



COCO
GABBA
BRISBANE

Food Menu

From table service to bill, we bring the experience to you.
Thank you for dining with us!

www.cocogabba.com

Food Menu



To Begin With

Crusty Garlic Bread - Oven baked garlic bread	6
Cheesy Garlic Bread - Garlic bread with melted cheese	8
Chips and Gravy - Crispy chips served with savory gravy	10
Bruschetta (V) Toasted garlic bread topped with tomatoes, buffalo mozzarella, basil pesto, olive oil, and balsamic glaze	15
Cauliflower Bites (VG, GF) Fried cauliflower with tahini ranch and dukkha	14
Lemon Pepper Calamari Fried calamari served with tartare sauce and a lemon wedge	14
Crispy chicken Wings (GF) smothered in zesty buffalo sauce, served with coleslaw and a side of ranch dressing	15
Scallops (GF) Pan-fried scallops with wasabi mayonnaise, mango salsa, microgreens, and a lemon wedge	16
Peri Peri Chicken Salad with Mango Salsa (DF) Mixed lettuce leaves, mixed cabbage, Quinoa, cherry tomatoes, peri peri spiced chicken thigh, with house dressing (Vegan option available with grilled tempeh)	22

Mains

Steaks

All steaks come with two choice of sides and a choice of sauce.

Rump 250g	33
Scotch Fillet 300g	40
Add a Topper	
Lemon Pepper Calamari	6
Garlic Cream Prawns	6
Battered Onion Rings	5
Sides	Sauces (All GF)
Chips	Mushroom
Salad	Peppercorn
Mash	Gravy
Seasonal Greens	

Food Menu



BBQ Smokey Pork Ribs (DF,GF)

Tender, succulent cuts of meat, slow cooked to perfection in our signature smoky BBQ sauce. Served with a side of chips and a refreshing salad.

Half Rack 30

Full Rack 55

Schnitzel and Parmy

Vegetarian Schnitzel (VG)

Plant-based schnitzel with chips, salad, and Gravy

25

Vegetarian Parmy (V)

Plant-based schnitzel topped with zucchini, nap sauce, and mozzarella cheese with chips, salad, and Gravy

29

Chicken Schnitzel

Seasoned boneless chicken breast with chips, salad, and Gravy

27

Traditional Parmy

Ham, nap sauce, mozzarella cheese, with chips, salad, and Gravy

30

BBQ Bacon Parmy

Crispy bacon, BBQ sauce, mozzarella cheese, chips, salad, and gravy

30

Seafood

Ceylon Crab Curry with Coco Sambol (GF)

Tender crab in aromatic spices and coconut cream, served with Coco Sambol and garlic-buttered steamed rice

38

Signature COCO Shovel (Sharing platters for two) (GF)

Jumbo prawns, crab, prawn cutlets, calamari, mussels in garlic and Asian inspired spices with a hint of coconut cream and garlic-buttered steamed rice

85

Pan-fried Crispy Skin Barramundi (GF)

With mash, seasonal veggies, toasted almonds, salsa Verde, and a lemon wedge

32

Summer Sizzle Snapper

Tajin-Spiced Snapper served with heirloom tomato and watermelon salsa, smoked eggplant puree, pickled cucumber, and a citrus-infused orange glaze.

32

Fish and Chips

Battered barramundi with tartare sauce, lemon, chips, and salad

26

Food Menu



Savor the Essence of Asia

Oriental Fried Rice (DF,GF)

Egg & Vegetable Fried Rice with Lotus root chips and chilli paste
Delight in the perfect harmony of fluffy rice, farm-fresh vegetables, and a medley of aromatic spices.

Add-Ons:

Chicken or Seafood: \$7 each

19

Kottu (Roti) (DF)

Egg & Vegetable Kottu Roti with Lotus root chips
Experience the culinary magic of thinly shredded flatbread intertwined with Julienne vegetables, all simmered in our house-special coconut gravy

Add-Ons:

Chicken or Seafood: \$7 each

19

Pastas

Seafood Marinara (DF)

Pan-fried assorted seafood mix, chili, garlic, lemon, nap sauce with fresh egg pappardelle and lemon wedge.

30

Spaghetti Bolognese

Slow braised Ragu of veal & pork mince with parmesan cheese

(Gluten-free pasta available: please inquire with our friendly staff)

26

Burgers (Serves with chips)

Classic Angus Burger

Juicy Angus beef patty topped with cheese, bacon, lettuce, tomato, battered onion rings, chips and Aioli

24

Mexican Grilled Chicken Burger

Spiced chicken thigh with lettuce, tomato, battered onion rings, jalapeno, mango salsa, and chips with Sriracha aioli

24

Kids Meals

Chicken Nuggets with Chips

10

Battered Fish with Chips

10

Kids Spaghetti Bolognese

10

Kids' Cheesy Pasta

10

Sweet Treats

Warm Sticky Date Cake

Warm caramel sauce, chocolate soil, vanilla ice cream, and fresh berries

16

Crème Brulee (GF)

Served with crushed pistachio and fresh berries

16

Coco Taro Pannacotta (VG,GF)

Served with raspberry coulis, coco crumble and fresh berries

16

Choices of ice cream (strawberry, chocolate and vanilla) - 3 scoops(GF)

16

V - vegetarian DF - dairy free VG - vegan GF - Gluten free

Surcharge applies by 15% on public holidays.