

Dessert

\$18.80

Pistachio Crème Brulée

A velvet pistachio custard with a burnt sugar crust served with a fresh citrus salad and Pistachio biscotti

Dark Chocolate & Macadamia Marquise

A smooth chocolate ganache set on top of a chocolate sponge served with raspberries and double cream

Baked Hazelnut Crepes

Rolled and filled with a hazelnut frangipani, baked until golden, served on chocolate sauce with mascarpone and blueberries (allow 15 minutes cooking time)

Coconut and Lime Panna Cotta

served with a mango and passion fruit salsa, Pina Colada syrup

Marinated Strawberries

Locally grown strawberries marinated in orange curacao & passionfruit, served in a brandy snap basket with chantilly cream

Sticky Date & Macadamia Bombe Alaska

Homemade honey macadamia ice cream encased in swirls of meringue, on a sticky date pudding served with butterscotch sauce

19.00

Daily Selection of Homemade Ice-Cream with almond wafers

16.00

Coco's Selection of Cheeses

Old Telegraph Rd triple cream, Sapphire blue, Maffra 12 month aged farmhouse cheddar and Queso Manchego with quince paste, muscatels & biscuits

22.50

Chocolate Baci

2.50

A surcharge of 1.9% applies to American Express and Diners card payments

Coffee & Hot Drinks

<i>Espresso, double espresso</i>	<i>5.00</i>
<i>Long black</i>	<i>5.00</i>
<i>Flat white</i>	<i>5.00</i>
<i>Macchiato, long macchiato</i>	<i>5.00</i>
<i>Cappuccino</i>	<i>5.00</i>
<i>Babyccino</i>	<i>1.50</i>
<i>Café latte</i>	<i>5.00</i>
<i>Chai latte</i>	<i>5.00</i>
<i>Vienna</i>	<i>5.00</i>
<i>Affogato</i>	<i>7.00</i>
<i>Mocha, hot chocolate</i>	<i>6.00</i>
<i>Iced Coffee/ iced chocolate with homemade vanilla bean ice cream, whipped cream & served in an old fashioned soda glass</i>	<i>7.50</i>

Teas & Infusions *5.00*

<i>English breakfast</i>
<i>Supreme Earl grey</i>
<i>Peppermint</i>
<i>Lemongrass & ginger</i>
<i>Honeydew green</i>
<i>Fruits of Eden</i>
<i>Cleopatra's champagne (Camomile)</i>
<i>Malabar Chai</i>

Liqueur Coffees *9.50*

<i>Calypso – Tia Maria</i>	<i>Roman - Galliano</i>
<i>Mexican – Kahlua</i>	<i>Parisienne – Cointreau</i>
<i>Jamaican – Coruba Rum</i>	<i>Brazilian – Crème de Cacao</i>
<i>Irish – Irish whiskey</i>	

Liqueurs *9.00*

<i>Amaretto</i>	<i>Kahlua</i>
<i>Baileys</i>	<i>Limoncello</i>
<i>Cointreau</i>	<i>Malibu</i>
<i>Dom Benedictine</i>	<i>Sambucca Black</i>
<i>Drambuie</i>	<i>Sambucca White</i>
<i>Frangelico</i>	<i>Southern Comfort</i>
<i>Grand Marnier</i>	<i>Schnapps</i>
<i>Jagermeister</i>	<i>Tia Maria</i>

Dessert Wine

Glass 375ml

<i>De Bortoli Noble One Botrytis Semillon '08, Bilbul NSW</i>	58.60
<i>Vasse Felix Cane Cut Semillon '08, Margaret River WA</i>	9.70 40.00

Port & Fortified Wine

750ml

<i>Gallway Pipe</i>	8.50	75.00
<i>Harvey's Bristol Cream Sherry</i>	8.50	
<i>Penfolds Club Tawny Port</i>	5.00	30.00
<i>Penfolds Grandfather</i>	14.00	150.00
<i>Stanton & Killeen Classic 12 yr Muscat</i>	10.00	
<i>Stanton & Killeen Classic 12 yr Tokay</i>	10.00	

Whiskey

Blended Scotch Whiskey

<i>Chivas Regal 12 yr old</i>	11.00
<i>Johnny Walker Black 12 yr old</i>	12.00
<i>Johnny Walker Red</i>	9.00
<i>The Black Douglas</i>	7.50

Single Malt Whiskey

<i>Glenfiddich 12 yr old (Speyside)</i>	12.00
<i>Glenmorangie 10 yr old (Highland)</i>	12.00
<i>The Glenlivet 12 yr old (Speyside)</i>	12.00

Irish Whiskey

<i>Jameson 12 yr old</i>	15.00
<i>Jameson 18 yr old</i>	18.00

Bourbon Whiskey

<i>Canadian Club Rye Whisky</i>	9.00
<i>Cougar 5 yr old</i>	7.50
<i>Jack Daniels Old No.7</i>	9.00
<i>Makers Mark</i>	8.80
<i>Wild Turkey</i>	9.00

Armagnac

<i>Delord Bas-Armagnac 1985</i>	25.50
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Cognac

<i>Courvoisier VSOP</i>	15.00
<i>Hennessy XO</i>	34.00
<i>Martell VSOP</i>	15.00
<i>Napoleon Chatelle VSOP</i>	7.50
<i>Remy Martin VSOP</i>	16.00
<i>Remy Martin XO</i>	34.00

Breakfast – available 9am – 11am

<i>Coco's Big Breakfast</i>	<i>18.50</i>
<i>scrambled or fried eggs, crispy bacon, sausage, hash brown, grilled tomato and toast</i>	
<i>Scrambled Eggs</i>	<i>16.50</i>
<i>with truffle oil, parmesan & crisp sour dough toast</i>	
<i>Omelette with Smoked Salmon & Dill & sour dough toast</i>	<i>17.50</i>
<i>Eggs Benedict</i>	<i>19.50</i>
<i>With honey smoked ham, free range poached eggs & hollandaise sauce, served on toasted milk bread</i>	
<i>Toasted Fruit Loaf, with butter & preserves</i>	<i>8.00</i>
<i>Selection of Seasonal Fresh Fruits, with natural yoghurt & fruit compote</i>	<i>15.80</i>
<i>Peach & Vanilla Pancakes with blueberry syrup & double cream</i>	<i>15.50</i>
<i>Extras</i>	<i>3.50</i>
<i>Mushrooms, spinach, tomato, eggs, hash browns, baked beans</i>	

Snack Menu – available all day

<i>Warm Turkish Bread with a trio of assorted dips</i>	<i>9.60</i>
<i>New York Style Club Sandwich, with fillet steak, onions, salad & chips</i>	<i>26.00</i>
<i>Red Emperor Goujons, crispy fried in a light beer batter, chips</i>	<i>25.00</i>
<i>Traditional California Roll Sushi, mirin dip & pickled ginger</i>	<i>22.50</i>
<i>Carnarvon King Prawns, crispy fried in a light beer batter, sweet potato chips & chilli plum sauce</i>	<i>26.00</i>
<i>Steamed Carnarvon King Prawns & Avocado toasted between Italian Casalinga bread with a tangy homemade mayonnaise</i>	<i>26.00</i>
<i>Seasoned Chips, aioli</i>	<i>8.50</i>

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