



## dessert drinks.

### >Sticky & sweet (75ml)

2016 – Royal Tokaji Late Harvest – Hungary  
2011 – De Bortoli Noble One – Riverina, NSW  
2012 – Yalumba Botrytis Viognier – Warttonbully, SA  
2016 – De Beaurepaire Coeur D’or – Rylstone, NSW

	
15	70
16	75
13	60
14	65

### >Port & sherry

Emilio Lustau Pedro Ximenez ‘San Emilio’ Jerez	12
Warre’s Otima 10 Years	20
Yalumba Galway Pipe	12
Grandfather	27
McWilliams Show Reserve Tawny	24
McWilliams Show Reserve Topaque	24

### >Cognac

Remy Martin VSOP	17
Remy Martin XO	39
Courvoisier VSOP	17
Courvoisier XO	39

### >“The Roaster Guy” coffee

Short black   macchiato	5
Long black   flat white   latte   cappuccino   mocha   long macchiato   chai latte   hot chocolate	6

Iced coffee   iced chocolate	8
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### >JING loose leaf tea

<b>Black tea</b> Assam breakfast   darjeeling 2nd flush   earl grey	7.5
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#### Green tea

Jade sword | sencha | jasmine pearls

#### Herbal infusion

Rooibos | whole chamomile flowers | whole peppermint leaves

For more details view the full JING loose leaf tea menu.

# COCO’S.

KITCHEN + BAR

DINNER MENU

**Please note:** Public Holidays incur a 15% surcharge. We do not accept cash.

All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy please let us know before ordering.

## bread.

<b>Sourdough</b> Confit garlic butter, sea salt & parsley (V)	10
<b>Sourdough caprese</b> Torn buffalo mozzarella, tomato & basil (V)	12

## entrees.

<b>Spanner crab croquettes</b> Crème fraîche & watercress	18
<b>Beetroot cured trout</b> Soft herb buttermilk & caviar (GF)	28
<b>Scallops</b> Curried pumpkin purée finished with speck crumble (DF GF available)	33
<b>Sundried tomato arancini</b> Mozzarella cheese & pesto (V)	16

## mains.

<b>Pan seared barramundi</b> Kale, fennel & broccolini slaw (DF GF)	34
<b>Macadamia prawn pesto</b> Pappardelle pasta	34
<b>Moreton Bay bugs</b> Herbs & garlic butter (GF)	36
<b>Coral trout</b> Harissa & labne	45
<b>Char grilled rib fillet</b> Duck fat kipfler potatoes & jus (GF)	40
<b>Lobster thermidor</b> Asparagus & broccolini salad (GF)	48
<b>Butternut pumpkin risotto</b> Pine nuts & sage (V VG available)	28
<b>Vegan mushroom rendang</b> Steamed coconut rice (VG DF GF)	28
<b>Roasted cauliflower</b> Babaganoush, mint & pine nut salad (VG GF)	36

## sides.

Truffle fries (DF V)	12
Steamed seasonal greens (VG DF GF)	12
Roasted carrots with hazelnut dukkah (VG DF)	15
Nashi pear salad with rocket, blue cheese & toasted walnuts (V GF)	12
Cauliflower mac & cheese (V)	16

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

## dessert specials.

<b>Framboise</b> Vanilla bean bavaoises, honey madeleine & raspberry jelly	24
<b>Summer lovin'</b> Vanilla bean & yoghurt mousse, apricot compote with almond sable & frozen yoghurt	28
<b>House favourite - Gianduja</b> Hazelnut crème brûlée, dollop cream, chocolate sponge & golden tuile (GF)	25
<b>After dinner delight - Affogato</b> House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	22
<b>Plant-based</b> Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	28
<b>Local cheese plate</b> Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

## kids mains.

<b>Fish &amp; chips</b>	15
<b>Bolognaise</b>	
<b>Grilled chicken &amp; chips</b>	

## kids dessert.

<b>Banana split</b> Sliced banana, ice-cream & topping (V GF)	12
<b>Teddy picnic</b> Teddy biscuits, chocolate dip & ice cream (V)	
<b>Seasonal fruit jenga</b> Sliced seasonal fruit served with yoghurt (V GF)	