



Woolloongabba

### Food for the table

|                                                                               |         |
|-------------------------------------------------------------------------------|---------|
| Naturaloysters, Asian glaze, wakame seaweed and lemon<br>6 oysters 12 oysters | 18/36   |
| Moreton bay bug slider, ranch dressing, siracha mayo, lettuce                 | 12 each |
| Salt n pepper calamari, caper mayo and lemon                                  | 16      |
| Flash fried olives stuffed with pork and fennel mince                         | 14      |
| Fish tacos, seared salmon, chili sambal. wakame salad                         | 16      |
| Mooloolaba prawn cocktail, retro slaw, Nam Jim, cocktail sauce                | 19      |

### Gourmet Burgers (on seeded milk bun)

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| 12 hour slow cooked wagyu burger, lettuce, tomato, onion<br>relish. Mayo          | 18 |
| Parmesan & parsley crumbed chicken burger, lettuce, tomato<br>chutney, mayo       | 15 |
| Grilled haloumi burger, lettuce, tomato,<br>avocado whipped fetta, tomato chutney | 17 |
| <i>Add Chips</i>                                                                  | 5  |

### Larger plates

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| armesan and parsley crumbed chicken, house slaw, chips<br>and Japanese curry sauce     | 24 |
| Pale ale battered barramundi fillet lightly fried served with<br>lemon and chips       | 26 |
| Crumbed perch fillet, lightly fried served with<br>lemon and chips                     | 26 |
| Chargrilled octopus' salad, cherry tomatoes, cos,<br>feta, cucumber sesame dressing    | 24 |
| Red sea prawn rigati pasta, sambal chili pasta, sugo<br>and lemon                      | 32 |
| Local crab meat tagliatelle pasta, baby peas, shellfish<br>reduction, capers and lemon | 34 |

### Sides for the table

|                                                                                |   |
|--------------------------------------------------------------------------------|---|
| House Chips with aioli                                                         | 8 |
| House side salad. Greens, tomato, cucumber, red onion, feta,<br>ranch dressing | 8 |
| Asian slaw, thinly shredded cabbage, Asian<br>herbs, Nam Jim dressing          | 8 |

## Coco Gabba Fish 'n' Chips



[www.cococgbba.com](http://www.cococgbba.com)



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**\*Dietaries will be catered upon request\***

# Beverage Menu

## Larger plates

|                         |    |
|-------------------------|----|
| Aperol Spritz           | 21 |
| Margarita               | 22 |
| Mojito                  | 22 |
| Espresso Martini        | 22 |
| Barrel Aged Negroni     | 24 |
| Barrel Aged Old Fashion | 24 |

## House Spirits (30ml)

|                          |    |
|--------------------------|----|
| Absolut Vodka            | 12 |
| Bundaberg Up Rum         | 12 |
| Bombay Sapphire Gin      | 12 |
| Johnnie Walker Dbl Black | 12 |
| Tromba Tequila Blanco    | 13 |

## Tap Beers (500ml)

|                    |    |
|--------------------|----|
| XXXX 3.5%          | 11 |
| Tiger 5%           | 13 |
| Stella 4.6%        | 12 |
| Coco Pale Ale 4.7% | 11 |

## Tower Beers

|                       |    |
|-----------------------|----|
| Tiger 4.8% (2 Liters) | 46 |
|-----------------------|----|

## Wines (Glass 150ml)

|                                                           |       |
|-----------------------------------------------------------|-------|
| NV Cuvee Sparkling (Granite Belt, QLD) - 200ml            | 14    |
| NV Rose Cuvee sparkling (Granite Belt, QLD) -200ml        | 14    |
| Chandon Brut (Yarra Valley, VIC)                          | 15/80 |
| Sirromet Pinot Grigio 2024 (Granite Belt, QLD)            | 12/55 |
| Matho Pinot Grigio 2023 (Italy)                           | 65    |
| Totara Sauvignon Blanc 2023 (New Zealand)                 | 13/60 |
| Astrolabe Sauvignon Blanc 2024 (Marlborough, NZ)          | 75    |
| Dead Man Walking Riesling 2024 (Clare Valley)             | 13/60 |
| Henschke Peggy's Hill Riesling 2024 (Eden Valley, SA)     | 70    |
| Mount Adam' Five Fifty' Chardonnay 2022 (Borrosa Valley)  | 13/60 |
| Stone Horse by Kaesler Chardonnay 2024 (Clare Valley, SA) | 70    |
| Alta Pinot Noir 2023 (Victoria)                           | 12/55 |
| Polperro Pinot Noir 2023 (Mornington Peninsula)           | 80    |
| Sirromet Seven Scenes Shiraz 2024 (Granite Belt, QLD)     | 12/55 |
| D’Arenberg ‘lovegrass’ Shiraz 2023 (Mc.Laren Vale)        | 65    |
| Bouchard Rose 2023 (Languedoc, France)                    | 16/75 |

## Bottled Beers

|                                       |    |
|---------------------------------------|----|
| Corona 4.0%                           | 10 |
| Heads of Noosa 4.5% (Japanese Larger) | 11 |
| Heineken Zero 0%                      | 9  |
| James Squire Ginger Beer 4.0%         | 13 |
| Somersby Pear Cider 4.0%              | 12 |

## Non- Alcoholic

|                                           |   |
|-------------------------------------------|---|
| Coke, Coke Zero, Sprite                   | 5 |
| Ginger Ale                                | 5 |
| Ginger Beer                               | 5 |
| Lemon lime Bitters                        | 5 |
| Soda Water                                | 5 |
| Apple, Orange, Pineapple, Cranberry Juice | 5 |

## Mocktails

|                             |    |
|-----------------------------|----|
| Berry-licious (Strawberry)  | 12 |
| Coco Passion (Passionfruit) | 12 |

**\*Vintages are subject to change without notice\***