



DINNER

5:00–9:00PM · TUE–SAT

STARTERS

CHEESY GARLIC BREAD **v** 14

Toasted artisan bread, garlic herb butter & melted mozzarella, baked until golden

MOZZARELLA ARANCINI **v** 18

Crisp Sicilian arancini filled with molten mozzarella, spicy tomato sugo & sweet potato crisps

SALT & PEPPER SQUID 22

Crispy squid seasoned with chilli, garlic & herbs, served with citrus aioli

GARLIC PRAWNS **GF** 22

Prawns sautéed in garlic & chilli oil, lemon, paprika & parsley

TASTING PLATTER 36

Salt & pepper squid, garlic prawns, arancini & cheesy garlic bread to share (serves 2)

SALADS

CAESAR SALAD 24

Crisp cos, bacon, egg, parmesan & croutons, house Caesar dressing

Add chicken +7

COCO SUPER SALAD **VG GF** 26

Quinoa, chickpeas, pomegranate, wild black rice, lentils, avocado, maple & mustard dressing

Add chicken +7 · Add smoked salmon +7

LITTLE ONES

KIDS CHEESEBURGER 14

Beef patty, melted cheese & fries

KIDS PASTA **v** 14

Penne with Napoli sauce & parmesan

MAINS

CHICKEN SCHNITZEL 29

Panko-crumbed chicken, golden & crisp, with a side of fries

Make it a Parmigiana +5

WAGYU BEEF BURGER 29

Grass-fed wagyu, cheese, pickles, tomato, lettuce & signature sauce on brioche, with fries

WILD MUSHROOM RISOTTO **v** 32

Creamy risotto, wild mushrooms, spinach & pine nuts, topped with parmesan

CHICKEN SUPREME 34

Herb-marinated grilled chicken breast, creamy spinach risotto & mushroom sauce

BEEF RAGÙ PAPPARDELLE 38

Slow-braised beef ragù, pappardelle & rich tomato sugo

CRISP-SKIN BARRAMUNDI 39

Roasted kipfler potato, dutch carrot, heirloom cherry tomato, capers & salsa verde

PRAWN LINGUINE 39

Linguine in Napoli sauce, sautéed prawns, garlic, chilli & blistered cherry tomatoes

250g RUMP STEAK 44

Fries, garden salad & red wine jus or mushroom sauce

SIDES 9 EACH

Fries · Seasonal Vegetables · Garden Salad

DESSERT

MOLTEN CHOCOLATE CAKE 16

Rich chocolate cake, molten centre, vanilla ice cream & Oreo crumb

VANILLA BEAN PANNA COTTA 16

Silky vanilla panna cotta, seasonal fruit & berry coulis

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

V VEGETARIAN · VG VEGAN · GF GLUTEN FREE



BEVERAGES

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SIGNATURE COCKTAILS 23

BLUEBERRY BLITZ
Hendrick's gin, St-Germain, blueberry, citrus

GRAPEFRUIT SANGRIA
Vodka, grapefruit, rosé

CLASSIC COCKTAILS 19

APEROL SPRITZ
ESPRESSO MARTINI
NEGRONI
MARGARITA
WHISKEY SOUR

SPARKLING GLS / BTL

FIERCE III PROSECCO 14 / 50
King Valley, VIC

BIMBADGEN SPARKLING ROSÉ 16 / 58
Hunter Valley, NSW

MOËT & CHANDON 150
Brut Impérial · Champagne · 750ml

WHITE GLS / BTL

KIM CRAWFORD SAUVIGNON 18 / 60
BLANC
Marlborough, NZ

FIERCE III PINOT GRIGIO 17 / 55
Barossa Valley, SA

PETER DRAYTON CHARDONNAY 17 / 55
Hunter Valley, NSW

ROSÉ & MOSCATO GLS / BTL

WILLS DOMAIN MYSTIC SPRING 17 / 59
ROSÉ
Margaret River, WA

BROWN BROTHERS PINK MOSCATO 16 / 50
King Valley, VIC

BEER & CIDER

ASAHI SUPER DRY 10
CORONA EXTRA 10
GREAT NORTHERN ORIGINAL 10
STONE & WOOD PACIFIC ALE 12
SOMERSBY APPLE CIDER 10
HEINEKEN ZERO 0.0% 10

RED GLS / BTL

BOUCHER HEATHCOTE SHIRAZ 17 / 55
Heathcote, VIC

INNOCENT BYSTANDER PINOT 19 / 65
NOIR
Yarra Valley, VIC

TOMICH HILL CABERNET 18 / 65
SAUVIGNON
Adelaide Hills, SA

PENFOLDS MAX'S SHIRAZ 70
Barossa Valley, SA · 750ml

SPIRITS 30ML

VODKA WHISKEY & BOURBON
SMIRNOFF 12 JOHNIE WALKER 16
GREY GOOSE 16 BLACK

GIN JAMESON 14
BOMBAY 14 JACK DANIEL'S 14
SAPPHIRE 14 MAKER'S MARK 14
HENDRICK'S 14 CHIVAS REGAL 12y 16
GLENFIDDICH 12y 16

RUM APERITIF & LIQUEUR
BUNDABERG 12 APEROL 12
KRAKEN SPICED 12 CAMPARI 12
RUM BAILEYS 12

TEQUILA PATRÓN SILVER 14

WATER, SOFT DRINKS & JUICE

AQUA PANNA · SAN PELLEGRINO 10
Still / sparkling · 750ml

COCA-COLA · NO SUGAR · 6
LEMONADE

LEMON LIME & BITTERS · GINGER 8
BEER

TONIC · SODA WATER 7

ORANGE · APPLE JUICE 7