

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



sharing.

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

starters.

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

entree.

Popcorn Prawn (I)	26
Tossed in Korean chilli sauce, toasted sesame & Kewpie mayo	
Beetroot & Yuzu Rainbow Trout Gravlax (A)	30
With torched cucumber, wasabi crème fraiche & caviar pearls	
Half Shell Scallops (A)	34
With miso butter & wakame	
Pork Belly	24
Slow braised belly pan seared with sake, soy, ginger & pickled shallots	
Chicken Wings	18
With 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
With lettuce, tomato, pickles, melted cheese, onion jam & house-made relish	
Fish Burger (A)	26
With lettuce, tomato, pickles & tartare sauce	

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mains.

Caesar Salad	24
With romaine lettuce, bacon, croutons, shaved parmesan cheese & classic caesar dressing	
Moreton Bay Bug Salad (A)	30
With romaine lettuce, avocado, bacon, watercress & honey mustard dressing	
Tofu Poke Bowl	28
Marinated tofu in sesame, mushroom & soy with pickled red cabbage, green vegetables & brown rice	
Chilli Prawn Linguini (I)	42
With garlic, chilli, confit cherry tomatoes & spring onion pesto	
Vegetable Thai Yellow Curry (VG)	38
With steamed coconut rice	
Char Sui Baked Eggplant & King Oyster Mushroom	38
In a tom yum broth with oyster mushrooms, crispy enoki & furikake	
Fish & Chips (A)	31
Line caught local battered mackerel with house slaw, chips & tartare sauce	
Wok Fried Moreton Bay Bugs (A)	48
In garlic, ginger & cognac butter with shallots & green papaya salad	
Market Fish Price (A) (ask staff for price)	MKT
With grilled bok choy, baby carrots & XO broth	
Sustainably Sourced Infinity Blue Whole Baby Barramundi (A)	48
With kaffir lime & coriander remoulade	
Lobster Thermidor (I)	78
With seasonal greens	
Char Grilled 400g Rib Fillet on Bone	52
With pea puree, smashed shichimi pinkeye potato & szechuan pepper jus	

sides.

Roasted Baby Carrots (VG)	18
With hazelnut dukkha & coconut yoghurt	
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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