

coco's menu.



*All in-room dining orders attract a \$9 tray charge.

sharing.

Charcuterie Board	34
Cured meats, local cheese, onion jam, pickled vegetables & crusty baguette	
Local Cheese Board	25
Onion jam, mixed fruit compote with lavosh & water crackers	

starters.

Sourdough	12
With seaweed butter	
Oysters ½ Dozen Full Dozen	32 60
Natural or nam jim, finger lime	
Corn Zucchini Fritters	18
Chilli coriander sambal & kaffir lime aioli	
Sand Crab Rillettes	22
Crusty warm baguette, fried capers & brandy butter	

entrée.

Popcorn Prawn	24
Tossed in Korean Chilli Sauce, Toasted Sesame & Kewpie Mayo	
Beetroot & Yuzu Rainbow Trout Gravlax	23
Torched Cucumber, Wasabi Crème Fraiche & Caviar Pearls	
Half Shell Scallops	22
Miso Butter & Wakame	
Pork Belly	20
Slow Braised Belly Pan Seared W Sake, Soy, Ginger & Pickled Shallots	
Chicken Wings	18
Garlic, Honey, Sweet Soy, Toasted Sesame & Spring Onion	

burgers & bahn mi.

Served with steak fries & tomato relish	
Bahn Mi	18
Pickled vegetables, cucumber, Coriander, jalapeño & Kewpie mayo with choice of Crispy Soy Pork Belly, Sate Chicken or Marinated Tofu	
Wagyu Burger	26
Lettuce, tomato, pickles melted cheese, Onion Jam & house made Relishi	
Fish Burger	26
Lettuce, tomato, pickles & tartare sauce	



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mains.

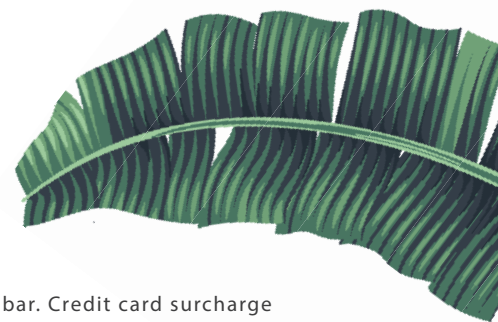
Caesar Salad Romaine lettuce, bacon, croutons, shaved parmesan cheese & classic caesar dressing	24
Moreton Bay Bug Salad Romaine lettuce, avocado, bacon, watercress & honey mustard dressing	26
Tofu Poke Bowl Marinated tofu in sesame, mushroom soy with pickled red cabbage, green vegetables & brown rice	28
Chilli Prawn Linguini Garlic, chilli, confit cherry tomatoes & spring onion pesto	38
Vegetable Thai Yellow Curry Steamed coconut rice	38
Char Sui Baked Eggplant & King Oyster Mushroom Tom yum broth, oyster mushroom, crispy enoki & furikake	32
Fish & Chips Line caught local battered mackerel, house slaw, chips & tartare sauce	31
Wok Fried Moreton Bay bugs Garlic, ginger & cognac butter, shallots with green papaya salad	48
Market Fish Price (ask staff for price) With grilled bok choy, baby carrots & XO broth	
Whole Baby Barramundi With kaffir lime, coriander remoulade	48
Lobster Thermido With seasonal greens	62
Char Grilled 400g Rib Fillet on Bone Pea puree, smashed shichimi pinkeye potato & szechuan pepper jus	52

sides.

Roasted Baby Carrots With hazelnut dukkha & coconut yoghurt	18
Charred Broccolini With ponzu soy dressing & toasted macadamia	
Nashi Pear & Blue Cheese Salad with Candied Walnuts Honey mustard dressing	
Kimchi Fries With grated cheese, hoisin sauce, spring onion & toasted sesame	

(V) Vegetarian (VG) Vegan

Please note: Public Holidays incur a 15% surcharge. Cash not accepted at our restaurant and bar. Credit card surcharge applies. Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance



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dessert.

White Chocolate & Zesty Orange Crème Brulé With a trio citrus salsa, dollop cream & tuile	28
Tropical Passionfruit Pavlova With lemon myrtle sorbet, dollop cream	26
Warm Caramel Banana Pudding With buree noisette and whisky ice cream, brandy snap wafer	26
Affogato With house-made vanilla bean ice cream with hazelnut crumble & freshly brewed espresso	26
House Served Tiramisu With frangelico anglaise	26
Vegan Lamington With coconut cremeaux and raspberry jam pave	28

kids menu.

Fish & Chips	18
Cheese Burger & Chips	
Beef Ragout	
Grilled Chicken & Chips	

kids dessert.

Banana Split	18
Banana, Ice-cream & Strawberry With Toppings	
Teddy Bears Picnic Teddy biscuits, chocolate dip & ice-cream	
Seasonal Fruit Jenga Seasonal fruit served with yoghurt	

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