

# lunch menu.

**coco's.**  
KITCHEN + BAR

## bread.

**Sourdough** 10  
Confit garlic butter, sea salt & parsley (V)

**Sourdough caprese** 12  
Torn buffalo mozzarella, tomato & basil (V)

## lunch.

**Charcuterie board** 30  
Cured meats, chicken liver parfait & cheese with assorted bread & crackers

**Spanner crab croquettes** 18  
Crème fraîche & watercress

**Sundried tomato arancini** 16  
Mozzarella cheese & pesto (V)

**Truffle fries (V|DF)** 12

**Caesar salad** 19  
Tossed romaine lettuce with bacon, croutons, shaved parmesan cheese & white anchovies

**Green bowl** 25  
Broccolini, kale, edamame, avocado & mint with pistachio dukkah (V)

**Moreton Bay bug salad** 26  
Avocado, bacon & watercress

**Beetroot cured trout** 28  
Soft herbs buttermilk & caviar (GF)

**Fish & chips** 24  
Line caught local battered mackerel with tartare sauce & fries

**Spaghetti** 24  
Broccolini, pesto, asparagus, rocket & pine nuts (V)

**Wagyu burger** 26  
Lettuce, tomato, pickles, melted cheese finished with bacon jam & fries

**Chicken burger** 26  
Fried chicken with pickled cucumber, Kimchi slaw & fries

**Fish burger** 26  
Lettuce, tomato, pickles, tartare sauce & fries

**Plant-based burger** 26  
Lettuce, tomato, pickles & fries (DF|VG)





## dessert specials.

<b>Affogato</b> House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	22
<b>Framboise</b> Vanilla bean bavaroises, honey madeleine & raspberry jelly	24
<b>Summer lovin'</b> Vanilla bean & yoghurt mousse, apricot compote with almond sable & frozen yoghurt	28
<b>House favourite - Gianduja</b> Hazelnut crème brûlée, dollop cream, chocolate sponge & golden tuile (GF)	25
<b>Plant-based</b> Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	28
<b>Local cheese plate</b> Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

## kids. 15

<b>Fish &amp; chips</b>	
<b>Bolognaise</b>	
<b>Grilled chicken &amp; chips</b>	

## kids desserts. 12

<b>Banana split</b> Sliced banana, ice-cream & topping (V GF)	
<b>Teddy picnic</b> Teddy biscuits, chocolate dip & ice cream (V)	
<b>Seasonal fruit jenga</b> Sliced seasonal fruit served with yoghurt (V GF)	

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

**Please note:** Public Holidays incur a 15% surcharge. We do not accept cash.

All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy please let us know before ordering.