

# eats menu

**coco's.**  
KITCHEN + BAR

please check-in.



main only - \$27.  
2 course & have a drink on us - \$37.  
3 course & have a drink on us - \$46.

## while you wait.

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 (Vegan / DF) \$13

## entrees.

Truffled parmesan mousse, charred asparagus, slow roasted cherry tomatoes, toasted almonds, basil oil, ciabatta (V / GF)

Salt & vinegar crusted squid with lime, chilli & pineapple dipping sauce (GF / DF)

Glazed pumpkin with sweet potato honey, raspberry white balsamic, beetroot, rocket, pumpkin & sunflower seeds, praline crunch (Vegan / DF / GF)

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

Smoked chicken, pomegranate, roasted fennel, mint, Persian fetta & snow pea tendrils salad (GF)

## mains.

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)

Linguine with cherry tomatoes, garlic, chilli, white wine, lemon, black mussels, squid and fresh herbs

Fennel & cumin watermelon steak, pea puree, cucumber, coriander, lemon & fetta salad (Vegan)

Black Angus striploin (200g), classic jus & mustard with your choice of 2 sides

Steak fries      Garden salad      Seasonal vegetables \$2      Sweet potato fries \$2      Kipfler potatoes \$2

Fish of the day with tartare sauce & your choice of 2 sides

Steak fries      Garden salad      Seasonal vegetables \$2      Sweet potato fries \$2      Kipfler potatoes \$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.

Pastry chef Ash's dessert of the day

Petite cheese plate with dry fruits & crackers

Vanilla & white chocolate brulée, strawberry & Mt Uncle gin salsa

Mango pavlova, pistachio sable, & chantilly

Trio of sorbets

Trio of ice-cream

(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  
EMERI PINK MOSCATO

YALUMBA "SAMUEL'S COLLECTION" ROUSSANE  
THREE TALES SAUVIGNON BLANC  
MOLLY'S CRADLE CHARDONNAY

LA VIEILLE FERME COTES-DU-VENTOUX ROSE

ROBERT OATLEY CABERNET  
SAUVIGNON  
MOLLY'S CRADLE MERLOT  
DEVIL'S STAIRCASE PINOT NOIR

JAMES BOAGS PREMIUM  
IRON JACK CRISP  
IRON JACK ORIGINAL

### **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