

dessert.

After Dinner Delight - Affogato (V) Vanilla bean ice cream layered with Early Awaji coffee ganache & Biscoff crumble, finished with freshly brewed espresso	26
Baileys Crème Brûlée (V) With dollop cream, chocolate sponge & golden tuile	28
Jasmine Tea Chocolate Tart (V) With jasmine tea gel & dark chocolate ganache	28
Silken Tofu Cheesecake (V) With Kensington mango & pineapple salsa & pistachio crumble	28
Thai Red Rubies (VG) Water chestnuts, pandan coconut milk, & coconut flakes	26

kids menu.

Fish & Chips (A)	18
Spaghetti with Beef Bolognese	
Grilled Chicken Tenders with Sautéed Vegetables	

kids dessert.

Teddy Bears Picnic (V) Teddy biscuits, chocolate dip & ice cream	18
Seasonal Fruit Jenga Seasonal fruit served with yoghurt	
Sugar Waffles With chocolate ice cream & strawberries	

(V) Vegetarian (VG) Vegan
Seafood Origin: (A) Australian (I) Imported (M) Mixed Origin

Our menu and kitchen contain 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.

D I N N E R

coco's.
KITCHEN + BAR



share boards.

Charcuterie Board 34
Cured meats, local cheese, onion jam, pickled vegetables & crusty sourdough

Local Cheese Board 25
With onion jam, mixed fruit compote, lavash & water crackers

starters.

Shiitake Bruschetta 12
With toasted pesto sourdough, feta, shiitake mushrooms, heirloom cherry tomatoes, 12-year-aged balsamic vinegar of Modena & toasted sesame seeds

Thai Chilli Jam Sourdough Bread 12
On toasted sourdough with Thai chilli jam & wasabi furikake

entrees.

Yellowtail Kingfish Carpaccio with Yuzu Soy (A) 30
With yuzu soy, jalapeño, shichimi togarashi, crispy garlic, chives & fukujinzuke

Hoisin-Glazed Lamb Backstrap 35
Char-grilled lamb backstrap with hoisin reduction, smoked sweet potato puree & tri-colour quinoa pilaf

Char Siu Pork Belly 24
Twice-cooked Australian grown pork belly with traditional char siu glaze, fermented chilli & puffed rice

Balinese Chicken Lemongrass 28
Charcoal-grilled chicken with aromatic Balinese spice marinade, mint chutney foam, coconut & kaffir lime sauce

Grilled Lamb Seekh Kebab 30
Served on naan bread with mint chutney & lemon myrtle sauce

Sesame Crusted Yellowfin Tuna Tataki (I) 30
With horseradish cream, wasabi oil, micro greens & Yarra Valley salmon roe

salads.

Classic Caesar Salad 24
With romaine lettuce, bacon, croutons, shaved parmesan cheese & classic Caesar dressing
Add chicken \$8, prawns (I) \$10 or bugs (A) \$10

Crispy Calamari Salad with Miso Dressing 26
With mesclun, white miso dressing & pea shoot tendrils

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coco’s signatures.

Moreton Bay Bugs with Pappardelle Shio Kombu (A) 46
Bugs with banana prawns, fresh mussels, prawn bisque & salted kelp

Char Grilled 400g Rib Fillet on Bone - Hero Dish 58
With pea purée, duck fat roasted kipfler potatoes & pepper jus

Roasted Leek & Edamame Barramundi (A) 48
Pan-roasted Etty Bay barramundi with tomato and charred leek sauce, edamame pods, crispy leek & kale

mains.

Cantonese Steamed Fish (A) 48
Goldband snapper with ginger, scallions in light soy sauce, shaoxing wine & golden garlic

Sous Vide Duck Breast 42
Five spices infused duck breast with an orange reduction & Asian greens

Surf & Turf (A) 56
With crispy prawns, sweet wasabi mayonnaise, roasted hazelnuts, 180 grams grass fed eye fillet
Choice of sauces: mushroom jus, pepper jus or red wine jus

Slow-Braised Beef Short Rib 48
With charred zucchini, horseradish purée, soy sauce & pear glaze

Vegan Thai Green Curry (VG) 38
With chickpeas, roasted cauliflower, red peppers, eggplant simmered with coconut cream & lemongrass rice

Crispy Tofu Poke Bowl (V) 32
With crispy golden tofu, edamame, rice, kale & roasted sesame dressing

enhance your meal. 18

Roasted Baby Carrots (VG)
With pistachio dukkah

Charred Broccolini (V)
With honey mustard dressing

Jalapeño Cheesy Steak Fries
With whipped blue cheese sauce