

bar menu

light bites.

House made fougasse sourdough with olives & lemon thyme, salsa verde dipping sauce	14
Confit garlic & herb bread	9
Toasted ciabatta, sweet potato dip sprinkled with dukkha (VG)(DF)	13
Salt & vinegar crusted squid with lime, chilli & pineapple dipping sauce (GF)(DF)	14
Smoked chicken, pomegranate, roasted fennel, mint, Persian fetta & snow pea tendrils salad (GF)	20
Fresh mint & coriander, cucumber, cherry tomato, kaffir lime dressing & crispy noodle salad served with your choice of crispy pork belly, marinated beef or Thai fish cakes (GF)(DF)	22
Crispy chicken breast burger, melted brie, dill pickle, tomato, rocket, cranberries & mayonnaise on a toasted bun served with steak fries	27
Wagyu beef burger, tomato, crisp leaves, caramelised onion, pickled beetroot, melted cheddar and roast garlic aioli on a toasted brioche bun with steak fries	27
Roasted Cajun chicken breast pizza, rich tomato garlic sauce, stringy mozzarella, spinach, Spanish onion, drizzled with roasted capsicum and lime chilli mayo	26
Fresh tomato and bocconcini pizza, Napoli sauce, rocket and olive oil	24
Pastry chef Ash's dessert of the day	16
Local cheese plate selection of hard and soft cheese, dried fruits, nuts, crackers, breads	25
Vanilla & white chocolate brulée, strawberry & Mt Uncle gin salsa	16

COCO'S.
KITCHEN + BAR