

lunch menu

coco's.
KITCHEN + BAR

main only	35
2 course & have a drink on us	45
3 course & have a drink on us	55

while you wait.

Confit garlic & 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

entrees.

Spiced butternut pumpkin mousse, prosciutto di Parma, blue cheese crumble, candied pecans (GF)
Pork belly & seared scallop, green pea puree, figs, micro cress, port wine jus (GF)(NF)(DF)
Maple glazed sweet potatoes with lentils, pumpkin chips, carrot vinaigrette (VG)(GF)(NF)
Smoked kangaroo, grilled haloumi, hazelnut, rocket & strawberry salad, pickled Spanish onion (GF)
Marinated squid in lemongrass & kaffir lime, tom yum dipping sauce

mains.

Charcoal risotto, wild mushrooms, edamame, fried garlic, micro greens, shaved pecorino (VGA) (GF)
Cloudy Bay clam linguini, bonito and shitake cream sauce, fresh chervil
Black Angus scotch fillet (250g), classic jus & mustard with steak fries & garden salad Seasonal vegetables +\$2 / Sweet potato fries +\$2
Fish of the day with tartare sauce, steak fries & garden salad Ask our friendly team for today's special Seasonal vegetables +\$2 / Sweet potato fries +\$2
Wagyu beef burger, tomato, crisp leaves, caramelised onion, pickled beetroot, melted cheddar & roast garlic aioli on a toasted brioche with steak fries
Crispy chicken breast burger, melted brie, dill pickle, tomato, rocket, cranberries & mayonnaise on a toasted bun served with steak fries

desserts.

Daily house special

Curated by Head Pastry Chef, Ash

Petite cheese plate with dry fruits & crackers

Sticky date crème brûlée, double cream, tuile (GF)

Fig & mascarpone cheesecake, fig compote & chantilly (GF)

Seasonal fruit & coulis (GF)(DF)(VG)

sides.

12

Steamed butter beans, smoked almonds (GF) / Chermoula sautéed potato (GF)(DF)(NF) /

Steamed mixed vegetables (GF)(DF)(NF) / Steak fries / Sweet potato chips with aioli

have a drink on us with any 2 or 3 course meal.

Legacy Sparkling Brut

XXXX Gold

Legacy Semillon Sauvignon Blanc

James Boags Premium Light

Legacy Cabernet Merlot

Hahn Super Dry

Want to upgrade your first glass

+7

Beers or wines from the below list

Divici Prosecco

Robert Oatley Cabernet Sauvignon

Emeri Pink Moscato

Molly's Cradle Merlot

Devil's Staircase Pinot Noir

Yalumba "Samuel's Collection" Roussane

Three Tales Sauvignon Blanc

James Boags Premium

Molly's Cradle Chardonnay

Iron Jack Crisp

Iron Jack Original

La Vieille Ferme Cotes-Du-Ventoux Rose

Try a Spritz

+12

Gentleman's Journey

Remy Brandy, ginger liqueur, lime, dry ginger ale & Divici Prosecco

Passionate Pimms

Pimms, Barista liqueur, lemon, strawberry, sprite & Emeri Pink Moscato

Lavish & Lux

Legacy Cabernet Merlot, Crème De Cacao White, sprite & strawberry

Mandarin & Aperol

Lillet Blanc, Mandarin Napoleon, Aperol, fresh lime & soda water

Sublime

Lillet Rouge, Cointreau, strawberry liquor, Divici Prosecco & fresh lime

(V) Vegetarian (GF) Gluten Free (HC) Healthy Choice (VG) Vegan (GA) Gluten Free Available

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.