

welcome to COCO'S.

KITCHEN + BAR

Here is where the rainforest meets the Great Barrier Reef, Two world heritage environments combine to produce some of the most stunningly diverse array of food and beverages in the tropical zones of the world.

Nowhere else would you find these exotic foods in a first world country. The Australian and Queensland Government's research and development programs have produced first class quality produce in agriculture and fisheries that exemplifies excellence in the world market.

We bring you a feast for the senses in food and wine from Cairns and The Tropical North Queensland region that is informative, educational, and a truly sensational experience.

our local suppliers.

- Sunset Ridge Farming
- Mt Uncle Distillery
- Daintree Estate Chocolate
- Mungali Creek
- Well Loved WWS
- Scoo-Brew
- Barrier Reef Brewing
- Australian Superfood NQ

something sweet.

16

Chocolate Hazelnut Torte, Citrus Gel, Double Cream

Daintree Estate Pannacotta, Espresso Milk Gel And Chocolate Crackle (GF)

Caramel Daintree Tea Infused Brulee, Roast Macadamia Crisp, Pineapple, Mango And Mt Uncle Gin Salsa (GF)

Strawberry Vanilla Bean Mousse, Shortbread, Sour Strawberry Gel (GF)

Local Selection Of Tropical Fruits (GF)

Local Cheese Plate Selection Of Hard And Soft Cheese, Dried Fruits, Nuts, Crackers, Breads

25

dessert beverages.

Chocolatini

18

Baileys, Tia Maria, Mozart Chocolate, Cream & Chocolate Sauce

Grasshopper Espresso

18

Fresh Espresso, Crème De Menthe

Ferrero Rocher

18

Baileys, Liquor 43, Frangelico, Cream & Nutella

Espresso Martini

18

Roster Guy Coffee, Kettle One & Kaluha

Liqueur Coffee

15

Irish, Baileys, Highland, French

Sticky & Sweet (75ML)



NV- Emilio Lustau Pedro Ximenez 'San Emilio' -Jerez, Spain 69

2016- Royal Tokaji Late Harvest 13 62

2011- De Bortoli Noble One (Sémillon) Riverina - New South Wales 73

2010- Sticks Botrytis Riesling Yarra Valley - Victoria 14 49

2012- Yalumba Botrytis Viognier Warttonbully - South Australia 14 59

Cognac

Remy Martin VSOP 14

Remy Martin XO 35

Courvoisier VSOP 14

Courvoisier XO 35

Port (60ML)

Warre's Otima 10 Years 18

Yalumba Galway Pipe 10

Grandfather 25

McWilliams Show Reserve Tawny 22

McWilliams Show Reserve Topaque 22

"The Roaster Guy" Coffee

Short Black, Short Macchiato 4

Flat White, Latte, Cappuccino, Hot Chocolate, 5

Mocha, Long Black, Long Macchiato, Chai Latte 5

Iced Coffee, Iced Chocolate 8

"Dilmah" Loose Leaf Tea

Brilliant Breakfast, The Original Earl Grey, Rose With French Vanilla, Ceylon Young Hyson Green Tea, Moroccan Mint Green Tea, Green Tea With Jasmine Flowers, Pure Chamomile Flowers, Pure Peppermint Leaves, Italian Almond

Ran Watte, Jade Butterfly Handmade White Tea, Keemun Special Leaf Tea, Jasmine Pear Dragon White Tea 6



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while you wait.

Garlic Pizza Bread (V)	\$12.5
Turkish Bread With EVOO & Vinocotto (VG / DF)	\$11
Turkish Bread With Rocket, Pesto & Bean Puree Dip (V, DF)	\$13.5

small plates.

Market Fresh Natural Oysters, Lime, Kikkoman Coriander Dressing
\$22.5 1/2 DOZ \$39 DOZ (DF, GF)

Tempura Tiger Prawns, Ponzo & Sunset Ridge Finger Lime Dipping Sauce, Shichimi Togarashi Seasoning
\$21.5 (DF)

Ash Rubbed Goat's Cheese, Toasted Walnut Praline, Atherton Fig, Aged Vinocotto & Crisp Brioche
\$18.5 (V)

Savoury Profiterole, Field Mushroom, Brie, Watercress & Pepper Veloute
\$18.5 (V)

Five Spices Dusted Calamari, Honey Soy & Paw Paw Salad
\$20 (DF)

Soft Shell Crab, Citrus Salad, Mixed Local Leaves, Cashews, Davidson Plum & Chilli Jam
\$24

Pan Seared Scallops, Carrot & Ginger Puree, Crispy Prosciutto
\$24 (GF / DF)

Hot Smoked Tasmanian Salmon, Mixed Leaves, Quinoa, Lime Herb Dressing & Onion Jam
\$18 (GF / DF)

large plates.

Pan Fried Quinoa, Sesame And Linseed Crusted Yellow-Fin Tuna, With A Crisp Asian Salad And Soba Noodles
S \$21.5 / L \$36.5 (HC / DF)

Crispy Skin Barramundi Fillet, Sweet & Sour Vegetable, Pineapple Relish, Balsamic Syrup
\$36 (GF / DF)

Free Range Chicken Supreme, Soft Polenta, Olives, Capers, Semi-Dried Tomato, Pepper Veloute
\$34

Traditional Chinese Duck Breast, Ginger Carrot Puree, Sesame Bok Choy, Confit Cherry Tomatoes
\$37 (GF / DF)

300 gram Angus Beef Sirloin, Baby Potatoes & Asparagus, Red Wine Jus
\$39.5 (GF / DF)

Lamb Back Strap, Lemon Quinoa, Broccolini, Persian Fetta, Rosemary Jus & Macadamia
\$39.5 (GF)

Stuffed Baby Eggplant With Cannellini Bean Puree, Rustic Polenta & Broccolini
\$32 (VEGAN / DF / GF)

Chef's Daily Special
Daily Market Price

share plates (for 2)

Pullman's 'Chateaubriand' Signature Dish - \$99

A French classic, indulge yourselves with our locally sourced, 600g cut of prime eye fillet from the Tablelands, pan fried in French butter and cooked medium rare. Served with truffle potatoes along with a selection of fresh seasonal vegetables roasted in duck fat, Bearnaise sauce, red wine jus and a wonderful array of condiments.

Fried Tofu, Davidson Plum Chilli Jam, Spring Onion, Organic Leaves & Asian Dressing
\$49 (VEGAN / DF)

Tamarind Flavoured North Queensland Prawns, Fresh Coriander & Coconut Rice \$75 (GF / DF)

Fruit Of The Sea

Barramundi Fillet, Scallops, Prawns, Calamari, Sweet & Sour Sauce, Asian Slaw & Baby Potatoes
\$95 (GF / DF)

bowls (small/large).

Soup Of The Day
\$13

Hot Smoked Salmon, Red Onion, Marinated Persian Fetta, Citrus Fruits, Macadamia & Herb Oil
\$18 / \$26 (GF / DF)

Local Waters Tiger Prawn Linguini With Chilli, Lemon, Herbs & Citrus Olive Oil
\$26 / \$36 (DF)

Chicken Satay Curry, Seasonal Vegetables, Crushed Peanuts & Coconut Rice
\$22 / \$28 (GF)

burgers & sandwiches.

(all served with chunky french fries)

BLT With Cheese Baguette

Smoked Bacon, Organic Leaves, Swiss Cheese, Vine Ripened Tomato, Garlic & Lemon Aspen Aioli
\$22

Steak Sandwich

Aged Tableland Beef Sirloin, Mixed Leaves, Vine Ripened Tomato & Smokey Bbq Sauce & Onion Jam
\$26

Angus Beef Burger

Vine Ripened Tomato, Organic Leaves, Red Onion, Swiss Cheese, Smokey Bbq Sauce
\$24

Chicken Baguette

Chilled Chicken Fillet, House Pesto, Vine Ripened Tomato, Brie & Garlic & Lemon Aspen Aioli
\$20

Mediterranean Open Grill

Brie, Roast Peppers, Eggplant, Grilled Zucchini, Balsamic Reduction, House Pesto & Feta On Toasted Turkish Bread (V / Ga)
\$22

sides \$8.5

- Chunky French Fries
- Mixed Baby Leaves
- Coconut Rice

Broccoli & Asparagus With Lemon & EVOO

Baby Potatoes, Herb Butter & Smoked Bacon

Please note : All credit cards incur a 1.3% Surchage