



À LA CARTE DINNER MENU

AVAILABLE MON - FRI FROM 5PM

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace
allergens, we cannot guarantee completely allergy-free dining experiences.*

Entrées

MARINATED OLIVES	7
<i>Served warm in a rosemary & thyme marinade</i>	
TOMATO BRUSCHETTA (V)	14
<i>Ricotta, cherry tomatoes, basil</i>	
DIPS TRIO & FLATBREAD (V)	12
<i>Herbed flatbread served with a trio of bespoke dips</i>	
POPCORN PRAWN	15
<i>Marinated vannamei prawns crumbed in japanese panko</i>	
BUFFALO WINGS	18
<i>Roasted chicken wings coated in sriracha and cayenne pepper sauce</i>	
ARANCINI (V)	15
<i>Panko crumbed mushroom arancini served on arrabiata sauce</i>	
SALT AND PEPPER SQUID	18
<i>Pineapple cut squid dusted with paprika</i>	
CHARCUTERIE BOARD	28
<i>Chef's selection of cold meat cuts, bocconcini, olives, pickled chilli, assorted dips and French bread sticks,</i>	
TASTING PLATTER (SERVES 2)	35
<i>Popcorn prawn, buffalo wings, arancini, salt and pepper squid</i>	

Mains

COCO SUPER SALAD (V) (GF)	25
<i>Quinoa, chickpeas, fetta, pomegranate, wild black rice, lentils, avocado, honey & mustard dressing</i>	
CAESAR SALAD	20
<i>Baby cos lettuce, bacon, herb croutons, egg, parmesan</i>	
<i>Add Chicken + \$5</i>	
WILD MUSHROOM RISOTTO (V)	26
<i>Creamy arborio rice, wild mushrooms, spinach, pine nuts & pumpkin</i>	
CRISPY SKIN BARRAMUNDI	34
<i>Pepper tea infused pea purée, heirloom cherry tomatoes, leek, capers, cilantro dressing with roasted kipfler potato</i>	
CRAB LINGUINE	29
<i>Blue swimmer crab, Fennel, chilli, baby capers in rich napoli sauce</i>	
CREAMY CARBONARA	26
<i>Crispy pancetta, leek, mushroom, parmesan</i>	
TAGLIATELLE BOLOGNESE	26
<i>Bolognese sauce, buerre rouge, pangrattato</i>	
LENTIL TOPPED AUBERGINE (V) (GF)	24
<i>Bolognese sauce, buerre rouge, pangrattato</i>	

Butcher's Block

WAGYU BURGER	27
<i>Grass fed wagyu beef, pickles, tomato, lettuce, cheese on brioche and Coco Special Burger Sauce. Served with fries</i>	
250G EYE FILLET	46
<i>Smoked sweet potato puree, bok choy, truss cherry tomato, roasted onion cup & red wine jus</i>	
300G GRASS FED STRIPLOIN	42
<i>Fondant potato, shimeji mushroom, pumpkin puree, heirloom baby carrots, red wine jus / mushroom sauce</i>	
LAMB RUMP	36
<i>Dutch carrots, cumin infused yoghurt, red wine jus served with butternut squash</i>	
PORK RIBS	39
<i>12 hour slow cooked pork ribs in smoky barbeque sauce</i>	
CHICKEN SUPREME	30
<i>Grilled chicken breast marinated in herbs, creamy spinach risotto with mushroom sauce</i>	
CHICKEN PARMIGIANA	26
<i>Panko crumbed chicken breast, tomato sauce, mozzarella</i>	
SIDES	9 ea
Greek Salad	Seasonal Vegetables
Truffle Fries	Garden Salad
Sautéed Potatoes	Roasted Cheesy Cauliflower

Dessert

VANILLA PANNACOTTA	16
<i>Infused with vanilla and Nutella Served with berry compote</i>	
PASSIONFRUIT CRÉMÉ BRULÉE	18
<i>Silky custard base with a caramelised shell</i>	
MOLTEN CHOCOLATE	18
<i>Rich dark chocolate cake with a molten centre Served with cinnamon ice cream</i>	
CHEESE BOARD	24
<i>Selection of cheeses, crackers, mixed dry fruit, fresh fruit, quince paste</i>	

Beverage List

MINERAL WATER

CAPi Still Water 750ml 8

CAPi Sparking Water 750ml 8

BEER & CIDER

Coopers Premium Light (*Lager*) 10

Corona (*Lager*) 10

Great Northern Original (*Lager*) 10

Heineken (*Lager*) 10

Little Creatures Pale Ale 11

Somersby Apple Cider 9

SPARKLING WINE G B

Cielo Prosecco
Venice, Italy 12 / 40

ROSÉ

Ultimate Provence Rose
Provence, France 12 / 50

CHAMPAIGN

*Veuve Clicquot 750ml Brut
Champaign, France* 175

WHITE WINES	G B
Risky Business Pinot Gris <i>King Valley, SA</i>	12 / 50
Alan McCorkindale Sauvignon Blanc <i>Marlborough, NZ</i>	14 / 60
Jacob's Creek Classic Sauvignon Blanc <i>Barossa Valley, SA</i>	9 / 40
Riporta Small Batch Pinot Grigio <i>Sicily, Italy</i>	60
Risky Business Chardonnay <i>Margaret River, WA</i>	12 / 50
RED WINES	G B
Lawson's Dry Hills Pinot Noir <i>Marlborough, NZ</i>	12 / 50
Mount Trio Pinot Noir <i>Great Southern, WA</i>	12 / 50
Jacob's Creek Classic Shiraz <i>Barossa Valley, SA</i>	9 / 40
Grower's Touch Shiraz <i>Riverina, NSW</i>	14 / 60
Kay Brothers Shiraz <i>Maclaren Vale, SA</i>	14 / 50
Penfolds Max's Shiraz <i>Barossa Valley, SA</i>	17 / 60
Capel Vale Cabernet Sauvignon <i>Margaret River, WA</i>	12 / 50
St Brioc Cabernet Sauvignon <i>Maclaren Vale, SA</i>	14 / 60

WHISKEY	30ml
Johnny Walker Red Label	12
Johnny Walker Black Label	14
Johnny Walker Gold Label	16
Johnny Walker Blue Label	21
Chivas Regal 12 Y.O	12
Chivas Regal 15 Y.O	16
Glenfiddich 12 Y.O	12
Glenfiddich 15 Y.O	16
Jameson Irish Whiskey	11
Monkey Shoulder	12
BOURBON	
Jim Beam	10
Wild Turkey American Honey	10
Maker's Mark	12
Jack Daniels	10
Canadian Club	10
TEQUILA	
Patron	12
Don Julio	14

GIN	30ml
Bombay Sapphire	12
Hendricks	14
Four Pillars	12
RUM	
Captain Morgan Spiced Gold	10
Kraken Black Spiced	12
Bundaberg Original	10
VODKA	
Grey Goose	14
Belvedere	14
Ciroq	14
APERITIFS / DIGESTIFS	
Frangelico	10
Campari	12
Limoncello	10
Baileys Irish Cream	9