

# lunch menu

# coco's.

KITCHEN + BAR

main only	29
2 course & have a drink on us	39
3 course & have a drink on us	49

## while you wait.

Confit garlic & 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

## entrees.

Spiced butternut pumpkin mousse, prosciutto di Parma, blue cheese crumble, candied pecans (GF)

Pork belly & seared scallop, green pea puree, figs, micro cress, port wine jus (GF)(NF)(DF)

Maple glazed sweet potatoes with lentils, pumpkin chips, carrot vinaigrette (VG)(GF)(NF)

Smoked kangaroo, grilled haloumi, hazelnut, rocket & strawberry salad pickled Spanish onion (GF)

Marinated squid in lemongrass & kaffir lime, tom yum dipping sauce

## mains.

Charcoal risotto, wild mushrooms, edamame, fried garlic, micro greens, shaved pecorino (VGA) (GF)

Cloudy Bay clam linguini, bonito and shitake cream sauce, fresh chervil

Black Angus scotch fillet (250g), classic jus & mustard with steak fries & garden salad  
Seasonal vegetables +\$2 / Sweet potato fries +\$2

Fish of the day with tartare sauce, steak fries & garden salad  
Seasonal vegetables +\$2 / Sweet potato fries +\$2

Wagyu beef burger, tomato, crisp leaves, caramelised onion, pickled beetroot, melted cheddar & roast garlic aioli on a toasted brioche with steak fries

Crispy chicken breast burger, melted brie, dill pickle, tomato, rocket, cranberries & mayonnaise on a toasted bun served with steak fries

## desserts.

Daily house special

Curated by Head Pastry Chef, Ash

Petite cheese plate with dry fruits & crackers

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

Fig & mascarpone cheesecake, fig compote & chantilly (GF)

Seasonal fruit & coulis (GF)(DF)(VG)

## sides.

9.5

Steamed butter beans, smoked almonds (GF) / Chermoula sautéed potato (GF)(DF)(NF) /  
Steamed mixed vegetables (GF)(DF)(NF) / Steak fries

Sweet potato chips with aioli

10

## have a drink on us with any 2 or 3 course meal.

Legacy Sparkling Brut

XXXX Gold

Legacy Semillon Sauvignon Blanc

James Boags Premium Light

Legacy Cabernet Merlot

Hahn Super Dry

### Want to upgrade your first glass

5

Beers or wines from the below list

Divici Prosecco

Robert Oatley Cabernet Sauvignon

Emeri Pink Moscato

Molly's Cradle Merlot

Devil's Staircase Pinot Noir

Yalumba "Samuel's Collection" Roussane

Three Tales Sauvignon Blanc

James Boags Premium

Molly's Cradle Chardonnay

Iron Jack Crisp

Iron Jack Original

La Vieille Ferme Cotes-Du-Ventoux Rose

### Try a Spritz

10

Gentleman's Journey

Remy Brandy, ginger liqueur, lime, dry ginger ale & Divici Prosecco

Passionate Pimms

Pimms, Barista liqueur, lemon, strawberry, sprite & Emeri Pink Moscato

Lavish & Lux

Legacy Cabernet Merlot, Crème De Cacao White, sprite & strawberry

Mandarin & Aperol

Lillet Blanc, Mandarin Napoleon, Aperol, fresh lime & soda water

Sublime

Lillet Rouge, Cointreau, strawberry liquor, Divici Prosecco & fresh lime

(V) Vegetarian (GF) Gluten Free (HC) Healthy Choice (VG) Vegan (GA) Gluten Free Available

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

*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.*