

# lunch menu.

**coco's.**  
KITCHEN + BAR

## bread.

Sourdough 12  
Confit garlic butter, sea salt & parsley (V)

Sourdough caprese 16  
Torn buffalo mozzarella, tomato & basil pesto (V)

## lunch.

Charcuterie board 38  
Cured meats, chicken liver parfait & cheese with assorted bread & crackers

Spanner crab croquettes 22  
Crème fraîche & watercress

Sundried tomato arancini 20  
Mozzarella cheese & pesto (V)

Truffle fries (V|DF) 12

Caesar salad 24  
Tossed romaine lettuce with bacon, croutons, shaved parmesan cheese & white anchovies

Green bowl 25  
Broccoli, kale, edamame, avocado & mint with pistachio dukkah (V)

Moreton Bay bug salad 26  
Avocado, bacon & watercress

Beetroot cured trout 28  
Soft herbs buttermilk & caviar (GF)

Fish & chips 26  
Line caught local battered mackerel with tartare sauce & fries

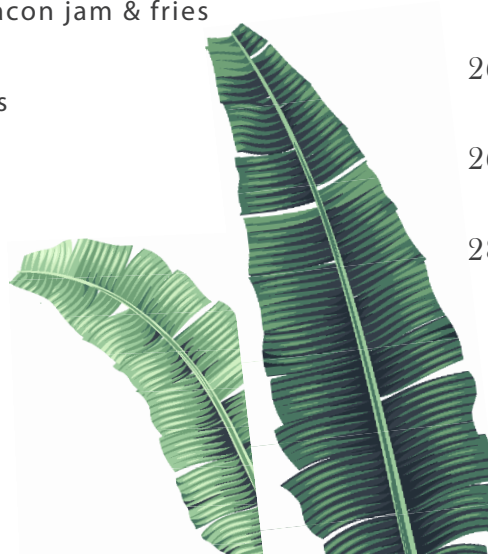
Spaghetti 24  
Broccoli, pesto, asparagus, rocket & pine nuts (V)

Wagyu burger 26  
Lettuce, tomato, pickles, melted cheese finished with bacon jam & fries

Chicken burger 26  
Fried chicken with pickled cucumber, Kimchi slaw & fries

Fish burger 26  
Lettuce, tomato, pickles, tartare sauce & fries

Plant-based burger 28  
Lettuce, tomato, pickles & fries (DF|VG)





## dessert specials.

Affogato House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	24
Framboise Vanilla bean bavaoises, honey madeleine & raspberry jelly	26
Summer lovin' Vanilla bean & yoghurt mousse, apricot compote with almond sable & frozen yoghurt	28
House favourite - Gianduja Hazelnut crème brûlée, dollop cream, chocolate sponge & golden tuile (GF)	28
Plant-based Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	30
Local cheese plate Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

## kids. 17

- Fish & chips
- Bolognaise
- Grilled chicken & chips

## kids desserts. 15

- Banana split  
Sliced banana, ice-cream & topping (V|GF)
- Teddy picnic  
Teddy biscuits, chocolate dip & ice cream (V)
- Seasonal fruit jenga  
Sliced seasonal fruit served with yoghurt (V|GF)

(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.