

kids mains.

Fish & chips

Bolognaise

Grilled chicken & chips

17

kids dessert.

Banana split

Sliced banana, ice-cream & topping (V)

Teddy picnic

Teddy biscuits, chocolate dip & ice cream (V)

Seasonal fruit jenga

Sliced seasonal fruit served with yoghurt (V)

15

dessert drinks.



>Sticky & sweet (75ml)

2016 – Royal Tokaji Late Harvest – Hungary

2011 – De Bortoli Noble One – Riverina, NSW

2012 – Yalumba Botrytis Viognier – Warttonbully, SA

2016 – De Beurepaire Coeur D’or – Rylstone, NSW

15

70

16

75

13

60

14

65

>Port & sherry

Emilio Lustau Pedro Ximenez ‘San Emilio’ Jerez

Warre’s Otima 10 Years

Yalumba Galway Pipe

Grandfather

McWilliams Show Reserve Tawny

McWilliams Show Reserve Topaque

12

20

12

27

24

24

>Cognac

Remy Martin VSOP

Remy Martin XO

Courvoisier VSOP

Courvoisier XO

17

39

17

39

>“The Roaster Guy” coffee

Short black | macchiato

Long black | flat white | latte | cappuccino | mocha | long macchiato |

chai latte | hot chocolate

5

6

Iced coffee | iced chocolate

8

>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

(V) Vegetarian (VG) Vegan

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

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



COCO'S.

KITCHEN + BAR

LUNCH MENU



bread & entrées.

Sourdough Confit garlic butter, sea salt & parsley (V)	12
Sourdough caprese Torn buffalo mozzarella, tomato & basil pesto (V)	16
Charcuterie board Cured meats, chicken liver parfait & cheese with assorted bread and crackers	38
Spanner crab croquettes Crème fraiche & watercress	22
Sundried tomato arancini Mozzarella cheese & pesto	20
Beetroot cured coral trout Soft herbs butter milk & caviar	28
Caesar salad Tossed romaine lettuce with bacon, croutons, shaved parmesan cheese & white anchovies	24
Green bowl Broccolini, kale, edame, avocado & mint with a pistachio dukkha	25
Moreton Bay bug salad Avocado, bacon & watercress	26
Scallops Curried Pumpkin puree finished with speck crumble	34

burgers & pasta.

Wagyu burger Lettuce, tomato, pickles melted cheese finished with bacon jam & chips	26
Chicken burger Fried chicken with pickled cucumber & a Kimchi slaw	26
Fish burger Lettuce, tomato, pickles and tartare sauce with fries	26
Plant based burger Lettuce, tomato & pickles served with French fries	28
Spaghetti Broccolini, pesto, asparagus, rocket & pine nuts	24
Macadamia prawn pesto Pappardelle pasta	36

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mains.

Fish & chips line caught local battered mackerel with tartare sauce & chips	26
Pan seared Barramundi Kale, fennel & broccolini slaw	40
Roasted cauliflower Babaganoush, mint & pine nut salad	38
Moreton Bay bugs Herbs and garlic butter	42
Coral Trout Harissa and labne	45
Char grilled rib fillet Duck fat kipfler potatoes & jus	45
Lobster thermidor Asparagus & broccolini salad	55
Butternut pumpkin risotto Pine nuts & sage	34
Vegan mushroom rendang Steamed coconut rice	36

sides.

Truffle fries	12
Steamed seasonal greens	12
Roasted carrots with hazelnut dukkha	15
Nashi pear salad with rocket, blue cheese & toasted walnuts	12
Cauliflower mac & cheese	16

dessert specials.

Affogato House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V)	24
Framboise Vanilla bean bavaroises, 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	28
Plant-based Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG)	30