

COCO'S

*Join our vintage wine club for
50% discount on food and
30 - 50% discount on our members wine list.*

*Wine club members and their guests can now receive a
50% discount on food purchases every
Wednesday and Thursday evening at Coco's restaurant
as well as access to our carefully sourced list of interesting
and rare wines that we are offering at a reduced price to encourage you to
enjoy something rather special with your lunch or dinner.*

Conditions apply

*Please enquire with our staff for information and a membership application form.
If you join today the discount applies immediately*

*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 and dukkah</i>	8.90
<i>Trio of assorted savoury dips</i>	9.90
<i>Garlic bread</i>	8.50
<i>Bruschetta; grilled ciabatta with roma tomato, parmesan & basil</i>	9.90
<i>Chorizo selection</i>	
<i>grilled, served with sweet balsamic glaze & lemon</i>	15.50
<i>Marinated Persian feta</i>	7.00
<i>Olives</i>	7.00

Entrees and Main Courses

<i>Jet fresh Larner's South Australian rock oysters:</i>	
<i>Natural, on crushed ice with lime</i>	4.30
<i>Natural with Sangiovese verjus, salmon caviar and chive</i>	4.80
<i>Soya and sesame oysters with bonito, nori & coriander</i>	4.50
<i>Tempura served with a wasabi & lemon mayonnaise</i>	4.50
<i>Classic Kilpatrick</i>	4.80
<i>Coco's seafood bisque with prawns, scallops and red emperor finished with lime, baby spinach & star anise</i>	23.50
<i>Free-range chicken breast, house smoked & served on a fennel and pineapple salad with kaffir lime, palm sugar and peanut toffee</i>	28.50
<i>Caesar salad, with crisp prosciutto wafers, cos lettuce, croutons and shaved parmesan</i>	22.00
<i>Caesar salad with char-grilled chicken</i>	27.00
<i>Cured salmon gravadlax & crepe roulade</i>	
<i>Thinly sliced salmon, rolled with a chive crepe and bound with lemon crème fraiche, served with crisp baby capers and salmon caviar</i>	28.50
<i>Traditional beef carpaccio, baby capers, chilli, truffle oil & manchego crisps</i>	28.50 39.50
<i>Steamed Carnarvon king prawn salad tossed in a tamarind and mint mayonnaise, iceberg lettuce, cucumber, red onion served with a pineapple and roasted peanut sambal</i>	29.80 48.00
<i>Baby squid, lightly spiced then crispy fried, served with preserved lemon, tomato and fresh herb cous cous, harissa yoghurt dressing</i>	26.80 39.80
<i>Coco's Atlantic salmon sashimi & California roll sushi, marinated ginger, wasabi, soy & mirin dip</i>	29.00 43.50
<i>Porcini mushroom & sweet corn risotto with beetroot crisps and goats cheese</i>	28.50 39.50
<i>Linguine pasta, sautéed Carnarvon king prawns, saffron, chilli, garlic, lemon juice & extra virgin olive oil</i>	29.80 48.00

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

Poultry

Free range chicken pan-fried with Moroccan spices, served with roast macadamia and butternut pumpkin, french beans & chilli tomato jam	40.00
Slow roasted Muscovy duck maryland, on a porcini mushroom and sage risotto, muscatel grapes and port reduction	44.00

Today's market fresh fish

Geraldton Dhufish grilled and served on seasoned buttered potatoes	53.50
Grilled Abrolhos Red Emperor fillet, served with char-grilled baby zucchini and asparagus salad, roast capsicum rouille	29.50 46.50
Crispy skin Cone Bay Barramundi fillet, served with soba noodles, sesame and miso glaze	45.00
Tasmanian Atlantic Salmon (grilled medium rare), served on saffron cream leeks and chives	27.50 43.00

Additional condiments available on request: tartare sauce, lemon aioli

Today's aged prime beef

O'Reillys lot Fillet (250 grams) served with potatoes and pancetta, whole grain mustard cream, red wine jus	48.00
Cape Grim Black Angus Sirloin (350grams) served with Cabernet jus*	49.80
Black Angus Scotch Fillet (350 grams) served with basil and black pepper butter, Cabernet jus* recommended medium	52.50
Cape Grim Black Angus Ribeye (600 grams) 30 day dry aged, Cabernet jus* recommended medium	64.50

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

Chips, rosemary & lime salt, with aioli	8.75	Caesar salad	18.50	32.50
Creamy mashed potato, parmesan & extra virgin olive oil	8.75	Roma tomato and fresh mozzarella salad. black olives, fresh oregano crisp pancetta and sweet balsamic glaze	16.50	22.50
Roasted Royal Blue potatoes with gremolata	8.75	Wild rocket & pear salad, Danish feta & a red wine vinaigrette	16.50	22.50
Fresh sautéed broccolini with a sesame & miso dressing	9.75	Traditional Greek salad	16.50	22.50
Green beans, toasted almonds & tarragon butter	9.50	Garden salad	14.50	19.90
		Festival lettuce, baby spinach, grape tomatoes, cucumber, white balsamic vinaigrette		

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Lunch Time Grazing Menu \$24.90 – 11.30am to 5pm

Seafood Grazing Platter

Crispy fried king snapper and panko crumbed Rottneest calamari served with hand cut chips, and a tartar sauce

Cape Grim Sirloin (150gm)

Char grilled, served with crispy onion rings, red wine jus

Saffron Infused Linguine

With braised fennel, zucchini and cherry tomatoes, verjuice and basil

King Prawn and Avocado Focaccia

Bound with lemon mayonnaise, rocket and chives

Pappardelle Pasta

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