

eats menu

have a drink
on us with
any main

LEGACY SPARKLING
BRUT, SEMILLON
SAUVIGNON BLANC
OR CABERNET MERLOT

XXXX GOLD/SUMMER,
BOAGS PREMIUM
LIGHT OR HAHN
SUPER DRY

STILL THIRSTY
SECOND BEVERAGE
ONLY \$5

THE **LOBBY** BAR
KITCHEN | BAR | MUSIC
COCO'S.
KITCHEN + BAR

while you wait.

Fresh Hummus & Baked Bread (V)(Vegan)(GA)(HC) \$14.50
Homemade hummus with freshly baked bread, olive oil & sea salt

Gazpacho Soup (V)(Vegan)(GA)(HC) \$14.50
Ripened tomatoes, fresh herbs, garlic, served chilled with fresh crusty bread & pickled vegetables

mains - 25.

Prawn Linguini
Sautéed tiger prawns, garlic, chilli, onion, white wine, continental parsley, French butter & olive oil

Wagyu Burger
Wagyu beef patty, tomato, crisp leaves, caramelised onion, pickles, melted cheddar & roast garlic aioli on a toasted brioche bun served with fat cut chips

Pullman Sashimi Plate (GF)(HC) +\$10
Local fresh fish served with traditional Japanese accompaniments
Please ask your waiter for today's fresh catch!

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

Pork & Paw Paw Salad (GF)
Crispy shallow fried pork belly, julienne garden vegetables, roasted coconut, mesclun lettuce, nam jim dressing, shallots & diced Skybury paw paw

Coco's Lobster Salad (GF)(HC) +\$10
Snap poached lobster, cos lettuce, mustard aioli, asparagus, grape tomatoes, basil leaves, avocado, onion & saffron threads

Chef's Creation Of The Day (VA)
Please ask us for our Coco's special
We provide daily vegetarian dishes as well as our fresh fish & oyster of the day

Sharing plate.

Hot & Cold Seafood Tower
3 levels of fresh local seafood served with sauces & citrus
Please ask our staff for today's catch & the market price

Sides - 9.50.

Cauliflower cheese / Endive & iceberg salad / Buttered Kipfler potatoes / Sautéed Asian greens