



dessert drinks.

>Sticky & sweet (75ml)

2016 – Royal Tokaji Late Harvest – Hungary
2011 – De Bortoli Noble One – Riverina, NSW
2012 – Yalumba Botrytis Viognier – Warttonbully, SA
2016 – De Beaurepaire Coeur D’or – Rylstone, NSW

	
15	70
16	75
13	60
14	65

>Port & sherry

Emilio Lustau Pedro Ximenez ‘San Emilio’ Jerez
Warre’s Otima 10 Years
Yalumba Galway Pipe
Grandfather
McWilliams Show Reserve Tawny
McWilliams Show Reserve Topaque

12
20
12
27
24
24

>Cognac

Remy Martin VSOP
Remy Martin XO
Courvoisier VSOP
Courvoisier XO

17
39
17
39

>“The Roaster Guy” coffee

Short black | macchiato
Long black | flat white | latte | cappuccino | mocha | long macchiato |
chai latte | hot chocolate

5
6

Iced coffee | iced chocolate

8

>JING loose leaf tea

Black tea
Assam breakfast | darjeeling 2nd flush | earl grey

7.5

Green tea
Jade sword | sencha | jasmine pearls

Herbal infusion
Rooibos | whole chamomile flowers | whole peppermint leaves

For more details view the full JING loose leaf tea menu.

COCO'S.

KITCHEN + BAR

DINNER MENU

Please note: Public Holidays incur a 15% surcharge. Credit card surcharge applies.

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.



bread.

Sourdough Confit garlic butter, sea salt & parsley (V)	12
Sourdough caprese Torn buffalo mozzarella, tomato & basil pesto (V)	16

entrees.

Spanner crab croquettes Crème fraîche & watercress	22
Beetroot cured trout Soft herb buttermilk & caviar (GF)	28
Scallops Curried pumpkin purée finished with speck crumble (DF GF available)	34
Sundried tomato arancini Mozzarella cheese & pesto (V)	20

mains.

Pan seared barramundi Kale, fennel & broccolini slaw (DF GF)	40
Macadamia prawn pesto Pappardelle pasta	36
Moreton Bay bugs Herbs & garlic butter (GF)	42
Coral trout Harissa & labne	45
Char grilled rib fillet Duck fat kipfler potatoes & jus (GF)	45
Lobster thermidor Asparagus & broccolini salad (GF)	55
Butternut pumpkin risotto Pine nuts & sage (V VG available)	34
Vegan mushroom rendang Steamed coconut rice (VG DF GF)	36
Roasted cauliflower Babaganoush, mint & pine nut salad (VG GF)	38

sides.

Truffle fries (DF V)	12
Steamed seasonal greens (VG DF GF)	12
Roasted carrots with hazelnut dukkah (VG DF)	15
Nashi pear salad with rocket, blue cheese & toasted walnuts (V GF)	12
Cauliflower mac & cheese (V)	16

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

dessert specials.

Framboise Vanilla bean bavaoises, honey madeleine & raspberry jelly	26
Summer lovin' Vanilla bean & yoghurt mousse, apricot compote with almond sable & frozen yoghurt	30
House favourite - Gianduja Hazelnut crème brûlée, dollop cream, chocolate sponge & golden tuile (GF)	28
After dinner delight - Affogato House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	24
Plant-based Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	30
Local cheese plate Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

kids mains.

Fish & chips	17
Bolognaise	
Grilled chicken & chips	

kids dessert.

Banana split Sliced banana, ice-cream & topping (V GF)	15
Teddy picnic Teddy biscuits, chocolate dip & ice cream (V)	
Seasonal fruit jenga Sliced seasonal fruit served with yoghurt (V GF)	