

## A La Carte Menu

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### COCO'S Food Philosophy

In season, beautifully cooked food, to be enjoyed with friends.

We focus on fresh seasonal local and Australian food that is produced through sustainable practices by our suppliers.

### Breads and Soups

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Crusty Baked Turkish with trio of whipped butters \$13

Soup De jour \$13  
Please ask our staff for the daily special

### Something Light or Something Heavy

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Fresh linguini, sautéed local waters tiger prawns \$26 / \$36  
Chilli, lemon, herbs & citrus olive oil (L)

Pan seared Queensland scallops \$26 / \$36  
Lemon, green pea, shaved asparagus, crisp prosciutto & Yarra valley Persian fetta

Spiced duck spring rolls \$20 / \$28  
Pickled green pawpaw, chilli cashew nuts, chilli plum & tamarind dipping sauce (L)

Hot smoked salmon salad \$23 / \$30  
Triple smoked bacon, scalloped potatoes, avocado, semi dried tomato, baby spinach, tobacco onions, tarragon emulsion

8 hour sous vide Portuguese pork belly \$26 / \$36  
Pickled green pawpaw salad, coriander, chilli, lime & fire roasted pepper & smoked paprika agar (GF)(LF)

Peking duck breast \$26 / \$35  
Crispy egg noodle, Asian vegetables, lime, chilli, plum & tamarind sauce, toasted cashews, sesame

Beetroot & goat's cheese arancini \$19 / \$26  
Lemon oil, pea puree, pickled beetroot, garlic yoghurt (V)

Lamb back strap \$43  
Sautée potatoes, speck & Brussels sprouts, asparagus, whipped tomato and chilli butter, pan seared vine tomato, jus (GF)

Flame grilled sumac rubbed spatchcock \$26 / \$38  
Spiced capsicum coulis, lemon, Persian fetta, toasted Turkish bread (GF)

Fresh wild caught barramundi \$36  
Herb crust, broccolini, macadamia, fire roasted capsicum & lime coulis (GF)

Kitchen special \$38  
Please ask our service staff for today's chef's special

Market catch \$36  
Please ask our service staff for our fresh fish option

## From the grill

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|-------------------------------------|------|
| MSA, grain fed beef striploin, 280g | \$43 |
| Black Angus rump 300g               | \$42 |
| Tees grass fed beef tenderloin 180g | \$42 |

All steaks served with tobacco onions, tarragon emulsion & Madeira Jus  
Your choice of curly fries or sweet potato fries

## Something Filling

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| Beef Burger ground Angus beef pattie<br>Eye bacon, gruyere, lettuce, pickle, whipped tomato & chilli butter, curly fries, aioli (GA)                                      | \$24 |
| Crispy honey soy chicken burger<br>San Chow lettuce, whipped wasabi & avocado butter, curly fries, Japanese mayonnaise (GA)   | \$24 |
| BLAT<br>Bacon lettuce, tomato & avocado toasted sandwich, curly fries (GA)  | \$21 |
| Mediterranean open grill<br>Buffalo mozzarella, roast peppers, eggplant, baby spinach, , balsamic reduction, whipped beetroot & fetta butter on toasted sourdough (V)(GA) | \$21 |
| Classic pizza margarita<br>Rich Napoli sauce, buffalo mozzarella, cheese cracked black pepper fresh basil & EVOO (V)  | \$27 |

## Slides

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| Sweet potato fries<br>Crème Fraiche (GF,V)                            | \$8 |
| French fries<br>Garlic aioli (GF,V)                                   |     |
| Curly fries<br>Garlic aioli (V)                                       |     |
| Honey butter glazed baby vegetables (GF,V)<br>Mixed baby leaves       |     |
| Aged balsamic & EVOO (GF,V)<br>Asparagus, fried chorizo sausage       |     |
| Sautee broccolini<br>Roasted macadamia nuts                           |     |
| Sautee potatoes<br>Speck & Brussels sprouts w/ chilli & tomato butter |     |

## Desserts

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\$16

### Stone cold chocolate (GF)

Double chocolate mousse, milk chocolate crunch, bitter chocolate soil, double cream served stone cold

### Sticky date with textures of caramel (GF)

Rich caramel sticky date cake with smooth caramel whip, crisp, crunch finished with double cream.

### Fruit fizzle sherbet mousse

Flavours of fruit mousse, matching sherbet - accompanied by a fresh strawberry orange soup

### Vanilla bean pannacotta (GF)

Local mango pineapple salsa infused with Mt Uncle Botanical Gin

### Strawberries and cream cheesecake

Layered strawberry and vanilla bean cheesecake popsicle, with strawberry glaze, fresh strawberries, torched meringue, double cream

### Apple and cinnamon crème brûlée (GA)

Rich vanilla bean crème brulee served with a fresh apple cinnamon gel pipette, crunchy cinnamon crumble tuille, whipped caramel, double cream

### Reef inspired petit gateaux

Petit gateaux with layers of Yuzu, sea salt caramel, roast Macadamia praline, raspberry gel, coconut mousse finished with meringue, sugar coral and micro sponge

### Sliced & whole tropical fruit platter

### Assorted fine Australian cheese

Apple & fig terrine, seeded lavosh & homemade quince gel

\$24