

Food Menu



BAKER'S CHOICE

Crusty Garlic Bread	6
Cheesy Garlic Bread	8
Bruschetta	14

Toasted garlic bread topped with tomatoes, onions, fresh basil, and feta cheese, finished with a drizzle of olive oil and balsamic glaze

BEGIN WITH

Pan Seared Scallops	16
<i>With Mint pea puree, mango salsa, and microgreens</i>	
Cauliflower Bites (V)	14
<i>Fried cauliflower with tahini ranch and dukkha</i>	
Lemon Pepper Calamari	12
<i>Fried calamari served with tartare sauce and lemon wedges</i>	
Black mussels in White Wine Creamy Sauce	20
<i>Tender mussels steamed in fragrant white wine broth with butter, cream, julienne carrots, and Sriracha sauce served with toasted bread</i>	
Crab Cakes (GF)	20
<i>Blue Swimmer Crab meat delicately seasoned with herbs, Dijon mustard and pan fried served with lemon, salad, tartare sauce and salsa Verde</i>	
Chips and Gravy (GF)	10
Fresh pacific Oysters (GF)	
<i>Natural- ½ dozen 30 , 1 dozen 60</i>	
<i>Kilpatrick- ½ dozen 33 , 1 dozen 66</i>	
<i>Gremolata- ½ dozen 33 , 1 dozen 66</i>	

SALADS

Caramelised Pork Belly Salad (GF)	19
<i>Master stock braised pork belly, mixed cabbage, lettuce, and house dressing. (Vegan option available with marinated grilled Tofu).</i>	
Caesar Salad	19
<i>Lettuce, crispy bacon, croutons, egg, and parmesan with homemade Caesar dressing</i>	
Add Extras	
Lemon Pepper Calamari	6
Prawns	6

DIVE INTO A WORLD OF SEAFOOD

Choose your own seafood and we'll prepare it to perfection with your choice of sauce and accompaniments

SEAFOOD LIST (200g Standard Portions) (Pan Fried)
Serve with Garlic Butter rice

CRAB	36
SQUID	25
PRAWNS	36
FISH (STANDARD PORTION)	
Barramundi	25
Salmon	29
Snapper	28
Lobster tails - Two Pieces	48

CHOICE OF SAUCES

Herb Garlic Butter Sauce
Lemon Butter Sauce
Thai Coconut Sauce (RED)
Coco Curry Asian-style Sauce (Yellow)
Garlic Cream Sauce

Lobster Thermidor (GF)	60
<i>Lobster cooked in a rich creamy sauce with white wine and a touch of cognac and topped with parmesan cheese</i>	

Ceylon Crab Curry with CoCo Sambol (GF)	36
<i>Tender crab in aromatic spices and coconut milk, and saffron rice</i>	

Signature COCO Shovel (GF)	85
<i>Jumbo prawns, crab, prawn cutlets, calamari, mussels, an array of seafood smothered in garlic and Asian-inspired spices with a hint of coconut cream (sharing platter for two)</i>	

Fish and Chips - Barramundi	20
<i>Beer-battered fish served with tartare sauce, lemon, chips, and salad</i>	

Crispy Skin Salmon (GF)	32
<i>Served with boiled baby potatoes, zucchini, asparagus, and homemade green capsicum sauce, all drizzled with balsamic glaze</i>	

MAINS

STEAKS (GF)	
Rump 200g	29
Scotch Fillet 300g	39
Porterhouse 300g	36

ADD A TOPPER	
Lemon Pepper Calamari	6
Garlic Creamy Prawns	6
Buttered Mushroom	6

SIDES : Chips/Salad/Mash/Seasonal Greens

Sauces (ALL GF): Mushroom/Peppercorn/Gravy/Hollandaise

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SCHNITZEL AND PARMY

Vegetarian Schnitzel (VE)	23
<i>Plant-based schnitzel served with chips and salad, smoked paprika, vegan aioli, and lemon</i>	
Chicken Schnitzel (250gm)	26
<i>seasoned boneless chicken breast served with chips & salad</i>	
Traditional Parmy	30
<i>Ham, Sugo sauce, Mozzarella cheese, chips, & salad</i>	
BBQ Bacon Parmy	30
<i>Diced bacon, BBQ sauce, mozzarella cheese, chips, & salad</i>	

PASTAS

Boscaiola	25
<i>Pancetta, mushrooms, white wine, garlic, parsley, cream, and Parmesan with Pappardelle</i>	
Vegetarian Penne Pasta (V)	23
<i>Seasonal vegetables served with Napoli sauce and parmesan</i>	
Seafood Marinara	29
<i>Fresh seafood pan-fried with chili garlic, lemon finished with tagliatelle with Napoli sauce</i>	

***Gluten-Free Pasta available, please inform your server**

KIDS MEALS

Chicken Nuggets with Chips	10
Battered Fish with Chips	10
Pasta Bolognese	10
Kids Napoli Penne Pasta	8
Grilled Chicken Tenders with Chips/Mash/Veg (GF)	10

EXTRAS

Mash/Veg/Rice/Salad	4
Sauces - Gravy, Mushroom, Pepper, Hollandaise	2

Burgers

(All burgers come with Chips)

Classic Angus Burger	22
<i>Juicy Angus beef patty topped with cheese, bacon, lettuce, tomato, caramelised onions, and Aioli</i>	
Mexican Grilled Chicken Burger	22
<i>Grilled chicken with jalapenos, mango salsa, cheese, lettuce, tomato, caramelized onions, and Aioli</i>	
Vegetarian Burger (VE)	22
<i>Avocado, vegan cheese, mixed leaves, tomato, caramelised onions, homemade apple mustard chutney</i>	

***Gluten-Free breads available, please inform your server**

SWEET TREATS

Warm Sticky Date Cake	15
<i>Warm caramel sauce, cream anglaise, Chantilly, & fresh berries</i>	
Crème Brulee (GF)	15
<i>Served with crushed pistachio and fresh berries</i>	
Coco Taro Pannacotta (VE) (GF)	15
<i>Served with raspberry coulis, coconut crumb, & fresh berries</i>	
Choice of Ice Cream (3 scoops)	12

