

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, whisky ice cream & brandy snap wafer	26
Affogato With house-made vanilla bean ice cream, hazelnut crumble & freshly brewed espresso	26
House Served Tiramisu With frangelico anglaise	26
Vegan Lamington (VG) With coconut cremeaux & raspberry jam pave	28

kids menu.

Fish & Chips (A)	18
Cheese Burger & Chips	
Beef Ragout	
Grilled Chicken & Chips	

kids dessert.

Banana Split Banana, ice-cream & strawberry with toppings	18
Teddy Bears Picnic Teddy biscuits, chocolate dip & ice-cream	
Seasonal Fruit Jenga Seasonal fruit served with yoghurt	

(V) Vegetarian (VG) Vegan

Seafood Origin:

(A) Australian (I) Imported (M) Mixed Origin

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COCO'S.

KITCHEN + BAR



starters.

Sourdough With seaweed butter	12
Oysters ½ Dozen Full Dozen (A) Natural or nan jim with finger lime	36 68
Corn Zucchini Fritters (V) With chilli coriander sambal & kaffir lime aioli	26
Sand Crab Rillettes (I) With crusty warm baguette, fried capers & brandy butter	28

entree.

Half Shell Scallops (A) With miso butter & wakame	34
Chicken Wings With garlic, honey, sweet soy, toasted sesame & Kewpie mayo	18
Popcorn Prawn (I) Tossed in Korean chilli sauce, toasted sesame & Kewpie mayo	26
Beetroot & Yuzu Rainbow Trout Gravlax (A) With torched cucumber, wasabi crème fraiche & caviar pearls	30
Pork Belly Slow braised belly pan seared with sake, soy, ginger & pickled shallots	24

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mains.

Chilli Prawn Linguini (I) With garlic, chilli, confit cherry tomatoes & spring onion pesto	42
Vegetable Thai Yellow Curry (VG) With steamed coconut rice	38
Char Sui Baked Eggplant & King Oyster Mushroom In a tom yum broth with oyster mushrooms, crispy enoki & furikake	38
Wok Fried Moreton Bay Bugs (A) In garlic, ginger & cognac butter with shallots & green papaya salad	48
Market Fish Price (A) (ask staff for price) With grilled bok choy, baby carrots & XO broth	MKT
Sustainably Sourced Infinity Blue Whole Baby Barramundi (A) With kaffir lime & coriander remoulade	48
Char Grilled 400g Rib Fillet on Bone With pea puree, smashed shichimi pink eye potato & szechuan pepper jus	52
Lobster Thermidor (I) With seasonal greens	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 (V) With candied walnuts & honey mustard dressing	
Kimchi Fries (V) With grated cheese, hoisin sauce, spring onion & toasted sesame	

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