

dessert.

White Chocolate & Zesty Orange Crème Brulée With a trio citrus salsa, dollop cream & tuile <i>Wine pairing: Royal Tokaji Late Harvest, Hungary \$15</i>	28
Tropical Passionfruit Pavlova With lemon myrtle sorbet, dollop cream <i>Wine pairing: NV Bandini Prosecco DOC, Veneto Italy \$14</i>	26
Warm Caramel Banana Pudding With buree noisette and whisky ice cream, brandy snap wafer <i>Wine pairing: Yalumba Galway Pipe Port, SA \$12</i>	26
Affogato With house-made vanilla bean ice cream with hazelnut crumble & freshly brewed espresso <i>Wine pairing: Pedro Ximenez “Valdespino” Sherry \$12</i>	26
House Served Tiramisu With frangelico anglaise <i>Wine pairing: Fiore Moscato \$12</i>	26
Vegan Lamington (VG) With coconut cremeaux and raspberry jam pave <i>Wine pairing: McWilliams Show Reserve Port, SA \$12</i>	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 Rooibos   whole chamomile flowers   whole peppermint leaves	

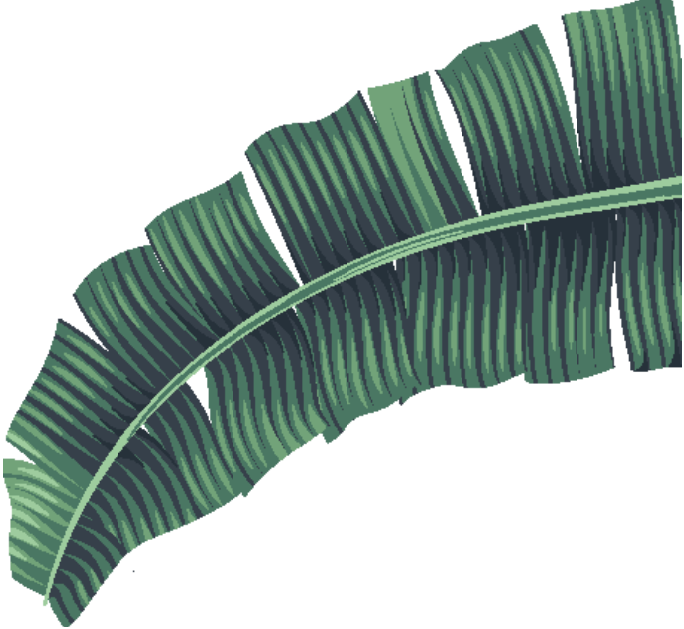
For more details view the full JING loose leaf tea menu.

(V) Vegetarian    (VG) Vegan

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

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

COCO's.  
KITCHEN + BAR  
MENU



starter.

Sourdough Bread With seaweed butter	12
Freshly Shucked Oysters ½ Dozen   Full Dozen Natural or nam jim, finger lime <i>Wine pairing: Rockbare Brut Click 99 Sparkling, SA \$13</i>	36   68
Corn Zucchini Fritters (V) Chilli coriander sambal & kaffir lime aioli <i>Wine pairing: Alkoomi Collection Chardonnay, Franklin River WA \$15</i>	26
Sand Crab Rillettes Crusty warm baguette, fried capers & brandy butter <i>Wine pairing: Henschke ‘Peggy’s Hill’ Riesling, Eden Valley SA \$15</i>	28

entrée.

Chicken Wings Garlic, honey, sweet soy, toasted sesame & spring onion <i>Beer pairing: Hemmingway’s Cane Cutter Mid-Strength Lager, Cairns QLD \$13</i>	18
Popcorn Prawn Tossed in Korean chilli sauce, toasted sesame & kewpie mayo <i>Beer pairing: Hemmingway’s 7th Heaven Tropical Ale Cairns Qld \$13</i>	26
Beetroot & Yuzu Rainbow Trout Gravlax Torched cucumber, wasabi crème fraiche & caviar pearls <i>Wine pairing: Legacy Brut Sparkling, Riverina NSW \$11</i>	30
Half Shell Scallops Miso butter & wakame <i>Wine pairing: Fat Bastard Chardonnay, California United States \$13</i>	34
Pork Belly Slow braised belly pan seared with sake, soy, ginger & pickled shallots <i>Wine pairing: Rameau d’or Petit Amour Rosé, Provence, France \$14</i>	24

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mains.

Chilli Prawn Linguini Garlic, chilli, confit cherry tomatoes & spring onion pesto <i>Wine pairing: Henschke ‘Peggy’s Hill’ Riesling, Eden Valley SA \$15</i> <i>Beer pairing: Byron Bay Lager, NSW \$12</i>	42
Vegetable Thai Yellow Curry (VG) Steamed coconut rice <i>Wine pairing: Tar &amp; Roses Pinot Grigio, Central Victoria \$14</i>	38
Char Sui Baked Eggplant & King Oyster Mushroom (VG) Tom yum broth, oyster mushroom, crispy enoki & furikake <i>Wine pairing: Fringe Société Pinot Noir, South West France \$14</i>	32
Wok Fried Moreton Bay bugs Garlic, ginger & cognac butter, shallots with green papaya salad <i>Wine pairing: Moët &amp; Chandon Brut Champagne, Épernay France \$30</i>	48
Market Fish Price (ask staff for price) With grilled bok choy, baby carrots & XO broth <i>Wine pairing: Alkoomi Collection Chardonnay, Franklin River WA \$15</i>	
Sustainably Sourced Infinity Blue Whole Baby Barramundi With kaffir lime, coriander remoulade <i>Wine pairing: Tai Tira Sauvignon Blanc, Marlborough NZ \$14</i>	48
Char Grilled 400g Rib Fillet on Bone Pea puree, smashed shichimi pink eye potato & szechuan pepper jus <i>Wine pairing: Langmeil Prime Cut Shiraz, Barossa Valley SA \$14</i>	52
Lobster Thermido With seasonal greens <i>Wine pairing: NV Bandini Prosecco DOC, Veneto Italy \$14</i>	78

sides.

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

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