

dessert.

White Chocolate & Zesty Orange Crème Brulée 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 Rooibos   whole chamomile flowers   whole peppermint leaves	

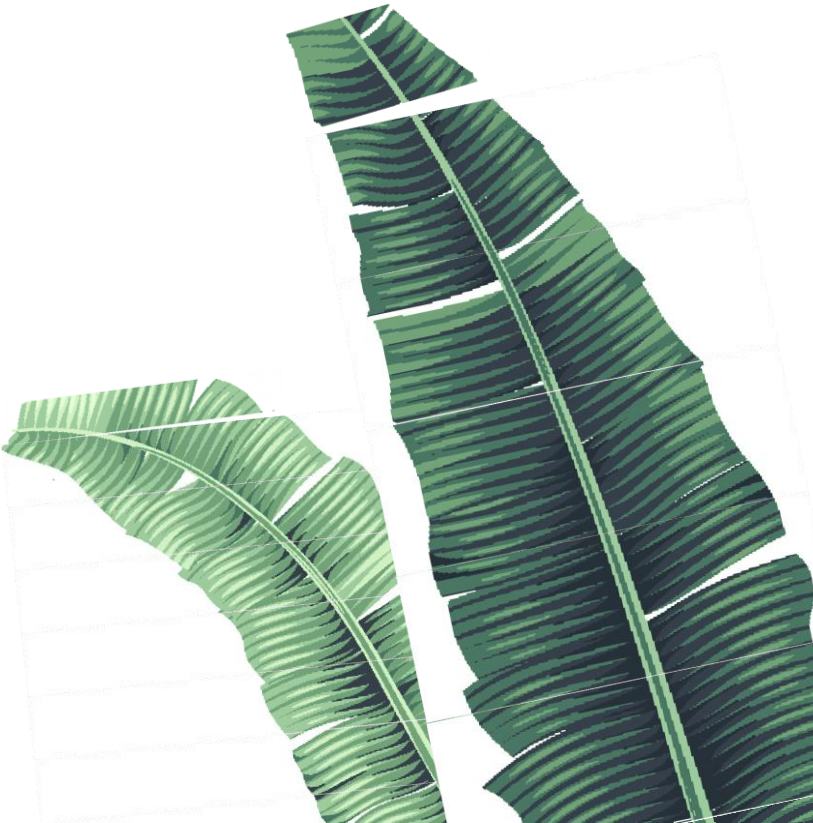
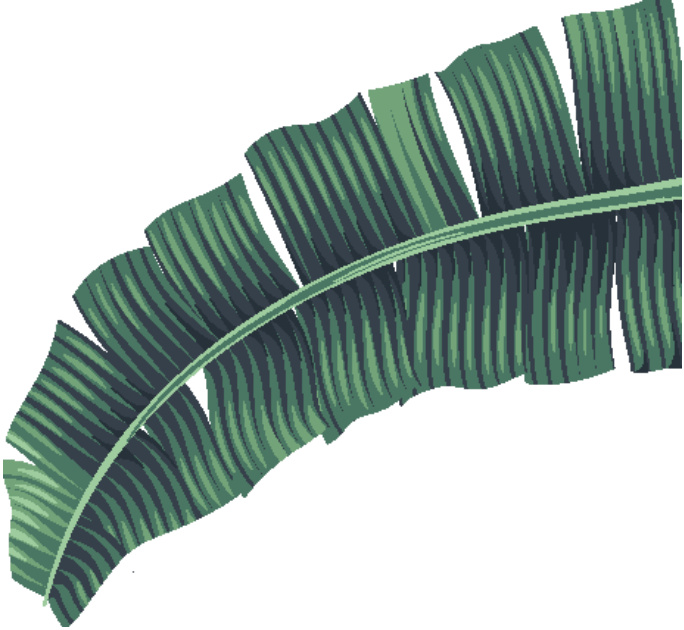
For more details view the full JING loose leaf tea menu.

(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  
LUNCH MENU



sharing.

Charcuterie Board

Cured meats, local cheese, onion jam, pickled vegetables & crusty baguette

34

Local Cheese Board

Onion jam, mixed fruit compote with lavosh & water crackers

25

starters.

Sourdough

With seaweed butter

12

Oysters ½ Dozen | Full Dozen

Natural or nam jim, finger lime

36 | 68

Corn Zucchini Fritters

Chilli coriander sambal & kaffir lime aioli

26

Sand Crab Rillette

Crusty warm baguette, fried capers & brandy butter

28

entrée.

Popcorn Prawn

Tossed in Korean chilli sauce, toasted sesame & kewpie mayo

26

Beetroot & Yuzu Rainbow Trout Gravlax

Torched cucumber, wasabi crème fraîche & caviar pearls

30

Half Shell Scallops

Miso butter & wakame

34

Pork Belly

Slow braised belly pan seared with sake, soy, ginger & pickled shallots

24

Chicken Wings

Garlic, honey, sweet soy, toasted sesame & spring onion

18

burgers & bahn mi.

Served with steak fries & tomato relish

Bahn Mi

Pickled vegetables, cucumber, coriander, jalapeño & kewpie mayo with choice of crispy soy pork belly, sate chicken or marinated tofu

18

Wagyu Burger

Lettuce, tomato, pickles melted cheese, onion jam & house made relish

26

Fish Burger

Lettuce, tomato, pickles & tartare sauce

26

(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.

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

30

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

38

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 (as per market)

With grilled bok choy, baby carrots & XO broth

Sustainably Sourced Infinity Blue Whole Baby Barramundi

With kaffir lime, coriander remoulade

48

Lobster Thermidor

With seasonal greens

78

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

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.