

# 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>Or with Trio of assorted savoury dips</i>	9.90
<i>Garlic bread</i>	8.50
<i>Bruschetta; grilled ciabatta with fresh tomato &amp; basil</i>	9.90
<i>Coco's warm truffle-scented sourdough loaf</i>	12.50
<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>Small</i>	<i>Regular</i>
<i>Natural, on crushed ice with lime</i>	4.30	
<i>Classic Kilpatrick</i>	4.80	
<i>Pumpkin, coconut, lemon grass &amp; ginger soup</i>	18.50	
<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 gravlax &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>Freshly steamed Carnarvon king prawns with avocado, spicy mango mayonnaise, toasted almonds &amp; lime</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

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## Poultry

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

## Today's market fresh fish

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<i>Grilled King Snapper fillet served with char-grilled baby zucchini &amp; asparagus salad, roast capsicum rouille</i>	<i>Small</i>	<i>Regular</i>
	29.50	46.50
<i>Geraldton Dhufish grilled &amp; served on seasoned buttered potatoes</i>		53.00
<i>Crispy skin Cone Bay Barramundi fillet, served with soba noodles, sesame &amp; miso glaze</i>		45.00
<i>Tandoori spiced fillet of Atlantic Salmon grilled medium rare &amp; served on avocado couscous with cucumber and mint raita</i>	27.50	43.00

*Additional condiments available on request: tartare sauce, lemon aioli*

## Today's aged prime beef

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<i>O'Reillys Lot Fillet (250 grams)</i>	48.00
<i>served with potatoes &amp; pancetta, whole grain mustard cream, red wine jus*</i>	
<i>Cape Grim Black Angus Sirloin (350 grams)</i>	49.80
<i>served with potato dauphinoise &amp; Cabernet jus*</i>	
<i>Black Angus Scotch Fillet (350 grams)</i>	52.50
<i>served with basil &amp; black pepper butter, Cabernet jus*</i>	
<i>recommended medium</i>	
<i>Cape Grim Black Angus Ribeye (600 grams)</i>	64.50
<i>30 day dry aged, Cabernet jus*</i>	
<i>recommended medium</i>	

*Additional sauces:*

<i>* Mushroom sauce</i>	4.20	<i>* Peppercorn &amp; brandy sauce</i>	3.30
<i>* Creamy garlic sauce</i>	3.30	<i>* Béarnaise</i>	2.75

*Additional condiments available on request: wholegrain mustard, Dijon mustard, Hot English mustard, creamed horseradish*

## Salads and side orders

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<i>Handcut chips,</i>	9.25	<i>Caesar salad</i>	19.50	32.50
<i>rosemary &amp; lime salt with aioli</i>		<i>Roma tomato and fresh</i>	16.50	22.50
<i>Creamy mashed potato, parmesan</i>	8.75	<i>mozzarella salad, black olives, fresh oregano,</i>		
<i>&amp; extra virgin olive oil</i>		<i>crisp pancetta &amp; sweet balsamic glaze</i>		
<i>Roasted Royal Blue potatoes</i>	8.75	<i>Wild rocket &amp; pear salad,</i>	16.50	22.50
<i>with gremolata</i>		<i>Danish feta, red wine vinaigrette &amp; pinenuts</i>		
<i>Fresh sautéed broccolini</i>	9.75	<i>Traditional Greek salad</i>	16.50	22.50
<i>with a sesame &amp; soy dressing</i>		<i>Garden salad</i>	14.50	19.90
		<i>Festival lettuce, baby spinach, grape tomatoes,</i>		
		<i>cucumber, avocado, white balsamic vinaigrette</i>		

*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*

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

### **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