

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 note a 1.9% surcharge applies to American Express and Diners payments

Breads

<i>Crusty Turkish bread straight from our oven served with:</i>	
<i>Local Western Australian extra virgin olive oil</i>	6.90
<i>Marinated Persian feta</i>	9.75
<i>Trio of assorted savoury dips</i>	9.00
 <i>Bruschetta; tomato & red onion salsa, olive oil & parmesan</i>	7.80

Entrees and main courses

<i>Jet fresh Larner's South Australian rock oysters:</i>	
<i>Natural, on crushed ice with a lime, chilli & coriander dip</i>	4.00
<i>Soya and sesame oysters with bonito, nori & coriander</i>	4.30
<i>Bloody Mary oyster shooters with cracked black pepper</i>	6.80
<i>Tempura served with a wasabi & lemon mayonnaise</i>	4.30
<i>Classic kilpatrick</i>	4.30
 <i>Coco's famous creamy dhufish chowder, baby spinach & ground star anise</i>	22.50
 <i>Caesar salad - crispy cos lettuce, English spinach, croutons, bacon and Coco's own sensational anchovy dressing</i>	17.00
 <i>Caesar salad with char-grilled chicken</i>	22.00
 <i>Vine ripened Roma tomato salad, Yarra Valley bocconcini, fresh basil, aged balsamic vinegar glaze</i>	19.50
 <i>Cured salmon gravadlax, potato rosti, dill and honey dressing</i>	26.80
 <i>Traditional beef carpaccio, baby capers, rocket, truffle mayonnaise, aged grana padano shavings</i>	26.50 38.00
 <i>Steamed Carnarvon king prawns, rocket, avocado & red onion, chilli & spiced mango chutney</i>	28.50 42.00
 <i>Salad of Rottnest calamari, paw paw, chilli, mint, lime & harissa yoghurt</i>	25.00 38.50
 <i>Coco's Atlantic salmon sashimi & California roll sushi, marinated ginger, wasabi, soy & mirin dip</i>	26.50 39.50
 <i>Grilled North West scallops, green pea & taleggio risotto</i>	29.00 43.00
 <i>Free range chicken risotto, field mushrooms, porcini, champignons, herbs, shaved parmesan & extra virgin olive oil</i>	25.50 38.00
 <i>Linguine, sautéed Carnarvon king prawns, chilli, garlic, lemon juice & extra virgin olive oil</i>	28.50 42.00

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

Poultry

Torre's free range chicken, marinated in rosemary and garlic, roasted & served with polenta & a wild mushroom sauce	36.80
Double roasted Muscovy duckling, roasted potatoes, muscatel sauce, port jus	42.00

Today's market fresh fish

Grilled Geraldton dhufish, seasoned buttered potatoes	45.00
Grilled Abrolhos red emperor fillet, saffron & basil risotto, red pepper aioli	43.00
Crispy skin wild caught barramundi fillet, creamed leeks, baby capers	27.50 42.00
Kalbarri pink snapper fillet, pan fried in a light egg & herb coating, spiced pear chutney	27.50 40.00
Crispy skin Tasmanian Atlantic salmon (grilled medium rare), honey balsamic glaze, cucumber raita	27.00 39.50

Additional condiments available on request: tartare sauce, lemon aioli

Today's aged prime beef*

Char-grilled Waroona fillet (250 grams), roasted rosemary potatoes, wilted rocket, baby capers, Madeira jus	43.00
Char-grilled O'Reillys lot sirloin (300 grams), Madeira jus	42.00
Char-grilled black angus scotch fillet (350 grams), watercress, red onion jam, Cabernet jus	47.50
Char-grilled King Island black angus ribeye (600 grams), Cabernet jus	53.50
* mushroom sauce 4.20	* peppercorn & brandy sauce 3.30
* creamy garlic sauce 3.30	* Béarnaise 2.75

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

Salads and side orders

Chunky fries, lemon aioli	8.00	Caesar salad	17.00
Creamy mashed potato, parmesan & extra virgin olive oil	8.25	Crisp pear & rocket salad, toasted cashews, Persian feta	14.00 19.80
Roasted Ruby Lou potatoes, rosemary	8.75	Traditional Greek salad	14.00 19.80
Steamed broccoli, cashew & parmesan crumble, lemon butter	8.75	Garden salad, avocado, asparagus, vine ripened tomatoes, seeded mustard & honey dressing	13.50 18.90
Steamed garden vegetables	8.75		

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