

COCO'S

*JOIN OUR VINTAGE WINE CLUB FOR
50% DISCOUNT ON FOOD AND
30 - 50% DISCOUNT ON OUR MEMBERS WINE LIST*

*GREAT DISCOUNTS FOR OUR MEMBERS ON
OFF-PREMISE WINE PURCHASES
(REFER TO THE LAST PAGE OF THE MENU)*

*PLEASE ENQUIRE WITH OUR STAFF FOR INFORMATION
AND A MEMBERSHIP APPLICATION FORM*

CONDITIONS DO APPLY

*Please be advised that a 2.25% surcharge applies to American Express and Diners payments.
There is no surcharge on Visa or Mastercard payments.*

Starters

<i>Crusty Turkish bread served warm with: Western Australian extra virgin olive oil, sweet balsamic & dukkah</i>	9.00
<i>Or with trio of assorted savory dips</i>	9.90
<i>Garlic bread</i>	9.00
<i>Bruschetta; grilled ciabatta with fresh tomato & basil</i>	9.90
<i>Chorizo grilled, served with sweet balsamic glaze & lemon</i>	15.75
<i>Marinated Meredith Farm feta</i>	8.00
<i>Olives</i>	7.25

Entrees & Main Courses

<i>Tasmanian rock oysters:</i>		
<i>Natural, on crushed ice with lime</i>	4.50	
<i>Natural with Sangiovese verjus, salmon caviar & chive</i>	4.80	
<i>Soya & sesame with bonito, nori & coriander</i>	4.80	
<i>Bloody Mary oyster shooters with cracked black pepper</i>	7.00	
<i>Tempura served with a wasabi & lemon mayonnaise</i>	4.80	
<i>Classic Kilpatrick</i>	4.90	
<i>Caesar salad, with crisp prosciutto wafers, cos lettuce croutons & shaved parmesan</i>	19.50	
<i>or with grilled chicken</i>	28.50	
<i>Cured Huon Tasmanian salmon</i>	29.50	
<i>Vodka & pernod cured salmon served with horseradish & dill chat potatoes, salsa verde & fried capers</i>		
	Entrée	Main
<i>Traditional beef carpaccio, baby capers, chili, truffle oil & manchego crisps</i>	29.50	39.75
<i>Freshly steamed Carnarvon king prawns with avocado, spicy mango mayonnaise, toasted almonds & lime</i>	31.00	48.00
<i>Crispy fried spicy salt & pepper squid served with chickpeas, bok choy, red capsicum, bean shoots & coriander with a sour cream & peanut butter sauce</i>	27.00	39.80
<i>Coco's Huon Tasmanian salmon sashimi & California roll sushi, marinated ginger, wasabi, soy & mirin dip</i>	31.00	45.50
<i>Slow braised Black Angus beef cheeks, served on a creamy wild mushroom & mascarpone risotto finished with basil oil</i>	30.00	48.00
<i>Prawns, scallops & clams tossed in garlic, chili, parsley & olive oil served with house made sundried tomato fettuccine</i>	33.50	49.50

Poultry

Free range chicken pan roasted with Moroccan spices, served with roasted pumpkin, semi dried tomatoes, baby spinach & Meredith farm feta	43.00
Twice cooked Muscovy Duck Marylands served with wild Italian mushrooms, potatoes, peas & jus	48.00

Today's market fresh fish

	Entrée	Main
Grilled fillet of King Snapper served on a salsa of vine ripened tomato, Persian feta & basil with sundried tomato & asparagus rouille	30.00	46.50
Geraldton Dhufish grilled & served on thyme & garlic roasted beetroot with Swiss chard & a honey chilli vinaigrette		56.50
Crispy skin fillet of Cone Bay Barramundi served with a herb & leek salad & a tangy lime dressing		45.50
Huon Tasmanian salmon grilled medium rare with a crispy skin served with dill & star anise buttered leeks, roasted capsicum & pistachio purée & chargrilled squash	30.00	44.00

Additional condiments available on request: tartar sauce, lemon aioli

Today's aged prime beef-all certified Black Angus

Fillet (250 grams) Char-grilled & served with a parsnip & onion puree & a red wine jus*	49.50
Sirloin (350 grams) Char-grilled & served with potato dauphinoise & Cabernet jus*	49.80
Scotch Fillet (350 grams) Char-grilled & served with basil & black pepper butter, Cabernet jus* recommended medium	53.50
Ribeye (600 grams) 30 day dry aged, char-grilled & served with a Cabernet jus* recommended medium	66.00

Additional sauces:

* Mushroom sauce	4.20	* Peppercorn & brandy sauce	3.30
* Creamy garlic sauce	3.30	* Béarnaise	2.75

Additional condiments available on request: wholegrain mustard, Dijon mustard, Hot English mustard, creamed horseradish

Salads and side orders

Hand cut chips, rosemary & lime salt with aioli	9.50	Chargrilled Mediterranean vegetable & haloumi salad served with quinoa & a basil aioli	22.50
Creamy mashed potato, parmesan & truffle oil	8.75	Wild rocket, chargrilled asparagus & pear salad with pickled mushrooms, roasted walnuts & a light tomato dressing	16.75 22.75
Provençal green beans tossed in a light tomato sauce with olives, capers, pine nuts & parsley	9.90	Traditional Greek salad	16.75 22.50
Fresh sautéed broccolini with a lemon & olive oil dressing & toasted almonds	9.90	Garden salad	14.75 19.90
Caesar salad	19.50 32.50	Festival lettuce, baby spinach, grape tomatoes, cucumber, avocado, white balsamic vinaigrette	

Please bring any specific dietary requirements to our attention; however we cannot be held liable for allergies due to trace ingredients that may exist in some of our dishes

Lunch Time Grazing Menu \$25.50 – 11.30am to 5pm

King Snapper

Grilled and served with a citrus infused risotto

Black Angus Sirloin (150gm)

Char-grilled, served with parmesan croquettes & a cherry tomato chutney

Wagyu Beef Lasagne

In a rich tomato sauce, layered with béchamel & fresh parmesan cheese, served with garlic buttered foccacia

Salmon Nicoise Salad

Atlantic Salmon grilled medium rare, served on a salad of green beans, chat potatoes, kalamata olives, cherry tomatoes, red onion & lettuce, with a white balsamic & seeded mustard vinaigrette

King Prawn & Avocado Focaccia

Bound with lemon mayonnaise, rocket and chives

Pappardelle Pasta

Served with sautéed porcini mushrooms, pancetta, thyme & a white wine cream sauce

Pea & Taleggio Risotto

Bound with fresh herbs, truffle oil, topped with char-grilled asparagus spears

King Prawn Tempura

Local king prawns in a light crispy tempura, served with a spicy dipping sauce

Spiced Beef Fillet Skewers

Served with north Indian style Dahl with a Swiss chard, carrot, parsley & red onion salad with raita sauce

SALADS

Wild rocket & pear salad

Wild rocket, chargrilled asparagus & pear salad with pickled mushrooms, roasted walnuts & a light tomato dressing

Sm 16.75

Lg 22.75

Chargrilled Mediterranean vegetable & haloumi salad

served with quinoa & a basil aioli

Lg 22.50