



# À LA CARTE DINNER MENU

AVAILABLE MON - FRI FROM 5PM

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*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.*

V - Vegetarian    GF - Gluten Free

# Entrées

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WARM OLIVES (V) (GF)	9
<i>Rosemary &amp; thyme marinade</i>	
SMOKED SALMON	19
<i>Salsa verde, crab sticks, capers, heirloom cherry tomatoes</i>	
SCALLOPS	22
<i>Seared scallops served with smoked butternut squash</i>	
POPCORN SHRIMP	18
<i>Marinated vannamei prawns crumbed in japanese panko</i>	
SALT AND PEPPER SQUID	22
<i>Pineapple cut squid dusted with herb flour</i>	
TERRINE DE CANARD	19
<i>Duck pate, biscotti, compressed watermelon</i>	
BUFFALO CHICKEN WINGS	21
<i>Roasted chicken wings coated in sriracha and cayenne pepper sauce</i>	
ARANCINI (V)	18
<i>Panko crumbed mushroom arancini served on arrabiata sauce</i>	
TASTING PLATTER (SERVES 2)	38
<i>A combination platter of entrées consisting of popcorn shrimp, buffalo wings, arancini, salt and pepper squid</i>	

# Mains

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COCO SUPER SALAD (V) (GF)	24
<i>Quinoa, chickpeas, fetta, pomegranate, wild black rice, lentils, avocado, honey &amp; mustard dressing</i>	
<i>Add Chicken + \$5</i>	<i>Add Smoked Salmon + \$7</i>
CAESAR SALAD	26
<i>Baby cos lettuce, bacon, herb croutons, egg, parmesan</i>	
<i>Add Chicken + \$5</i>	
WILD MUSHROOM RISOTTO (V)	32
<i>Creamy arborio rice, wild mushrooms, spinach, pine nuts &amp; pumpkin</i>	
CRISPY SKIN BARRAMUNDI	38
<i>Pepper tea infused pea purée, heirloom cherry tomatoes, leek, capers, cilantro dressing with roasted kipfler potato</i>	
ATLANTIC SALMON	39
<i>Grilled salmon fillet, smoked beetroot, heirloom carrots, truss cherry tomatoes, avocado &amp; salsa verde</i>	
PRAWN LINGUINE	36
<i>Linguine pasta tossed in rich Napoli sauce with chilli and basil, with tiger prawns and mussels</i>	
CREAMY CARBONARA	32
<i>Crispy pancetta, leek, mushroom, parmesan</i>	
<i>Add Chicken + \$5</i>	
PARPADELLE BOLOGNESE	28
<i>Bolognese sauce, buerre rouge, pangrattato</i>	

# Butcher's Block

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WAGYU BURGER	32
<i>Grass fed wagyu beef, pickles, tomato, lettuce, cheese on brioche and Coco Special Burger Sauce. Served with fries</i>	
250G EYE FILLET	54
<i>Smoked sweet potato puree, bok choy, truss cherry tomato, roasted onion cup &amp; red wine jus</i>	
RIB EYE ON THE BONE	49
<i>Fondant potato, shimeji mushroom, pumpkin puree, heirloom baby carrots, red wine jus / mushroom sauce</i>	
LAMB RUMP	46
<i>Dutch carrots, cumin infused yoghurt, red wine jus served with butternut squash</i>	
BBQ PORK RIBS	42
<i>12 hour slow cooked pork ribs in smoky barbeque sauce served with seasoned fries</i>	
CHICKEN SUPREME	38
<i>Grilled chicken breast marinated in herbs, creamy spinach risotto with mushroom sauce</i>	
CHICKEN PARMIGIANA	28
<i>Panko crumbed chicken breast, ham, mozzarella &amp; fries</i>	
<b>SIDES</b>	9 ea
Greek Salad	Truffle fries
Garden Salad	Sautéed Potatoes
Seasonal Vegetables	Roasted Cheesy Cauliflower

# Dessert

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VANILLA PANNACOTTA	18
<i>Berry compote, oreo soil</i>	
BAKED ALMOND CHEESECAKE	18
<i>Fresh berries, mango espuma</i>	
CHOCOLATE LAVA CAKE	21
<i>Rich dark chocolate cake with a molten centre</i>	
<i>Served with vanilla ice cream</i>	
AFFOGATO NOIR	19
<i>Vanilla ice cream, espresso. coffee liqueur</i>	
SORBET	16
<i>Daily selection of sorbet</i>	

# Beverage List

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## MINERAL WATER

CAPi Still Water 750ml	8
CAPi Sparking Water 750ml	8

## BEER & CIDER

Coopers Premium Light ( <i>Lager</i> )	10
Corona ( <i>Lager</i> )	10
Great Northern Original ( <i>Lager</i> )	10
Heineken ( <i>Lager</i> )	10
Little Creatures Pale Ale	11
Somersby Apple Cider	9

## SPARKLING WINE

	G	B
Cielo Prosecco Venice, Italy	12	40

## ROSÉ

Ultimate Provence Rose <i>Provence, France</i>	12	50
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## CHAMPAIGN

<i>Veuve Clicquot 750ml Brut Champaign, France</i>	175
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## 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	
Tamburlaine Organic Pinot Gris <i>Orange, NSW</i>	12 / 50	

## RED WINES

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	
Tamburlaine Organic Shiraz <i>Orange, NSW</i>	14 / 60	

<b>WHISKEY</b>	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
<b>BOURBON</b>	
Jim Beam	10
Wild Turkey American Honey	10
Maker's Mark	12
Jack Daniels	10
Canadian Club	10
<b>TEQUILA</b>	
Patron	12
Don Julio	14



<b>GIN</b>	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

## **COCKTAILS**

Amaretto sour	19
Espresso Martini	19
Long Island Iced Tea	24
Negroni	19
Margarita	19
Moscow Mule	19
Whiskey Sour	19