

# 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

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<i>Crusty Turkish bread served warm with: Western Australian extra virgin olive oil, sweet balsamic &amp; 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 &amp; basil</i>	9.90
<i>Chorizo selection</i>	
<i>grilled, served with sweet balsamic glaze &amp; lemon</i>	15.50
<i>Marinated Meredith farm feta</i>	7.00
<i>Olives</i>	7.00

## Entrees and Main Courses

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<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 with bonito, nori &amp; coriander</i>	4.50
<i>Tempura served with a wasabi &amp; lemon mayonnaise</i>	4.50
<i>Classic Kilpatrick</i>	4.80
<i>Pumpkin, coconut, lemon grass &amp; ginger soup</i>	18.50
<i>Preserved peach with soft goats curd, la vecchia dispensa, basil, mint &amp; rocket</i>	21.50
<i>Caesar salad, with crisp prosciutto wafers, cos lettuce, croutons &amp; shaved parmesan</i>	19.50
<i>or with grilled chicken</i>	27.00
<i>Cured salmon gravadlax &amp; crepe roulade</i>	
<i>Thinly sliced salmon, rolled with a chive crepe &amp; bound with lemon crème fraiche, served with crisp baby capers &amp; salmon caviar</i>	28.50
<i>Traditional beef carpaccio, baby capers, chilli, truffle oil &amp; manchego crisps</i>	28.50 39.50
<i>King prawn salad with avocado, celeriac &amp; apple remoulade &amp; Yarra Valley salmon caviar</i>	29.80 48.00
<i>Baby squid, lightly spiced then crispy fried, served with preserved lemon, tomato &amp; fresh herb couscous, harissa yoghurt dressing</i>	26.80 39.80
<i>Coco's Atlantic salmon sashimi &amp; California roll sushi, marinated ginger, wasabi, soy &amp; mirin dip</i>	29.00 43.50
<i>Carnaroli risotto with new season asparagus &amp; house made pancetta</i>	28.50 39.50
<i>Linguine pasta, sautéed Carnarvon king prawns, saffron, chilli, garlic, lemon juice &amp; extra virgin olive oil</i>	29.80 48.00

## Poultry

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Mt Barker free range chicken pan roasted with Italian herbs served with mushroom florentine, pesto jus	42.00
Twice cooked Muscovy Duck Marylands served with wild Italian mushrooms, potatoes, peas & jus	47.00

## Today's market fresh fish

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Grilled Red Emperor fillet served with char-grilled baby zucchini & asparagus, roast capsicum rouille	31.00	51.00
Geraldton Dhufish grilled & served on seasoned buttered potatoes	53.00	
Crispy skin Cone Bay Barramundi fillet, served with soba noodles, sesame & miso glaze	45.00	
Tasmanian Atlantic Salmon (grilled medium rare), served on saffron cream leeks & chives	27.50	43.00

Additional condiments available on request: tartare sauce, lemon aioli

## Today's aged prime beef

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

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Chips, rosemary & lime salt, with aioli	8.75	Caesar salad	19.50	32.50
Potato Dauphinoise cream, cheese & sliced potato bake	9.75	Roma tomato and fresh mozzarella salad, black olives, fresh oregano, crisp pancetta & sweet balsamic glaze	16.50	22.50
Creamy mashed potato, parmesan & extra virgin olive oil	8.75	Wild rocket & pear salad, Danish feta, red wine vinaigrette & pinenuts	16.50	22.50
Roasted Royal Blue potatoes with gremolata	8.75	Traditional Greek salad	16.50	22.50
Fresh sautéed broccolini with a sesame & miso dressing	9.75	Garden salad	14.50	19.90
Green beans, sweet soy & sesame glaze	9.50	Festival lettuce, baby spinach, grape tomatoes, cucumber, avocado, white balsamic vinaigrette		

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## Lunch Time Grazing Menu \$24.90 – 11.30am to 5pm (Sun 12.30)

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### **Seafood Grazing Platter**

*Crispy fried king snapper, lightly seasoned baby squid served with hand cut chips, tartar sauce*

### **Cape Grim Sirloin (150gm)**

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

### **Saffron Infused Linguine**

*With braised fennel, zucchini, 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*

### **King Prawn Tempura**

*Local king prawns in a light crispy tempura, served with a spicy dipping sauce*

### **Pea and Taleggio Risotto**

*Bound with fresh herbs, truffle oil, topped with char-grilled asparagus spears*

## **SALADS**

### **Roma tomato and fresh mozzarella salad**

*black olives, fresh oregano crisp pancetta, sweet balsamic glaze*      Sm16.50      Lg22.50

### **Wild rocket and pear salad**

*Danish feta, red wine vinaigrette & pinenuts*      Sm16.50      Lg 22.50