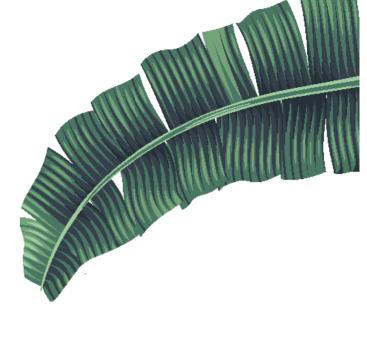
kids mains.		17
Fish & chips		
Bolognaise		
Grilled chicken & chips		
kids dessert.		15
Banana split Sliced banana, ice-cream & topping (V)		
Teddy picnic Teddy biscuits, chocolate dip & ice cream (V)		
Seasonal fruit jenga		
Sliced seasonal fruit served with yoghurt (V)		
dessert drinks.	•	
>Sticky & sweet (75ml) 2016 - Royal Tokaji Late Harvest - Hungary 2011 - De Bortoli Noble One - Riverina, NSW 2012 - Yalumba Botrytis Viognier - Warttonbully, SA 2016 - De Beaurepaire Coeur D'or - Rylstone, NSW	15 16 13 14	70 75 60 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	5 6	
chai latte hot chocolate		
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 to accommodate dietary requirements. However due to the shared production and serving environment, we guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform you have a food allergy or intolerance	e cannot	
Please note: Public Holidays incur a 15% surcharge. Credit card surcharge applies		



COCOS.

KITCHEN + BAR LUNCH MENU



breads & 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
(V) Vegetarian (VG) Vegan	

(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.

mains.

Fish & chips line caught local battered mackerel with tartare sauce & chips	26
Pan seared Barramundi Kale, fennel & broccolini slaw	4(
Roasted cauliflower Babaganoush, mint & pine nut salad	38
Moreton Bay bugs Herbs and garlic butter	42
Coral Trout Harissa and labne	43
Char grilled rib fillet Duck fat kipfler potatoes & jus	43
Lobster thermidor Asparagus & broccolini salad	58
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	13
Nashi pear salad with rocket, blue cheese & toasted walnuts	12
Cauliflower mac & cheese	16
dessert specials.	
$\begin{array}{c} Affogato \\ \text{House-made vanilla bean ice cream with early Awinjji coffee} \\ \text{ganache \& freshly brewed espresso (V)} \end{array}$	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)	3(