

COCO'S.

KITCHEN + BAR

Our Food Philosophy

In season, beautifully
cooked food to be
enjoyed with friends.

We focus on fresh
seasonal local and
Australian food that
is produced through
sustainable practices
by our suppliers.

GF - GLUTEN FREE
VEGAN
DF- DAIRY FREE

\$99.00 Dinner For Two (\$89.00 Accor plus members)

Seafood Tower for 2 to Share

Tiger Prawns, Brown Crab, Blue Swimmer Crab, Oysters
with condiments

Your Choice of Main.

Pan Fried Quinoa, Sesame And Linseed Crusted Yellow-Fin
Tuna, With A Crisp Asian Salad And Soba Noodles

Crispy Skin Barramundi Fillet, Sweet & Sour Vegetable,
Pineapple Relish, Balsamic Syrup

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

Traditional Chinese Duck Breast, Ginger Carrot Puree,
Sesame Bok Choy, Confit Cherry Tomatoes

300 Gram Angus Beef Sirloin, Baby Potatoes & Asparagus,
Red Wine Jus

Lamb Back Strap, Lemon Quinoa, Broccolini, Persian Fetta,
Rosemary Jus & Macadamia

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

Chef's Daily Special

Share Plates.

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

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

Your Choice of one Side Dish To Share.

Chunky French Fries

Mixed Baby Leaves

Coconut Rice

Broccoli & Asparagus With Lemon & EVOO

Baby Potatoes, Herb Butter & Smoked Bacon