

# seafood tower

coco's.  
KITCHEN + BAR

99 (89 Accor Plus Members)

## shared entree tower

QLD Tiger prawns, crab of the day & natural oysters with condiments

## your choice of main

COCO'S LOBSTER SALAD (GF)(HC)

Snap poached lobster, cos lettuce, mustard aioli, asparagus, grape tomatoes, basil leaves, avocado, onion & saffron threads

BLUE SWIMMER CHILLI CRAB (GF)

Blue swimmer crab, Singaporean sauce, lemon grass, ginger, coriander bean sprout with garlic rice & shallot salad

PULLMAN SASHIMI PLATE (GF)(HC)

Local fresh fish served with traditional Japanese accompaniments

Please ask your waiter for today's fresh catch!

VERMICELLI SALAD (GA)(HC)

Chicken breast marinated in soy and fish sauce, served with vermicelli rice, shredded carrot, cucumber, mint, chilli, crushed peanuts, fresh leaves & nuoc cham dressing

STEAK FRITES (GF)

Tableland Black Angus scotch fillet, cooked to your liking, Kipfler potatoes, petit salad, classic jus & mustards

48 HOUR BEEF RIB (GF)

Sous vide 400g beef rib, creamed potatoes, sautéed greens & dehydrated mushrooms

CARAMELISED PORK BELLY WITH MORETON BAY BUG (GF)

Slow cooked pork belly, wild mushrooms, broccolini, finished with fresh grilled Moreton Bay bug

SALAD OF ROAST BEETROOT, ZUCCHINI FLOWERS AND GOATS CURD (V)(GF)(HC)

Sweet baby beets, goats curd, crispy zucchini flowers, pickled fennel, balsamic glaze, basil & micro herbs

CHEF'S CREATION OF THE DAY (VA)

Please ask us for Coco's special

We provide daily vegetarian dishes as well as our fresh fish & oyster of the day

## your choice 1 side dish to share

Cauliflower cheese / Endive & iceberg salad / Buttered Kipfler potatoes /

Sautéed Asian greens

