

eats menu

coco's.
KITCHEN + BAR

Main only - \$25.

2 course & have a drink on us - \$33.

3 course & have a drink on us - \$39.

while you wait.

Basket of fresh bread with soft homemade butter, aged balsamic vinegar and olive oil (V)(GA) \$9

Garlic & herb bread (V)(GA) \$9

entrees.

Char grilled bread with hummus, olive oil & sea salt (V)(GA)

Scalloped king brown mushroom with truffle butternut pumpkin, cashew puree and crispy micro cress (VG)(HC)(GF)

Prawn croquets with mango yuzu mayo

Twice cooked Tolga pork belly, carrot and ginger puree, garlic soup shot

Chef's house made soup of the day served with crusty bread (GA)

mains.

Chorizo and FNQ tiger prawns pappardelle, sundried tomatoes and capsicum sauce

Black Angus 200g striploin, Kipfler potatoes, petite salad, classic jus and mustard

Fish of the day with steak fries, salad and tartare sauce

Twice cooked field mushroom stuffed with grilled vegetable and herb crumb, rosemary and cannellini bean puree, char grilled asparagus and preserved lemon (VG)(HC)(GF)

Chicken Caesar, crispy cos lettuce, smokey speck, white anchovies, parmesan cheese, croutons, egg

Club sandwich on toasted ciabatta with fried egg, bacon, grilled chicken, lettuce, tomato, aioli, double brie and BBQ sauce with steak fries

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

desserts.

Pastry chef Ash's cake of the day

Petite cheese plate with dry fruits & crackers

Seasonal sliced fruit & ice cream

Trio of sorbets

(V) Vegetarian
(VG) Vegan

(GF) Gluten Free (HC) Healthy Choice
(GA) Gluten Free Available

Sides - 9.50.

Crumbed cauliflower with homemade capsicum relish / Cos lettuce salad with ranch dressing and fried onion /
Roasted chat potatoes, confit garlic, thyme butter / Truffle mushroom mash / Steak fries with tomato sauce / Sautéed
seasonal vegetables

Sweet potato chips with aioli \$10.00

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

LEGACY SPARKLING BRUT
LEGACY SEMILLON SAUVIGNON BLANC
LEGACY CABERNET MERLOT

XXXX GOLD
JAMES BOAGS PREMIUM LIGHT
HAHN SUPER DRY

WANT TO UPGRADE YOUR FIRST GLASS \$5

BEERS OR WINES (FROM THE BELOW LIST)

DIVICI PROSECCO

YALUMBA "SAMUEL'S COLLECTION" ROUSSANE
BLOCK 50 PINOT GRIGIO
WILD OAT SAUVIGNON BLANC (187ML)

DEBORTOLI ROSE ROSE (200ML)

BLOCK 50 SHIRAZ
WILD OAT CABERNET MERLOT
DEVIL'S STAIRCASE PINOT NOIR

JAMES BOAGS PREMIUM
IRON JACK CRISP
IRON JACK ORIGINAL
5 SEEDS CLOUDY

TRY A SPRITZ \$10

WATERCOCO
MALIBU. PINEAPPLE JUICE. FRESH WATERMELON. SPLASH SODA WATER. LEGACY BRUT. WATERMELON SYRUP

GIN & JUICE
HENDRICKS. ST GERMAIN. SQUEEZE LIME. FRESH CUCUMBER. FRESH MINT. SODA WATER. THREE TALES SAUVIGNON
BLANC

MANDARIN & APEROL
LILLET BLANC. MANDARIN NAPOLEON. APEROL. FRESH LIME. SODA WATER

SUBLIME
LILLET ROUGE. COINTREAU. STRAWBERRY LIQUOR. DIVICI PROSECCO. FRESH LIME

PINK LADY
ABSOLUT VANILLA. CHAMBORD. FRESH PASSIONFRUIT. EMERI PINK MOSCATO