



COCO'S.

KITCHEN + BAR



2 course menu	59
3 course menu (includes a glass of wine or beer)	75

while you wait.

Confit garlic and herb baguette	9
Toasted ciabatta, hummus dip sprinkled with dukkah (VG)(DF)	13
Marinated labneh on ciabatta, medley of seasonal cherry tomatoes, basil EVOO (V)	15

small plates.

Smoked kangaroo, grilled haloumi, hazelnut, rocket & strawberry salad, pickled Spanish onion (GF)	
Spiced butternut pumpkin mousse, prosciutto di Parma, blue cheese crumble, candied pecans (GF)	
Scallop ceviche (6), ribbon cucumber, beetroot, lime, passionfruit gel, coriander (GF)(DF)(NF)	
Pork belly & seared scallop, green pea purée, figs, micro cress, port wine jus (GF)(NF)(DF)	
Maple glazed sweet potatoes with lentils, pumpkin chips, carrot vinaigrette (VG)(GF)(NF)(DF)	

large plates.

Cloudy Bay clam linguini, bonito and shitake cream sauce, fresh chervil	
Sous vide chicken Piccata, grilled asparagus, roasted pepper, zucchini noodle (NF)(GF)	
Confit duck leg Maryland, broad beans, celeriac & lemon thyme puree, blackberry merlot jus (GF)	
Fish of the day	
Black Angus scotch fillet (250g), classic jus & mustard with truffle mash	
Charcoal risotto, wild mushrooms, edamame, fried garlic, micro greens, shaved pecorino (VGA) (GF)	
Coco's Grill Platter	+10
Wagyu beef rump (125g), lamb cutlet, Byrne's pork sausage, bean Jamón faggot & truffle mash (GF)	

something sweet.

Daily House Special

Curated by Head Pastry Chef, Ash

Caramel Lovers

Sticky date crème brûlée, double cream, tuile (GF)

Fig & Fromage

Mascarpone cheesecake, fig compote, chantilly, white chocolate crumble (GF)

Fall Harvest

Callebaut Belgian milk chocolate mousse, chestnut sponge, pear gel & fresh pear

Local cheese plate selection of hard and soft cheese, dried fruits, nuts, crackers, breads +5

sides.

Steamed butter beans, smoked almonds (GF) 9.5

Chermoula sautéed potato (GF) (DF) (NF) 9.5

Steamed mixed vegetables (GF) (DF) (NF) 9.5

Steak fries 9.5

Sweet potato fries with aioli 10

(V) Vegetarian (GF) Gluten Free (VG) Vegan (VGA) Vegan Available (DF) Dairy Free (NF) Nut Free

All our food is prepared in a kitchen where nuts, gluten and other allergens are present - if you have a food allergy, please let us know before ordering.

Please note: Public Holidays incur a 15% surcharge. All credit cards incur a 1.1% Surcharge

dessert beverages.

Sticky & Sweet (75ML)

		
2016 - Royal Tokaji Late Harvest - Hungary	14	67
2011 - De Bortoli Noble One - Riverina, NSW	15	73
2010 - Sticks Botrytis Riesling - Yarra Valley, VIC	11	49
2012 - Yalumba Botrytis Viognier - Warttonbully, SA	12	59
2016 - De Beaurepaire Coeur D'or - Rylstone, NSW	13	62

Port & Sherry

Emilio Lustau Pedro Ximenez 'San Emilio' Jerez		10
Warre's Otima 10 Years		18
Yalumba Galway Pipe		10
Grandfather		25
McWilliams Show Reserve Tawny		22
McWilliams Show Reserve Topaque		22

Cognac

Remy Martin VSOP		14
Remy Martin XO		35
Courvoisier VSOP		14
Courvoisier XO		35

"The Roaster Guy" Coffee

Short Black, Short Macchiato		4
Long Black, Flat White, Latte, Cappuccino, Mocha, Long Macchiato, Chai Latte, Hot Chocolate		5
Iced Coffee, Iced Chocolate		8

"Dilmah" Loose Leaf Tea

Brilliant Breakfast, The Original Earl Grey, Rose With French Vanilla, Ceylon Young Hyson Green Tea, Moroccan Mint Green Tea, Green Tea With Jasmine Flowers, Pure Chamomile Flowers, Pure Peppermint Leaves, Italian Almond		5
Ran Watte, Jade Butterfly Handmade White Tea, Keemun Special Leaf Tea, Jasmine Pear Dragon White Tea		6