

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		



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 Full Rack	30 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
<b>Traditional Parmy</b> Ham, nap sauce, mozzarella cheese, with chips, salad, and Gravy	
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	
Pan-fried Crispy Skin Barramundi (GF) With mash, seasonal veggies, toasted almonds, salsa Verde, and a lemon wedge	
Summer Sizzle Snapper Tajin-Spiced Snapper served with heirloom tomato and watermelon salsa, smoked eggplant puree, pickled cucumber, and a citrus-infused orange glaze.	
Fish and Chips Battered barramundi with tartare sauce, lemon, chips, and salad	26





## 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 Bolognaise 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		
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		
Coco Taro Pannacotta (VG,GF) Served with raspberry coulis, coco crumble and fresh berries		
Choices of ice cream (strawberry, chocolate and vanilla) - 3 scoops(GF)  V - vegetarian DF - dairy free VG - vegan GF - Gluten free	16	