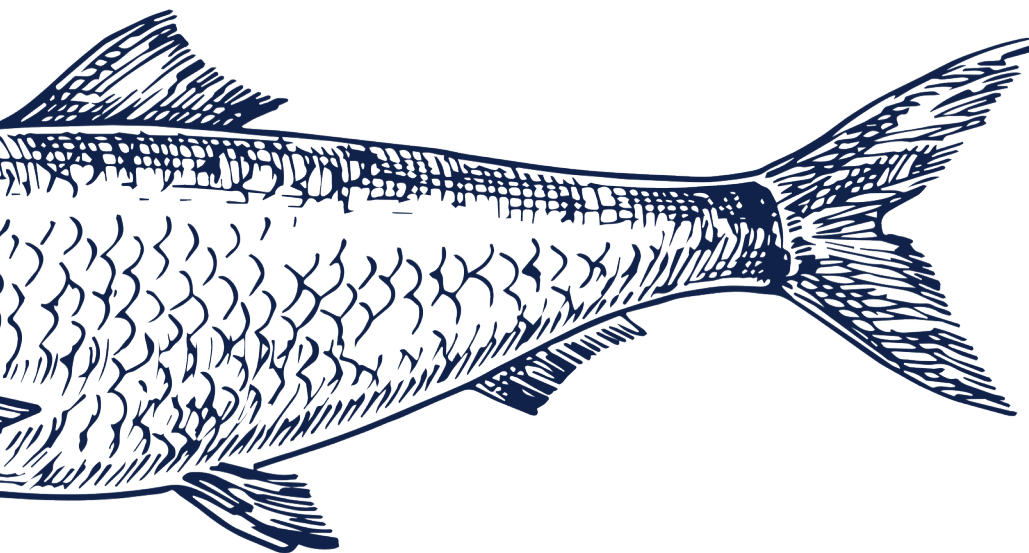
*Moreton Bay Bugs, prawns, parsley and chilli garlic oil sauce.*

WA half Lobster Thermidor (GF) 65

*With TAS seared pan scallops, black caviar and French fries.*

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

*Cream potato, seasonal vegetables and a choice of sauce.*

*(Mushroom, garlic cream, salsa verde, green pepper or red wine jus)*

Wagyu Flank Steak Marble 5+ 300g (GF) 60

*Carrot purée, cavolo nero and red wine jus.*

Lamb Shoulder (GF) small 48 / large 90

*12h slow cooked lamb shoulder with cream ricotta and sautéed potatoes.*

Pork Belly (GF) 42

*Sautéed greens, carrot purée, caramelised honey apples and vermouth jus.*

Confit 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)*

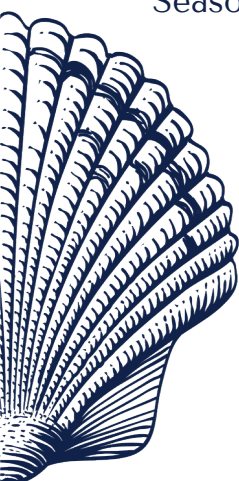
## Sides

French fries (GF, V) 13

Mash (VG) 15

Sautee Potatoes (GF, V) 15

Seasonal Vegetables (GF, V) 15

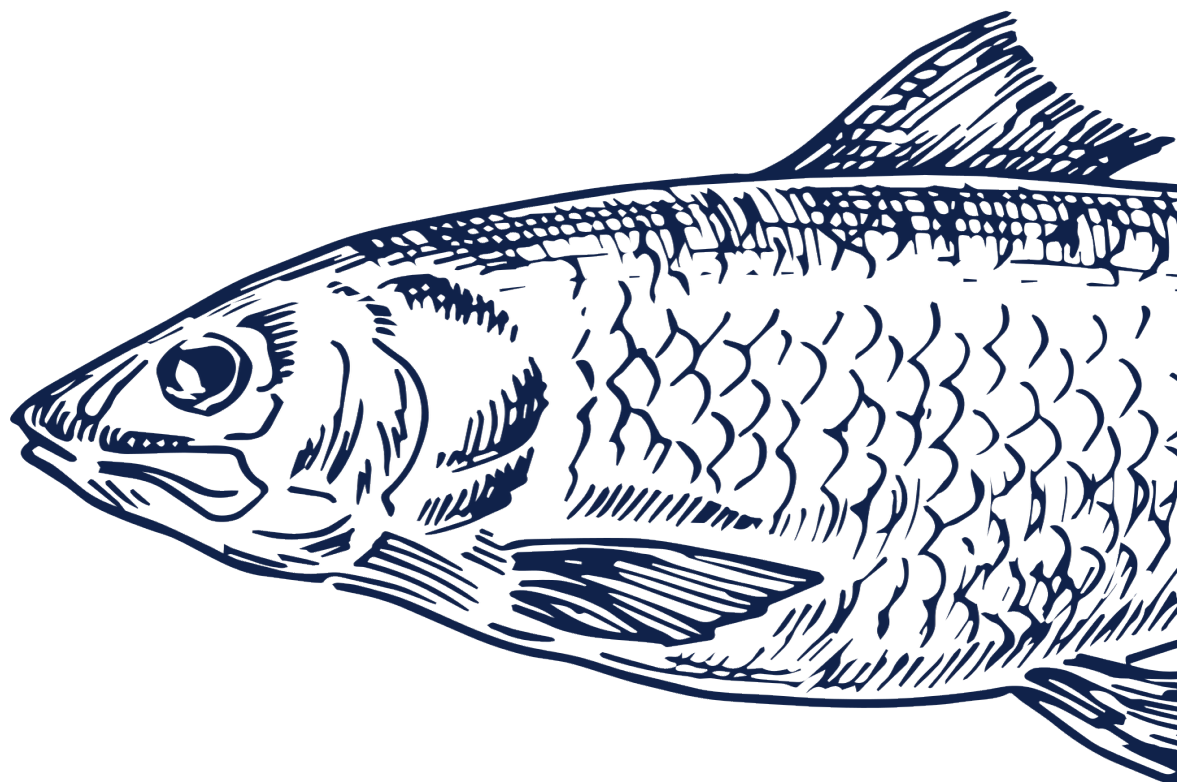


# Salads

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)	25
<i>Cucumber, cherry tomato, red onion, mix olives, marinated feta cheese.</i>	
Smoked Salmon Salad (GF)	33
<i>With mix leaves, pickled cucumber, cherry tomatoes, rockmelon and honey vinaigrette.</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 Nutella Brownie (VG)	18
<i>With vanilla bean ice cream and crumbled macadamia.</i>	
Chocolate Lava Cake (VG)	20
<i>With pistachio gelato and crumbled pistachio &amp; 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>	
Creme Brulée (GF, VG)	18
Affogato (GF, VG)	
<i>Vanilla bean ice cream and double espresso. (add liqueur +10)</i>	12
Kids Ice Cream	
<i>Vanilla bean ice cream with chocolate, strawberry OR caramel topping.</i>	