

bar menu

coco's.
KITCHEN + BAR

light bites.

Confit garlic & herb bread	9
Toasted ciabatta, hummus dip sprinkled with dukkah (VG)(DF)	13
Marinated labneh on ciabatta, medley seasonal of cherry tomatoes, basil EVOO (V)	15
Marinated squid in lemongrass & kaffir lime, tom yum dipping sauce	16

burgers.

Wagyu Beef Burger	25
Tomato, crisp leaves, caramelised onion, pickled beetroot, melted cheddar & roast garlic aioli on a toasted brioche bun, served with steak fries	
Crispy chicken breast burger	25
Melted brie, dill pickle, tomato, rocket, cranberries & mayonnaise on a toasted bun, served with steak fries	

pizzas.

Fresh Roma tomatoes, mozzarella, basil leaves, cracked black pepper & EVOO (V)	24
Roasted Cajun chicken breast, rich tomato garlic sauce, stringy mozzarella, spinach, Spanish onion, drizzled with roasted capsicum & lime chilli mayo	26
Pepperoni, rich tomato sauce, stringy mozzarella with sweet cherry tomatoes	25

sides.

Steak fries	9.5
Sweet potato fries with aioli	10

desserts.

Daily house special Curated by Head Pastry Chef, Ash	16
Local cheese plate Selection of hard and soft cheese, dried fruits, nuts, crackers, breads	25
Caramel lovers Sticky date crème brûlée, double cream, tuile (GF)	16

(GF) GLUTEN FREE | (DF) DAIRY FREE | (VG) VEGAN | (V) VEGETARIAN

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