

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) Spaghetti Beef Bolognese Grilled Chicken & Steamed Vegetables	18
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kids dessert.

Teddy Bears Picnic (V) Teddy biscuits, chocolate dip & ice cream	
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 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.

LUNCH

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, heirloom cherry tomatoes, 12-year-aged balsamic vinegar of Modena & toasted sesame seeds	
Thai Chilli Jam Sourdough Bread	12
On toasted sourdough, Thai chilli jam & wasabi furikake	

entrees.

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 Lemongrass Chicken	24
Charcoal-grilled chicken with aromatic Balinese spice marinade, mint chutney foam, coconut & kaffir lime sauce	

burgers & sandwiches.

Wagyu Burger	28
Wagyu patty with lettuce, tomato, pickles, melted cheese, onion jam & house-made relish	
Fish Burger(A)	28
Battered line caught Spanish mackerel with lettuce, tomato, pickles & tartare sauce	
Open Steak Sandwich	26
Grilled steak with spring onion fried egg on whole wheat sourdough, tomato, caramelised onion, garlic aioli & arugula	
Asian BLT	26
With hoisin glazed Black Forest bacon, lettuce, tomato, sourdough & spicy mayonnaise	

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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.

Fish & Chips (A)	31
Line-caught local battered mackerel with mesclun salad, chips & tartare sauce	
Slow-Braised Beef Short Rib	48
With charred zucchini and horseradish puree, 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.

Roasted Baby Carrots (VG,DF)	18
With pistachio dukkah	
Charred Broccolini (VG,DF,GF)	
With honey mustard dressing (V)	
Jalapeño Cheesy Steak Fries	
With whipped blue cheese sauce	

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	
Moreton Bay Bug Salad(A)	30
With romaine lettuce, avocado, bacon, watercress & honey mustard dressing	