



COCO'S.

KITCHEN + BAR



while you wait.

Confit garlic and herb baguette	12
Toasted ciabatta, hummus dip sprinkled with dukkah (VG)(DF)	15
Marinated labneh on ciabatta, medley of seasonal cherry tomatoes, basil EVOO (V)	16

small plates.

Smoked kangaroo, grilled haloumi, hazelnut, rocket & strawberry salad, pickled Spanish onion (GF)	29
Spiced butternut pumpkin mousse, prosciutto di Parma, blue cheese crumble, candied pecans (GF)	27
Scallop ceviche (6), ribbon cucumber, beetroot, lime, passionfruit gel, coriander (GF)(DF)(NF)	30
Pork belly & seared scallop, green pea purée, figs, micro cress, port wine jus (GF)(NF)(DF)	30
Maple glazed sweet potatoes with lentils, pumpkin chips, carrot vinaigrette (VG)(GF)(NF)(DF)	26

large plates.

Cloudy Bay clam linguini, bonito and shitake cream sauce, fresh chervil	37
Sous vide chicken Piccata, grilled asparagus, roasted pepper, zucchini noodle (NF)(GF)	39
Confit duck leg Maryland, edamame, celeriac & lemon thyme puree, blackberry merlot jus (GF)	42
Fish of the day Ask our friendly team for today's special	MP
Black Angus scotch fillet (250g), classic jus & mustard with truffle mash, steamed vegetables	45
Charcoal risotto, wild mushrooms, edamame, fried garlic, micro greens, shaved pecorino (VGA) (GF)	35
Coco's Grill Platter Wagyu beef rump (125g), lamb cutlet, Byrne's pork sausage, bean Jamón faggot & truffle mash (GF)	59
Sous Vide Beef Tenderloin Black Angus beef tenderloin (200g), half lobster with saffron lemon butter, truffle mash & green beans with red wine jus (GF)	79

something sweet.

Daily House Special Curated by Head Pastry Chef, Ash	22
Caramel Lovers Sticky date crème brûlée, double cream, tuile (GF)	22
Fig & Fromage Mascarpone cheesecake, fig compote, chantilly, white chocolate crumble (GF)	24
Fall Harvest Callebaut Belgian milk chocolate mousse, chestnut sponge, pear gel & fresh pear	24
Local cheese plate selection of hard and soft cheeses, dried fruits, nuts, crackers, breads	29

sides. 12

Steamed butter beans, smoked almonds (GF)
Chermoula sautéed potato (GF) (DF) (NF)
Steamed mixed vegetables (GF) (DF) (NF)
Steak fries
Sweet potato fries with aioli

course meal special.

2 course menu	65
3 course menu	80

Choose from; small plates, large plates,
something sweet

If you choose;	
Coco's Grill Platter	+15
Sous Vide Beef Tenderlion	+35
Local cheese plate	+5

*Please note; everyone at your table must choose either à la carte or a course menu

(V) Vegetarian (GF) Gluten Free (VG) Vegan (VGA) Vegan Available (DF) Dairy Free (NF) Nut Free

Please note: Public Holidays incur a 15% surcharge. All credit cards incur a 1.1% Surcharge

All our food is prepared in a kitchen where nuts, gluten and other allergens are present - if you have a food allergy, please let us know before ordering.

dessert beverages.

Sticky & Sweet (75ml)

		
2016- Royal Tokaji Late Harvest - Hungary	15	70
2011- De Bortoli Noble One - Riverina, NSW	16	75
2012- Yalumba Botrytis Viognier - Warttonbully, SA	13	60
2016- De Beaurepaire Coeur D'or - Rylstone, NSW	14	65

Port & Sherry

Emilio Lustau Pedro Ximenez 'San Emilio' Jerez	12
Warre's Otima 10 Years	20
Yalumba Galway Pipe	12
Grandfather	27
McWilliams Show Reserve Tawny	24
McWilliams Show Reserve Topaque	24

Cognac

Remy Martin VSOP	15
Remy Martin XO	37
Courvoisier VSOP	15
Courvoisier XO	37

"The Roaster Guy" Coffee

Short Black, Short Macchiato	5
Long Black, Flat White, Latte, Cappuccino, Mocha, Long Macchiato, Chai Latte, Hot Chocolate	6
Iced Coffee, Iced Chocolate	8

"Dilmah" Loose Leaf Tea

Brilliant Breakfast, The Original Earl Grey, Rose With French Vanilla, Ceylon Young Hyson Green Tea, Moroccan Mint Green Tea, Green Tea With Jasmine Flowers, Pure Chamomile Flowers, Pure Peppermint Leaves, Italian Almond	6
Ran Watte, Jade Butterfly Handmade White Tea, Keemun Special Leaf Tea, Jasmine Pear Dragon White Tea	7