

welcome to

COCO'S.

KITCHEN + BAR



We love all good food, but we are especially passionate about Tropical North Queensland's wonderful array of local fish and seafood. Pure, honest and clean flavours are vibes that inspire us.

While you are enjoying our bushfire smoked gin cocktail or the signature handcrafted high tea menu from our award-winning pastry team you will also enjoy magical views across our spectacular colonial interior which echo's the region's history.

A casual yet refined experience awaits...

our local suppliers.

- Tolga Farm
- Mt Uncle Distillery
- Daintree Estate Chocolate
- Mungalli Creek
- Well Loved WWS
- Scoo-Brew
- Barrier Reef Brewing
- Australian Superfood NQ
- Byrnes Quality Meats

while you wait.

House made fougasse sourdough with olives & lemon thyme, salsa verde dipping sauce	14
Confit garlic and herb bread	9
Toasted ciabatta, sweet potato dip sprinkled with dukkha (VG)(DF)	13

small plates.

Truffled parmesan mousse, charred asparagus, slow roasted cherry tomatoes, toasted almonds, basil oil, ciabatta (GF)	18
Sumac spiced lamb, moscato poached pear, celeriac, rocket, walnut & goats cheese whip (GF)	21
Lime & blood orange scallop ceviche (½ doz), ribbon cucumber, water cress salad & tobiko (GF)(DF)(NF)	21
House made QLD crab and FNQ tiger prawn ravioli, lemon butter sauce, toasted hazelnuts & pecorino	18
Twice cooked Tolga pork belly, carrot & ginger puree, garlic soup shot	19
Glazed pumpkin with sweet potato honey, raspberry white balsamic, beetroot, rocket, pumpkin & sunflower seeds, praline crunch (VG)(DF)(GF)	16

something light.

Fresh mint & coriander, cucumber, cherry tomato, chilli, kaffir lime dressing & crispy noodle salad served with your choice of crispy pork belly, marinated beef or Thai fish cakes (GF)(DF)	22
Smoked chicken, pomegranate, roasted fennel, mint, Persian fetta & snow pea tendrils salad (GF)	20

large plates.

Linguine with cherry tomatoes, garlic, chilli, white wine, lemon, black mussels, squid and fresh herbs	27
Sous vide chermoula chicken breast, char grilled corn, chickpeas, almonds, cherry tomato salsa, rocket, lemon & apricot yoghurt (GF)	33
Duck breast, pea puree, roasted carrot, yellow beetroot, edamame bean & chorizo crumble (DF)	36

(V) Vegetarian (GF) Gluten Free (HC) Healthy Choice (VG) Vegan (GA) Gluten Free Available
(DF) Dairy Free (NF) Nut Free

Please note: All credit cards incur a 1.3% Surcharge

large plates cont.

Wagyu beef rump (110g), lamb cutlet, Byrne's pork sausage, charred broccolini & truffle mushroom mash	49
Sous vide Black Angus beef tenderloin (200g), half lobster thermidor, truffle mash & green beans with red wine jus	70
Fennel & cumin watermelon steak, pea puree, cucumber, coriander, lemon & fetta salad (VG)	24
Fish of the day	MP

sides.

Crumbed cauliflower with homemade capsicum relish	9.5
Cos lettuce salad with ranch dressing and fried onion	9.5
Roasted chat potatoes, confit garlic, thyme butter	9.5
Truffle mushroom mash	9.5
Sautéed seasonal vegetables	9.5
Steak fries with tomato sauce	9.5
Sweet potato fries with aioli	10

something sweet

Pastry Chef Ash's dessert of the day	16
Coco's Kitchen + Bar signature dessert Poached banana mousse, sugar cane juice centre & ginger crumble (GF)	18
Vanilla & white chocolate creme brulée, strawberry & Mt Uncle gin salsa (GF)	16
Mango crèmeux pavlova, pistachio sable, mango gel, chantilly & coconut praline (GF)	16
Local cheese plate selection of hard and soft cheese, dried fruits, nuts, crackers, breads	25
Sorbet trio (VG)(DF)(GF)	

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dessert beverages.

Sticky & Sweet (75ml)

		
2016 - Royal Tokaji Late Harvest - Hungary	14	67
2011 - De Bortoli Noble One - Riverina, NSW	15	73
2010 - Sticks Botrytis Riesling - Yarra Valley, VIC	11	49
2012 - Yalumba Botrytis Viognier - Warttonbully, SA	12	59
2016 - De Beaurepaire Coeur D'or - Rylstone, NSW	13	62

Port & Sherry

Emilio Lustau Pedro Ximenez 'San Emilio' Jerez	10
Warre's Otima 10 Years	18
Yalumba Galway Pipe	10
Grandfather	25
McWilliams Show Reserve Tawny	22
McWilliams Show Reserve Topaque	22

Cognac

Remy Martin VSOP	14
Remy Martin XO	35
Courvoisier VSOP	14
Courvoisier XO	35

"The Roaster Guy" Coffee

Short Black, Short Macchiato	4
Long Black, Flat White, Latte, Cappuccino, Mocha, Long Macchiato, Chai Latte, Hot Chocolate	5
Iced Coffee, Iced Chocolate	8

"Dilmah" Loose Leaf Tea

Brillant 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	5
Ran Watte, Jade Butterfly Handmade White Tea, Keemun Special Leaf Tea, Jasmine Pear Dragon White Tea	6