

COCO'S

R E S T A U R A N T

S O U T H P E R T H

Welcome and thank you for looking at our Function options.

Below we set out our Set Menus, Alternating Menu and Beverage Packages for your consideration.

Should you require further information or if you wish to book, please email our function team at functions@cocosperth.com.

Please note that menu availability is dependent on the date, time and size of your function and is subject to the availability of produce.

Set Menu Options (January to November)

Wednesday to Saturday (up to 35 guests)

Sunday to Tuesday (up to 45 guests)

For additional guests please refer to our [Alternating Menu](#)

Set Menu A - \$82.00 (Not Available Wednesday – Saturday Dinner or Friday Lunch)

Set Menu B - \$105.00

Set Menu C - \$120.00

Set Menu D - \$122.00

Alternating Menu - \$115.00

Set Menu Options (December)

Monday to Sunday (up to 30 guests)

For additional guests please refer to our Alternating Menu

Set Menu C - \$120.00

Set Menu D - \$122.00

Alternating Menu - \$115.00

With all functions there is a minimum charge of \$35-\$40 per person on beverages depending on the date of your function.

SET MENU A - \$82 Per Person

SHARED STARTERS

CRUSTY TURKISH BREAD

Served Warm With Oils & Dukkha

HOUSE MADE CHORIZO

Grilled & Served With Sweet Balsamic Glaze & Lemon

MAINS

MOROCCAN SPICED CHICKEN

Half Free-Range Chicken, Marinated in Traditional Moroccan Spices, Pan Roasted & Served
On Hummus with Dried Apricots, Sultanas & Roasted Almonds

CONE BAY BARRAMUNDI

Served With Thyme Roasted Baby Carrots, Leeks
And A Burnt Butter And Macadamia Sauce

GREEN PEA AND PARMESAN RISOTTO

Finished with Mascarpone and Mint Oil

FOR THE TABLE

COCO'S GREEK SALAD

With Green Peppers, Cucumber, Picked Mint, Feta And Gaeta Olives,
Tossed In A Greek Salad Dressing

CHIPS

Crispy Fried And Served With Hollandaise Sauce

SET MENU B - \$105 Per Person

SHARED STARTER

Crusty Turkish Bread, Served Warm With Oils & Dukkha

ENTRÉES

CRISPY FRIED SQUID

Served With Green Onions, Takoyaki Sauce, Kewpie And Fried Garlic Flakes

GREEN PEA AND PARMESAN RISOTTO

Finished with Mascarpone and Mint Oil

CAESAR SALAD

With Crispy Speck, Soft Boiled Egg And Croutons With
A Light Parmesan Dressing

MAINS

MOROCCAN SPICED CHICKEN

Half Free-Range Chicken, Marinated in Traditional Moroccan Spices, Pan Roasted & Served
On Hummus with Dried Apricots, Sultanas & Roasted Almonds

CONE BAY BARRAMUNDI

Served With Thyme Roasted Baby Carrots, Leeks And A Burnt Butter And Macadamia Sauce

BLACK ANGUS BEEF RAGU

House Rolled Tagliatelle in a Rich Red Wine Tomato Sauce and Freshly Grated Parmesan

LAMB RACK

Amelia Park Lamb Rack Pan Roasted And Served With Rainbow Carrots,
Carrot Purée And Red Wine Jus

FOR THE TABLE

COCO'S GREEK SALAD

With Green Peppers, Cucumber, Picked Mint, Feta And Gaeta Olives,
Tossed In A Greek Salad Dressing

CHIPS

Crispy Fried And Served With Hollandaise Sauce

DESSERTS

HAZELNUT TIRAMISU

Espresso Mascarpone, Hazelnut Praline, With Caramel, Chocolate Sauce And Hazelnuts

STICKY DATE & MACADAMIA BOMBE ALASKA

Honey Macadamia Ice-Cream Encased In Swirls Of Meringue,
On A Sticky Date Pudding Served With Butterscotch Sauce

SET MENU C - \$120 Per Person

SHARED STARTER

Crusty Turkish Bread, Served Warm With Oils & Dukkha

ENTRÉES

CRISPY FRIED SQUID

Served With Green Onions, Takoyaki Sauce, Kewpie And Fried Garlic Flakes

CHICKEN CAESAR SALAD

With Crispy Speck, Soft Boiled Egg And Croutons With A Light Parmesan Dressing

HOUSE-MADE TAGLIATELLE

Wild Mushroom Tagliatelle With a Mushroom Butter Sauce And Fresh Parmesan

TRADITIONAL BEEF CARPACCIO

Served With Chilli, Truffle Oil & Manchego Crisps

MAINS

MOROCCAN SPICED CHICKEN

Half Free-Range Chicken, Marinated In Traditional Moroccan Spices, Pan Roasted & Served On Hummus With Dried Apricots, Sultanas & Roasted Almonds

CONE BAY BARRAMUNDI

Served With Thyme Roasted Baby Carrots, Leeks And A Burnt Butter And Macadamia Sauce

EYE FILLET (250 GRAMS)

Prime 30-Day Aged Kilcoy Fillet Char-Grilled & Served On A Parsnip Purée,
Finished With Fried Rocket A Red Wine Jus

SEAFOOD RISOTTO

Carnarvon King Prawns And Market Fresh Fish In A Saffron And Napoli Sauce

SHARK BAY KING PRAWN SALAD

Steamed King Prawns with Avocado, Roasted Cashews, Macadamia Nuts and Toasted Coconut
Finished With Yuzu Dressing

FOR THE TABLE

COCO'S GREEK SALAD

With Green Peppers, Cucumber, Picked Mint, Feta And Gaeta Olives,
Tossed In A Greek Salad Dressing

CHIPS

Crispy Fried And Served With Hollandaise Sauce

DESSERTS

HAZELNUT TIRAMISU

Espresso Mascarpone, Hazelnut Praline, With Caramel, Chocolate Sauce And Hazelnuts

STICKY DATE & MACADAMIA BOMBE ALASKA

Honey Macadamia Ice-Cream Encased In Swirls Of Meringue,
On A Sticky Date Pudding Served With Butterscotch Sauce

SET MENU D - \$122 Per Person

SHARED STARTER

Crusty Turkish Bread, Served Warm With Oils & Dukkha

ENTRÉES

CARNARVON KING PRAWNS

Carnarvon King Prawns Crispy Fried in A Light Tempura Batter, Served with Yuzu Mayonnaise and Asian Salad

BEEF BRISKET FLATBREAD

Black Angus Beef Brisket, Served With An Asian Style Sriracha & Truffle Slaw

TRADITIONAL BEEF CARPACCIO

Chili, Truffle Oil & Manchego Crisps

COCO'S ATLANTIC SALMON SASHIMI

With Pickled Ginger, Wasabi & A Soy & Mirin Sauce

MAINS

SHARK BAY KING PRAWN SALAD

Steamed King Prawns with Avocado, Roasted Cashews, Macadamia Nuts and Toasted Coconut
Finished with Yuzu Dressing

MOROCCAN SPICED CHICKEN

Half Free-Range Chicken, Marinated In Traditional Moroccan Spices, Pan Roasted & Served
On Hummus with Dried Apricots, Sultanas & Roasted Almonds

CONE BAY BARRAMUNDI

Served With Thyme Roasted Baby Carrots, Leeks And A Burnt Butter And Macadamia Sauce

EYE FILLET (250 GRAMS)

Prime 30-Day Aged Kilcoy Fillet Char-Grilled & Served On A Parsnip Purée,
Finished With Fried Rocket A Red Wine Jus

SEAFOOD RISOTTO

Carnarvon King Prawns And Market Fresh Fish In A Saffron And Napoli Sauce

FOR THE TABLE

COCO'S GREEK SALAD

With Green Peppers, Cucumber, Picked Mint, Feta And Gaeta Olives,
Tossed In A Greek Salad Dressing

CHIPS

Crispy Fried And Served With Hollandaise Sauce

DESSERTS

HAZELNUT TIRAMISU

Espresso Mascarpone, Hazelnut Praline, with Caramel, Chocolate Sauce and Hazelnuts

STICKY DATE & MACADAMIA BOMBE ALASKA

Honey Macadamia Ice-Cream Encased In Swirls Of Meringue,
On A Sticky Date Pudding, Served With Butterscotch Sauce

ALTERNATING MENU - \$115 per person

SHARED ENTRÉES

CRUSTY TURKISH BREAD

Served Warm With Oils & Dukkha

FRESH LOCAL SEAFOOD TASTER

Lightly Spiced Baby Squid, Grilled King Prawns & Pan Seared Scallops,
Served With A Lime Aioli

SOUTHERN STYLE MEAT TASTER

Amelia Park Slow Roasted Lamb Ribs,
Skewers Of Prime Beef Fillet & Crispy Fried Chicken Wings

MAIN - OPTION A

LAMB RACK

Amelia Park Lamb Rack Pan Roasted and Served With Rainbow Carrots,
Carrot Purée And Red Wine Jus

and

CONE BAY BARRAMUNDI

Served With Thyme Roasted Baby Carrots, Leeks And A Burnt Butter And Macadamia Sauce

MAIN - OPTION B

MOROCCAN SPICED CHICKEN

Half Free-Range Chicken, Marinated In Traditional Moroccan Spices, Pan Roasted & Served
On Hummus with Dried Apricots, Sultanas & Roasted Almonds

and

CRISPY SKINNED ATLANTIC SALMON

Grilled Medium Rare and Finished Served on a Honey Yuzu Dressing

MAIN - OPTION C

LAMB RACK

Amelia Park Lamb Rack Pan Roasted and Served With Rainbow Carrots,
Carrot Purée And Red Wine Jus

and

MOROCCAN SPICED CHICKEN

Half Free-Range Chicken, Marinated In Traditional Moroccan Spices, Pan Roasted & Served
On Hummus with Dried Apricots, Sultanas & Roasted Almonds

DESSERT

HAZELNUT TIRAMISU

Espresso Mascarpone, Hazelnut Praline, With Caramel, Chocolate Sauce and Hazelnuts

and

STICKY DATE & MACADAMIA BOMBE ALASKA

Honey Macadamia Ice-Cream Encased In Swirls Of Meringue,
On A Sticky Date Pudding Served With Butterscotch Sauce