



# COCO'S

*JOIN OUR VINTAGE WINE CLUB NOW*

**50% DISCOUNT ON FOOD** FOR YOU & UP TO 7 GUESTS

*ON WEDNESDAY & THURSDAY EVENINGS*

*(CONDITIONS APPLY)*

**30 - 50% DISCOUNT ON ALL VINTAGE WINE**

*PLEASE ENQUIRE WITH OUR STAFF FOR INFORMATION*

*AND A MEMBERSHIP APPLICATION FORM*

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**OPEN 7 DAYS**

*MON – SUN from 11:30am till late*

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*Coco's grazing menu available everyday*

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*Please note individually itemized split accounts are not available*

*Credit card surcharges apply:*

*Visa/Mastercard 0.75% American Express/Diners 2.25%*

***Starters***

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<i>Crusty Turkish bread served warm with: Western Australian extra virgin olive oil, sweet balsamic &amp; dukkah</i>	9.80
<i>Or with trio of assorted savory dips</i>	10.20
<i>Garlic bread</i>	10.30
<i>Bruschetta; grilled ciabatta with tomato, capsicum basil salsa, Meredith feta &amp; aged balsamic</i>	12.80
<i>Housemade chorizo grilled &amp; served with sweet balsamic glaze &amp; lemon</i>	15.75
<i>Marinated Meredith Farm feta</i>	8.50
<i>Olives</i>	10.50

## **Entrees & Main Courses**

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### *Fresh rock oysters:*

<i>Natural, on crushed ice with lime</i>	5.20
<i>Tempura served with a wasabi &amp; lemon mayonnaise</i>	5.50
<i>Classic Kilpatrick</i>	5.50

### **Coco's Famous Tasting Plates** *(Great to share as an entrée or as a main course)*

<i>Southern Style Meat Taster</i>	48.50
<i>Slow roasted Linley Valley pork ribs along with skewers of prime beef fillet &amp; crispy fried chicken wings</i>	
<i>Fresh Local Seafood Taster</i>	58.50
<i>Lightly spiced baby squid, grilled King Prawns &amp; pan seared scallops served with a lime aioli</i>	

	<b>Entrée</b>	<b>Main</b>
<i>Caesar salad, served with candied spiced bacon, soft boiled egg and rye croute, with a light parmesan dressing</i>	22.50	
<i>or with grilled chicken</i>	31.00	
<i>Traditional beef carpaccio, baby capers, chili, truffle oil &amp; manchego crisps</i>	32.00	44.50
<i>Carnarvon king prawn &amp; avocado salad with freshly steamed king prawns tossed in a miso mayonnaise, served on a shiso and cucumber salad with yuzu dressing</i>	32.50	48.00
<i>Crispy fried squid served on a basil aioli, garnished with rocket, spring onion, chili, &amp; finished with shaved aged parmesan</i>	28.00	39.80
<i>Coco's Atlantic Salmon Sashimi with pickled ginger, wasabi &amp; a soy &amp; mirin sauce</i>	32.50	45.00

### **Fresh Housemade Pasta**

<i>Seafood pasta with Carnarvon king prawns and seared scallops tossed in a caper and basil Napoli sauce and house rolled linguini</i>	42.50
<i>House made linguine with pan fried mushrooms, garlic, chilli, black truffle, Wilted spinach finished with aged parmesan</i>	36.50
<i>Black Angus Beef &amp; Porcini Mushroom Ragu in a rich red wine tomato sauce with house rolled tagliatelle &amp; pecorino</i>	39.50

Free range char-grilled half chicken, with a mild harissa, served with fresh labne, Charred lime & house made dukkah 42.50

Duck Two Ways 48.00  
Sous vide Duck Maryland with chili and sesame bok choy and  
Pan seared duck breast with cherry blossom sauce and pickled daikon

## Today's market fresh fish

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Crispy skinned Cone Bay Barramundi and Carnarvon King Prawns served on a citrus glaze 49.50

Crispy skin Atlantic Salmon grilled medium rare & served with a citrus hollandaise , grilled fennel & fried capers 46.80

Chef's Market Fresh Fish of the day-please refer to the daily specials list

Additional condiments available on request: tartar sauce, lemon aioli

## Prime Aged certified Black Angus Beef

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Sirloin (350 grams) 52.00  
Char-grilled 40 day aged Black Angus Sirloin served with grilled King Oyster Mushrooms , baby leeks and finished with a red wine jus - **recommended medium rare**

Eye Fillet (250 grams) 54.50  
Prime 30 Day aged Kilcoy Fillet Char-grilled & served on a Jerusalem Artichoke puree, finished with a red wine jus\*

T-Bone (550 grams) 58.50  
Prime 30 day dry aged Black Angus T-Bone ,char-grilled and served with spiced butter, finished with a red wine jus\* **recommended medium rare**

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

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Crispy roasted baby potatoes, tossed with Coco's secret herbs & spices, served with sides of parmesan aioli & a chili plum sauce	11.50	Steamed broccolini served with a spiced hollandaise and toasted almonds	12.50
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Chunky handcut chips, crispy fried and served with sides of parmesan aioli & a chili plum sauce	11.50	Apple, avocado & cranberry salad tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing	19.50
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Creamy mashed potato, parmesan & truffle oil	11.50	Traditional Greek salad	21.50
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Caesar salad, served with candied spiced bacon, soft boiled egg and rye croute with a light parmesan dressing	22.50	Beetroot & Feta Salad, tarragon infused baby beetroots served with candied, walnuts, witlof, roasted pepitas and Meredith farm feta	17.70
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**Add any one of the following to our salads, Grilled Chicken or Prawns \$8.50**

*Cocos Grazing Menu available  
Monday to Sunday- 11.30am to 4pm*

**King Prawn & Avocado Open Sandwich**

*Steamed Carnarvon King prawns and avocado tossed in a lime & dill aioli with wild rocket served on toasted sourdough*

*\$29.80*

**Cocos Salmon Nicoise**

*Atlantic salmon grilled medium rare and served on a Nicoise salad of sugar snap peas, kipfler potatoes, soft boiled egg, finished with a traditional Nicoise dressing*

*\$29.50*

**Champagne Fish & Chips**

*Cone Bay Barramundi crispy fried in a light champagne batter & served with hand cut chips*

*\$36.50*

**Coco's Prime Scotch Fillet Burger**

*28 Day dry aged Scotch Fillet , truffle roasted mushrooms, Jarlsberg cheese, sriracha aioli in a stone baked Turkish bun, served with handcut chips*

*\$28.50*

**Wagyu Beef Lasagne**

*In a rich tomato sauce, layered with béchamel & grated gruyere cheese*

*\$28.00*

**Beef Cheek Ravioli**

*Beef cheek ravioli in a rich truffle mushroom cream sauce and grated parmesan*

*\$27.50*

**SALADS**

**Apple, avocado & cranberry salad**

*Tossed with bean sprouts, sugar snap peas and finished with a creamy basil dressing*

*Sml \$19.50*

***Please note no other promotional discounts are applicable to this menu***