

breakfast menu.

COCO'S.
KITCHEN + BAR

something light.

Toast	12
Sourdough, butter & seasonal preserves (V GF available)	
Bircher muesli	16
Summer fruits, nuts & seeds (V)	
Chia	16
Raspberry ripple chia pudding (V)	
Fruit plate	15
Locally sourced seasonal fruits (VG DF GF)	
Power bowl	22
Quinoa, kale, crispy tofu, spinach, edamame, avocado & hummus (VG DF GF)	

hot breakfast.

Eggs on toast	18
Poached, scrambled, or fried (DF GF)	
Ruben bagel	22
Pastrami, Swiss cheese, pickles, sauerkraut & Russian dressing	
Brisket benedict	26
Poached eggs, slow-cooked bulgogi glazed beef, pickled oriental mushroom, hollandaise sauce, toasted milk bread & spring onion	
Herbed mushroom toast	24
Focaccia, harissa, radicchio, chilli & lime dressing, shaved pecorino & poached egg (V GF available)	
Vegan mushrooms	24
Potato hash & beetroot cashew cream (VG DF GF)	
Seasonal avocado	22
Lime & crème fraîche, pomegranate, micro herbs, poached egg, pickled shallots, mixed seed tuile & sourdough	
Savoury pancakes	26
Smashed sweet pea & dill fetta pancakes, spinach, poached eggs & hollandaise sauce (V GF)	

sides.

5

Avocado | bacon | egg | hash brown | hollandaise sauce | sautéed mushroom | ham
smoked salmon | chicken sausage | sautéed spinach | roasted tomato | yoghurt



kids breakfast.

10

Tropical fruit salad

With yoghurt (V|GF)

Cereal

Cornflakes | Coco Pops | Just Right (V)

Belgian waffle

With ice cream & maple syrup (V)

hot & cold drinks.

>Juice

Orange | apple | pineapple | tomato | cranberry

6

Mango nectar | apricot nectar

7

>JING loose leaf tea

7.5

Black tea

Assam breakfast | darjeeling 2nd flush | earl grey

Green tea

Jade sword | sencha | jasmine pearls

Herbal infusion

Rooibos | whole chamomile flowers | whole peppermint leaves

>“The Roaster Guy” coffee

Short black, macchiato

5

Long black | flat white | latte | cappuccino | mocha | long macchiato | chai latte | hot chocolate

6

Iced coffee | iced chocolate

8

>Milkshake

9

Chocolate | strawberry | vanilla | caramel

>Smoothie

10

Banana | mixed berry

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

Please note: Public Holidays incur a 15% surcharge. Credit card surcharge applies.

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