

Cocos Kitchen

Beachside Dinner

TAPAS AND STARTERS

ROASTED TOMATO SOUP V GF \$22
Roasted Tomatoes Simmered & Blended

MEDITERRANEAN PANZANELLA SALAD \$32
Feta | Roasted Red Bell Pepper | Capers | Tomato | Cucumber | Sweet Pepper Emulsion | Focaccia

VEG OR SHRIMP TEMPURA VG \$25 | \$35
With Sweet Chili

FARMHOUSE CAESAR SALAD \$34
Romaine | Bacon | Homemade Farmhouse Caesar Dressing | Parmesan Garlic Croutons

MUSSELS PROVENCAL \$35
In A Basil Tomato Confit With Focaccia Bread

SIDES

ENGLISH POTATO MASH V GF \$14

SPINACH V GF \$14

WOK FRIED VEGETABLES V GF \$14

BROCCOLI V GF \$14

MAINS

SEARED TUNA WITH STIR FRY MEDLEY GF SA \$75
With Pickle Ginger And Sesame Seeds

PAN SEARED SCOTTISH SALMON GF \$70
With Cauliflower Puree & Broccoli

BRAISED LAMB SHANKS GF \$80
With Potato Mash, Mushroom & Spinach

STEAK FRITES GF \$110
With Tomato, Basil Goat Cheese Salad

CORDON BLEU STYLE CHICKEN KATSU \$65
With Potato Puree, Spinach & Broccoli

FETTUCCINE ALFREDO \$55 | \$60
Al Dente Pasta with Chicken Or Shrimp In Creamy Cheese Sauce

WILD MUSHROOM PAPPARDELLE VG \$55
With Cream Sauce & Truffle Oil

DESSERT

TIRAMISU \$24

CHOCOLATE GANACHE \$26

APPLE PIE \$24
With Vanilla Ice cream

CHOCOLATE MOUSSE \$24
With Berry Compote

CHEESE AND FRUIT PLATTER \$35

VEGETARIAN VE

VEGAN V

GLUTEN FREE GF

NUT ALLERGEN NA

SEED ALLERGEN SA

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.