

# COTT & CO. FISH BAR

## THE MENU

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### SHARED

J.P. Sancho sourdough, balsamic, olive oil	4
green Sicilian olives, fennel, chilli, lemon, garlic	V GF 5
Cott & Co. grilled tomato bread	V 5
crispy Busselton whitebait, Cott tartare	9
spanner crab flesh, soft polenta, lemon	GF 14
squid & zucchini fritto, mint, aioli & green chilli	19
<i>- Cheese selection, see overleaf</i>	

### CURED

served with house pickled vegetables, grissini & crispbreads	
prosciutto di Parma 80 grams	16
salami sobrassada de Mallorca 80 grams	16
bresaola - air-dried beef cured with juniper berries & bay leaf 80 grams	16
everything - prosciutto, salami & bresaola 80 grams	16

### LIGHT

smoked buffalo mozzarella, heirloom beetroot, candied pistachio, citrus oil	V N 14
hiramasa crudo, citrus salad, crisp prosciutto, fennel pollen GF	18
poached veal girello, kale, anchovy mayonnaise, grana padano, fried capers	GF 21
ricotta & truffle gnudi, cauliflower, walnuts, lemon, nut butter	V N 29

### MAINS

Butterfield Bistecca 270gm sirloin, parsley, garlic, lemon	32
Cott & Co fish & chips made with fresh WA snapper, house made tartare	26
<i>- Please check our chalkboards for daily specials</i>	

### SIDE

fries, smoked tomato aioli, sea salt	GF V 9
golden crushed potatoes, rocket, roasted almonds	GF V 9
char fennel, roma tomato, rocket, mustard vinaigrette	GF V 7.5
grilled harissa honey carrots, tahini yoghurt	GF V 8.5
kale, shaved asiago, garlic grissini, mild anchovy mayonnaise	8

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## DESSERT

espresso granita, Chantilly cream	V GF 6
warm pistachio sponge pudding, blood orange, vanilla mascarpone	V N 9
trio of house churned gelato raspberry, white chocolate & liquorice in brioche	V 8
white chocolate mousse, strawberries, orange & meringue	V GF 9
dark chocolate & poached pear, chocolate crumbs, raspberry sorbet, candied pistachios	V N DF 9

## CHEESE

served with pickled pear & wholemeal lavoche

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one 12    two 18    three 24

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## CAPRA AL PROSECCO ORGANIC

**provenance** Veneto, Italy

**milk:** A matured goat cheese, produced from organic Pasteurized goat's milk

### description

*ivory white cheese covered in marc (grape skins and seeds) which impart delicate winery overtones to this sweet, mildly flavoured beauty.*

## GORGONZOLA DOP PICCANTE BY TOSI

**provenance** Piedmont, Italy

**milk:** full cream cow's milk

### Description

*a soft spreadable blue cheese with a fresh, buttery flavor of milk and herbs. the mildest, softest richest and creamiest blue on the planet!*

## OLD TELEGRAPH ROAD TRIPLE CREAM BRIE

**region:** Victoria

**milk:** Cows

### Description

*rich and dense, like clotted cream, this glorious white mold cheese has a silky texture and rich lactic flavor, with mushroom aromas on the rind.*

**GF**=Gluten Free    **V**=Vegetarian

**N**= Contains Nuts    **DF**=Dairy Free