

eats menu

coco's.
KITCHEN + BAR

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 (VG / 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 (VG / 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 creme brulée, strawberry & Mt Uncle gin salsa (GF)

Mango pavlova, pistachio sable, & chantilly (GF)

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
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

GENTLEMAN'S JOURNEY
REMY BRANDY, GINGER LIQUEUR, LIME, DRY GINGER ALE & DIVICI PROSECCO

PASSIONATE PIMMS
PIMMS, BARISTA LIQUEUR, LEMON, STRAWBERRY, SPRITE & EMERI PINK MOSCATO

LAVISH & LUX
LEGACY CABERNET MERLOT, CRÈME DE CACAO WHITE, SPRITE & STRAWBERRY

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

SUBLIME
LILLET ROUGE, COINTREAU, STRAWBERRY LIQUOR, DIVICI PROSECCO & FRESH LIME