

# 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-\$65.00

Set Menu B-\$80.00

Set Menu C-\$100.00

Set Menu D-\$105.00

Set Menu E-\$115.00

Menu availability is dependent on the date, time and size of your function

Menu's A & B are not available Wednesday to Saturday evenings all year round

Menu's A,B & C are not available Wednesday to Friday lunches in November  
and December

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

### 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

#### FREE RANGE CHICKEN

FREE RANGE CHAR-GRILLED HALF CHICKEN, WITH A MILD HARISSA, SERVED WITH FRESH LABNE, CHARRED LIME & HOUSE MADE DUKKAH

#### CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI AND CARNARVON KING PRAWNS  
SERVED ON A CITRUS GLAZE

#### HOUSE MADE LINGUINE

WITH PAN FRIED MUSHROOMS, GARLIC, CHILI, BLACK TRUFFLE, WILTED SPINACH  
FINISHED WITH AGED PARMESAN

#### HUON TASMANIAN SALMON

CRISPY SKIN ATLANTIC SALMON GRILLED MEDIUM RARE & SERVED  
WITH A CITRUS HOLLANDAISE, GRILLED FENNEL AND FRIED CAPERS

### 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 ON A BASIL AIOLI, GARNISHED WITH ROCKET, SPRING ONION, CHILI, & FINISHED WITH SHAVED AGED PARMESAN

HOUSE MADE LINGUINE

WITH PAN FRIED MUSHROOMS, GARLIC, CHILI, BLACK TRUFFLE, WILTED SPINACH FINISHED WITH AGED PARMESAN

CAESAR SALAD

WITH CANDIED SPICED BACON, SOFT BOILED EGG & RYE CROUTE, WITH A LIGHT PARMESAN DRESSING

### MAINS

FREE RANGE CHICKEN

FREE RANGE CHAR-GRILLED HALF CHICKEN, WITH A MILD HARISSA, SERVED WITH FRESH LABNE, CHARRED LIME & HOUSE MADE DUKKAH

CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI AND CARNARVON KING PRAWNS SERVED ON A CITRUS GLAZE

BEEF & PORCINI MUSHROOM RAGU

IN A RICH RED WINE TOMATO SAUCE WITH HOUSEROLLED TAGLIATELLE & PECORINO

HUON TASMANIAN SALMON

CRISPY SKIN ATLANTIC SALMON GRILLED MEDIUM RARE & SERVED WITH A CITRUS HOLLANDAISE, GRILLED FENNEL AND FRIED CAPERS

### FOR THE TABLE

APPLE, AVOCADO AND CRANBERRY SALAD

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

### DESSERTS

DARK CHOCOLATE FONDANT

SERVED WITH STRAWBERRY RHUBARB COMPOTE & STRAWBERRY SORBET

CRÈME BRULÉE

SERVED WITH BLOOD ORANGE SORBET, BLACK SESAME CRUMBLE, WHITE CHOCOLATE FOAM AND FRESH GRAPEFRUIT

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

## SHARED STARTER

CRUSTY TURKISH BREAD SERVED WARM WITH TRIO OF ASSORTED SAVOURY DIPS

## ENTRÉE

### CRISPY FRIED SPICY SALT & PEPPER SQUID

SERVED ON A BASIL AIOLI, GARNISHED WITH ROCKET, SPRING ONION, CHILI, & FINISHED WITH SHAVED AGED PARMESAN

### CHICKEN CAESAR

WITH CANDIED SPICED BACON, SOFT BOILED EGG & RYE CROUTE, WITH A LIGHT PARMESAN DRESSING

### HOUSE MADE LINGUINE

WITH PAN FRIED MUSHROOMS, GARLIC, CHILI, BLACK TRUFFLE, WILTED SPINACH FINISHED WITH AGED PARMESAN

### TRADITIONAL BEEF CARPACCIO

BABY CAPERS, CHILLI, TRUFFLE OIL & MANCHEGO CRISPS

## MAINS

### MUSCOVY DUCK

SLOW ROASTED MUSCOVY DUCK MARYLANDS, SERVED ON AN EGGPLANT & TOMATO KASUNDI FINISHED WITH A GRAPE SAUCE

### FREE RANGE CHICKEN

FREE RANGE CHAR-GRILLED HALF CHICKEN, WITH A MILD HARISSA, SERVED WITH FRESH LABNE, CHARRED LIME & HOUSE MADE DUKKAH

### CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI AND CARNARVON KING PRAWNS SERVED ON A CITRUS GLAZE

### SIRLOIN (350 GRAMS)

CHAR-GRILLED 40 DAY AGED BLACK ANGUS SIRLOIN SERVED MEDIUM RARE WITH GRILLED KING OYSTER MUSHROOMS, BABY LEEKS AND FINISHED WITH A RED WINE JUS

### HUON TASMANIAN SALMON

CRISPY SKIN ATLANTIC SALMON GRILLED MEDIUM RARE & SERVED WITH A CITRUS HOLLANDAISE, GRILLED FENNEL AND FRIED CAPERS

## FOR THE TABLE

### APPLE, AVOCADO AND CRANBERRY SALAD

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

## DESSERTS

### DARK CHOCOLATE FONDANT

SERVED WITH STRAWBERRY RHUBARB COMPOTE & STRAWBERRY SORBET

### CRÈME BRULÉE

SERVED WITH BLOOD ORANGE SORBET, BLACK SESAME CRUMBLE, WHITE CHOCOLATE FOAM AND FRESH GRAPEFRUIT

### 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

### SHARED STARTER

CRUSTY TURKISH BREAD SERVED WARM WITH TRIO OF ASSORTED SAVOURY DIPS

### ENTRÉE

#### CRISPY FRIED SPICY SALT & PEPPER SQUID

SERVED ON A BASIL AIOLI, GARNISHED WITH ROCKET, SPRING ONION, CHILI, & FINISHED WITH SHAVED AGED PARMESAN

#### HOUSE MADE LINGUINE

WITH PAN FRIED MUSHROOMS, GARLIC, CHILI, BLACK TRUFFLE, WILTED SPINACH FINISHED WITH AGED PARMESAN

#### TRADITIONAL BEEF CARPACCIO

BABY CAPERS, CHILLI, TRUFFLE OIL & MANCHEGO CRISPS

#### CARNARVON KING PRAWN SALAD

WITH FRESHLY STEAMED KING PRAWNS IN A SMOKED MISO MAYONNAISE, SERVED ON A SHISO, CUCUMBER & PICKLED GINGER SALAD WITH YUZU DRESSING

### MAINS

#### SOUTHERN STYLE MEAT TASTER

SLOW ROASTED LINLEY VALLEY PORK RIBS ALONG WITH SKEWERS OF PRIME BEEF FILLET AND CRISPY FRIED CHICKEN WINGS

#### FREE RANGE CHICKEN

FREE RANGE CHAR-GRILLED HALF CHICKEN, WITH A MILD HARISSA, SERVED WITH FRESH LABNE, CHARRED LIME & HOUSE MADE DUKKAH

#### SIRLOIN (350 GRAMS)

CHAR-GRILLED 40 DAY AGED BLACK ANGUS SIRLOIN SERVED MEDIUM RARE WITH GRILLED KING OYSTER MUSHROOMS, BABY LEEKS AND FINISHED WITH A RED WINE JUS

#### HUON TASMANIAN SALMON

CRISPY SKIN ATLANTIC SALMON GRILLED MEDIUM RARE & SERVED WITH A CITRUS HOLLANDAISE, GRILLED FENNEL AND FRIED CAPERS

#### BLACK ANGUS BEEF & PORCINI MUSHROOM RAGU

IN A RICH RED WINE TOMATO SAUCE WITH HOUSEROLLED TAGLIATELLE & PECORINO

### FOR THE TABLE

APPLE, AVOCADO AND CRANBERRY SALAD

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

### DESSERT

#### DARK CHOCOLATE FONDANT

SERVED WITH STRAWBERRY RHUBARB COMPOTE & STRAWBERRY SORBET

#### CRÈME BRULEE

SERVED WITH BLOOD ORANGE SORBET, BLACK SESAME CRUMBLE, WHITE CHOCOLATE FOAM AND FRESH GRAPEFRUIT

#### 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 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 AN  
ASIAN SWEET & SOUR SAUCE

### BEEF BRISKET SLIDERS

SERVED WITH BLACK ANGUS BEEF BRISKET  
IN AN ASIAN STYLE WITH SRIRACHA & TRUFFLE SLAW

### TRADITIONAL BEEF CARPACCIO

BABY CAPERS, CHILLI, TRUFFLE OIL & MANCHEGO CRISPS

### COCO'S ATLANTIC SALMON SASHIMI

WITH PICKLED GINGER, WASABI & A SOY & MIRIN SAUCE

## MAINS

### EYE FILLET (250 GRAMS)

PRIME 30 DAY AGED KILCOY EYE FILLET CHAR GRILLED & SERVED ON A JERUSALEM ARTICHOKE PUREE,  
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

### HUON TASMANIAN SALMON

CRISPY SKIN ATLANTIC SALMON GRILLED MEDIUM RARE & SERVED  
WITH A CITRUS HOLLANDAISE, GRILLED FENNEL AND FRIED CAPERS

### CONE BAY BARRAMUNDI

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI AND CARNARVON KING PRAWNS  
SERVED ON A CITRUS GLAZE

### MUSCOVY DUCK

SLOW ROASTED MUSCOVY DUCK MARYLANDS, SERVED ON AN EGGPLANT & TOMATO KASUNDI  
FINISHED WITH A GRAPE SAUCE

## FOR THE TABLE

### APPLE, AVOCADO AND CRANBERRY SALAD

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

## DESSERT

### DARK CHOCOLATE FONDANT

SERVED WITH STRAWBERRY RHUBARB COMPOTE & STRAWBERRY SORBET

### CRÈME BRULÉE

SERVED WITH BLOOD ORANGE SORBET, BLACK SESAME CRUMBLE, WHITE CHOCOLATE FOAM  
AND FRESH GRAPEFRUIT

### STICKY DATE & MACADAMIA BOMBE ALASKA

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