

COCO'S

R E S T A U R A N T

S O U T H P E R T H

Set Menu Options

Set Menu A-\$55.00

Set Menu B-\$70.00

Set Menu C-\$85.00

Set Menu D-\$100.00

Set Menu E-\$110.00

Menu availability is dependent on the date, time and size of your function
Menu's A & B are not available evenings Wednesday to Saturday inclusive
and Friday lunches in December

SET MENU A

SHARED STARTERS

CRUSTY TURKISH BREAD

SERVED WARM WITH TRIO OF ASSORTED SAVOURY DIPS

HOUSE MADE CHORIZO

GRILLED AND SERVED WITH SWEET BALSAMIC GLAZE & LEMON

MAINS

MT BARKER FREE RANGE CHICKEN

FREE RANGE CHICKEN PAN ROASTED WITH MOROCCAN SPICES, SERVED WITH ROASTED PUMPKIN, SEMI DRIED TOMATOES, BABY SPINACH & MEREDITH FARM FETA

CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI SERVED WITH AN AROMATIC REDUCTION, WITH CHARRED ASPARAGUS AND CRISPY SHALLOTS

FRESH HOUSE MADE LINGUINE PASTA

WITH TOSSED WITH AVOCADO & SAUTÉED CHERRY TOMATOES, GARLIC, BASIL & FINISHED WITH WHITE WINE

HUON TASMANIAN SALMON

CRISPY SKIN HUON TASMANIAN SALMON GRILLED MEDIUM RARE & SERVED WITH A MILD GREEN CHILLI ADOBO SAUCE & ROCKET

FOR THE TABLE

APPLE, AVOCADO AND CRANBERRY SALAD

TOSSED WITH BEAN SPROUTS, SUGAR SNAP PEAS AND FINISHED WITH A CREAMY BASIL DRESSING

SET MENU B

SHARED STARTER

CRUSTY TURKISH BREAD SERVED WARM WITH OILS

ENTRÉE

CRISPY FRIED SPICY SALT & PEPPER SQUID

SERVED WITH ROCKET, CUCUMBER, RADISH, PICKLED CHILI & AN APRICOT & KAFFIR LIME SAUCE

FRESH HOUSE MADE LINGUINE PASTA

WITH TOSSED WITH AVOCADO & SAUTÉED CHERRY TOMATOES, GARLIC,
BASIL & FINISHED WITH WHITE WINE

CAESAR SALAD

WITH CRISP PROSCIUTTO WAFERS, COS LETTUCE, CROUTONS & SHAVED PARMESAN

MAINS

MT BARKER FREE RANGE CHICKEN

FREE RANGE CHICKEN PAN ROASTED WITH MOROCCAN SPICES, SERVED WITH
ROASTED PUMPKIN, SEMI DRIED TOMATOES, BABY SPINACH & MEREDITH FARM FETA

CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI SERVED WITH AN AROMATIC REDUCTION,
WITH CHARRED ASPARAGUS AND CRISPY SHALLOTS

SLOW BRAISED BLACK ANGUS BEEF CHEEKS

SERVED WITH A MUSHROOM AND THYME RISOTTO

HUON TASMANIAN SALMON

CRISPY SKIN HUON TASMANIAN SALMON GRILLED MEDIUM RARE & SERVED
WITH A MILD GREEN CHILLI ADOBO SAUCE & ROCKET

FOR THE TABLE

APPLE, AVOCADO AND CRANBERRY SALAD

TOSSED WITH BEAN SPROUTS, SUGAR SNAP PEAS AND FINISHED WITH A CREAMY BASIL DRESSING

DESSERT

STICKY DATE AND MACADAMIA BOMBE ALASKA

HOMEMADE HONEY MACADAMIA ICE-CREAM ENCASED IN SWIRLS OF MERINGUE, ON A STICKY DATE
PUDDING SERVED WITH BUTTERSCOTCH SAUCE

GREEK YOGHURT PANNA COTTA

SERVED WITH A RASPBERRY JELLY, BERRY SALAD, BASIL GEL AND LEMON CURD

PEANUT BUTTER WHITE CHOCOLATE PARFAIT

WITH STRAWBERRY CONSOMMÉ, BALSAMIC VINEGAR PEARLS,
STRAWBERRIES & FAIRY FLOSS

SET MENU C

SHARED STARTER

CRUSTY TURKISH BREAD SERVED WARM WITH TRIO OF ASSORTED SAVOURY DIPS

ENTRÉE

SALT & PEPPER SQUID

CRISPY FRIED SPICY SALT & PEPPER SQUID SERVED WITH ROCKET, CUCUMBER, RADISH, PICKLED CHILI AND AN APRICOT & KAFFIR LIME SAUCE

CHICKEN CAESAR

CAESAR SALAD, WITH GRILLED CHICKEN, CRISP PROSCIUTTO WAFERS, COS LETTUCE, CROUTONS & SHAVED PARMESAN

SAFFRON CARBONARA

FRESH SAFFRON LINGUINE PASTA SERVED WITH CHAR-GRILLED ASPARAGUS & TOSSED IN A SAFFRON AND BLACK PEPPER CREAM SAUCE

BEETROOT SALMON GRAVLAX CARPACCIO

SERVED WITH A GRAPEFRUIT AND FENNEL SALAD AND A POMEGRANATE DRESSING

MAINS

SLOW ROASTED MUSCOVY DUCK MARYLAND

SERVED ON A FOREST MUSHROOM, THYME, KIPFLER POTATO AND GREEN PEA SAUCE, FINISHED WITH A RICH RED WINE JUS

MT BARKER FREE RANGE CHICKEN

FREE RANGE CHICKEN PAN ROASTED WITH MOROCCAN SPICES, SERVED WITH ROASTED PUMPKIN, SEMI DRIED TOMATOES, BABY SPINACH & MEREDITH FARM FETA

CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI SERVED WITH AN AROMATIC REDUCTION, WITH CHARRED ASPARAGUS AND CRISPY SHALLOTS

SIRLOIN (350 GRAMS)

CHAR-GRILLED 100 DAY AGED WINGHAM RESERVE SIRLOIN
SERVED MEDIUM RARE WITH CABERNET JUS

HUON TASMANIAN SALMON

CRISPY SKIN HUON TASMANIAN SALMON GRILLED MEDIUM RARE & SERVED WITH A MILD GREEN CHILLI ADOBO SAUCE & ROCKET

FOR THE TABLE

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PEANUT BUTTER WHITE CHOCOLATE PARFAIT

WITH STRAWBERRY CONSOMMÉ, BALSAMIC VINEGAR PEARLS,
STRAWBERRIES & FAIRY FLOSS

SET MENU D

SHARED STARTER

CRUSTY TURKISH BREAD SERVED WARM WITH TRIO OF ASSORTED SAVOURY DIPS

ENTRÉE

SALT & PEPPER SQUID

CRISPY FRIED SPICY SALT & PEPPER SQUID SERVED WITH ROCKET, CUCUMBER, RADISH, PICKLED CHILI AND AN APRICOT & KAFFIR LIME SAUCE

CHERRY SMOKED MUSCOVY DUCK BREAST SALAD

SERVED WITH TEXTURES OF BEETROOT AND AN AROMAT GLAZE

BEEF CHEEK RAVIOLI

SERVED WITH A CREAMY PORCINI MUSHROOM SAUCE, FRESH HERBS & SHAVED PARMESAN

CARNARVON KING PRAWNS

FRESHLY STEAMED CARNARVON KING PRAWNS TOSSED WITH A LIME & COCONUT AIOLI AND SERVED ON A PINEAPPLE, LIME & CUCUMBER SALSA

MAINS

LINLEY VALLEY PORK BELLY

SLOW ROASTED, CRISPY SKIN PORK BELLY SERVED WITH SEARED SCALLOPS, PUMPKIN PUREE AND A PORK BROTH

MT BARKER FREE RANGE CHICKEN

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HUON TASMANIAN SALMON

CRISPY SKIN HUON TASMANIAN SALMON GRILLED MEDIUM RARE & SERVED WITH A MILD GREEN CHILLI ADOBO SAUCE & ROCKET

BLACK ANGUS BEEF & PORCINI MUSHROOM RAGU

IN A RICH RED WINE TOMATO SAUCE WITH HOUSE MADE FETTUCCHINE & PECORINO

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SET MENU E

SHARED STARTER

CRUSTY TURKISH BREAD SERVED WARM WITH TRIO OF ASSORTED SAVOURY DIPS AND OILS

ENTRÉE

CARNARVON KING PRAWNS

CRISPY FRIED IN A LIGHT TEMPURA, TOSSED WITH A SWEET & SOUR SAUCE, SERVED WITH CRISPY RICE PAPER CHIPS

PORK BELLY BAO SLIDERS

STEAMED BAO BUNS SERVED WITH SLOW ROASTED PORK BELLY, CORIANDER, BEAN SHOOTS AND AN ASIAN STYLE DRESSING

TRADITIONAL BEEF CARPACCIO

BABY CAPERS, CHILLI, TRUFFLE OIL & MANCHEGO CRISPS

BEETROOT SALMON GRAVLAX CARPACCIO

SERVED WITH A GRAPEFRUIT AND FENNEL SALAD AND A POMEGRANATE DRESSING

MAINS

FILLET (250 GRAMS)

CHAR GRILLED AND SERVED MEDIUM ON A GARLIC AND PARMESAN POLENTA, SALSA VERDE & FINISHED WITH A RED WINE JUS

PRAWN & SCALLOP SEAFOOD PASTA

WITH CARNARVON KING PRAWNS AND SEARED SCALLOPS TOSSED IN A CAPER AND BASIL NAPOLI SAUCE AND HOUSE ROLLED LINGUINI

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