



# COCO'S

*JOIN OUR VINTAGE WINE CLUB NOW*

**50% DISCOUNT ON FOOD** FOR YOU & UP TO 7 GUESTS  
ON WEDNESDAY & THURSDAY EVENINGS  
(CONDITIONS APPLY)

**30 - 50% DISCOUNT ON ALL VINTAGE WINE**  
PLEASE ENQUIRE WITH OUR STAFF FOR INFORMATION  
AND A MEMBERSHIP APPLICATION FORM

**OPEN 7 DAYS**

*MON – FRI from 11:30am till late*  
*SAT – SUN from 8:30am till late*

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*Cocos Grazing Menu available 7 days – 11.30am to 5pm*  
*Set Price \$27.70*

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*Full a la carte menu also available, please turn over*

**Chicken Linguine Pasta**

*Fresh house made linguine pasta tossed with Mt Barker chicken, avocado, sautéed cherry tomatoes, basil & finished with white wine* \$27.70

**King Prawn Tempura**

*Local king prawns in a light crispy tempura, served with a spicy dipping sauce* \$27.70

**Grilled Salmon Salad**

*Atlantic salmon grilled medium rare, served on a salad of charred asparagus, kipfler potatoes, soft boiled egg, crispy shallots & cherry tomatoes, finished with a roasted red pepper & garlic vinaigrette* \$27.70

**Barramundi & Risotto**

*Crispy skin Cone Bay Barramundi served on a citrus infused risotto* \$27.70

**Beef & Stout Pie**

*Prime Black Angus Beef with field mushrooms & black cracked pepper* \$27.70

**Black Angus Sirloin (150gm)**

*Char-grilled, served with parmesan croquettes & a cherry tomato chutney* \$27.70

**Saffron Carbonara**

*Fresh saffron linguini pasta served with char-grilled asparagus & tossed in a saffron and black pepper cream sauce* \$27.70

**Wagyu Beef Lasagne**

*In a rich tomato sauce, layered with béchamel & fresh parmesan cheese, served with garlic buttered focaccia* \$27.70

**Beef Cheek Ravioli**

*Served with a creamy porcini mushroom sauce, fresh herbs and shaved parmesan* \$27.70

**SALADS**

**Apple, avocado & cranberry salad**

*Tossed with bean sprouts, sugar snap peas and finished with a creamy basil dressing*

*Sml 18.50*

**Please note no other promotional discounts are applicable to this menu**

## Starters

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<i>Crusty Turkish bread served warm with: Western Australian extra virgin olive oil, sweet balsamic &amp; dukkah</i>	9.80
<i>Or with trio of assorted savory dips</i>	10.20
<i>Garlic bread</i>	10.30
<i>Bruschetta; grilled ciabatta with tomato, capsicum basil salsa, Meredith feta &amp; aged balsamic</i>	12.00
<i>Housemade chorizo grilled &amp; served with sweet balsamic glaze &amp; lemon</i>	15.75
<i>Marinated Meredith Farm feta</i>	8.50
<i>Olives</i>	10.50

## Entrees & Main Courses

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<i>Fresh rock oysters:</i>	
<i>Natural, on crushed ice with lime</i>	5.20
<i>Soya &amp; sesame with bonito, nori &amp; coriander</i>	5.30
<i>Tempura served with a wasabi &amp; lemon mayonnaise</i>	5.50
<i>Classic Kilpatrick</i>	5.50

### **Coco's Famous Tasting Plates** (Great to share as an entrée or as a main course)

<i>Southern Style Meat Taster</i>	43.50	
<i>Slow roasted Linley Valley pork ribs &amp; Black Angus beef brisket along with crispy fried chicken wings</i>		
<i>Fresh Local Seafood Taster</i>	58.50	
<i>Lightly spiced baby squid, grilled King Prawns &amp; pan seared scallops served with a lime aioli</i>		
<i>Caesar salad, served with candied spiced bacon, soft boiled egg and rye croute, with a light parmesan dressing</i>	21.50	
<i>or with grilled chicken</i>	29.50	
	<b>Entrée</b>	<b>Main</b>
<i>Traditional beef carpaccio, baby capers, chili, truffle oil &amp; manchego crisps</i>	32.00	44.50
<i>Carnarvon king prawn salad tossed with parmesan &amp; lime aioli with shaved jamon, avocado &amp; wild rocket</i>	32.50	48.00
<i>Crispy fried spicy salt &amp; pepper squid served with rocket, cucumber, radish, pickled chili &amp; an apricot &amp; kaffir lime sauce</i>	28.00	39.80
<i>Coco's Atlantic Salmon Sashimi with pickled ginger, wasabi &amp; a soy &amp; mirin sauce</i>	32.50	45.00

### **Fresh Housemade Pasta**

<i>Seafood pasta with Carnarvon king prawns and seared scallops tossed in a caper and basil Napoli sauce and house rolled linguini</i>	34.00	42.50
<i>Fresh house made linguine pasta tossed with avocado &amp; sautéed cherry tomatoes, basil &amp; finished with white wine</i>	27.00	36.50
<i>Black Angus Beef &amp; Porcini Mushroom Ragù in a rich red wine tomato sauce with house made fettuccine &amp; pecorino</i>	31.50	39.50

Free range chicken pan roasted with Moroccan spices, served with roasted pumpkin, semi dried tomatoes, baby spinach & Meredith farm feta 42.50

Slow roasted, crispy skin Linley Valley Pork Belly with seared scallops, pumpkin puree and a pork broth 43.50

Slow roasted Muscovy Duck Marylands 1 Marylands 39.80  
served on a forest mushroom, thyme, kipfler potato and green pea sauce, 2 Marylands 47.80  
finished with a rich red wine jus

## Today's market fresh fish

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Crispy skin fillet of Cone Bay Barramundi served on a roasted cherry tomato puree, finished with crispy fried leeks 46.80

Crispy skin Atlantic Salmon grilled medium rare & served with sautéed chat potatoes & baby spinach , finished with a ponzu aioli 46.80

Chef's Market Fresh Fish of the day-please refer to the daily specials list

Additional condiments available on request: tartar sauce, lemon aioli

## Prime Aged certified Black Angus Beef

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Sirloin (350 grams) 49.80  
Char-grilled 100 day aged Wingham Reserve sirloin served with dauphinoise potato & cabernet jus - **recommended medium rare**

Eye Fillet (250 grams) 52.50  
Prime 30 Day aged Kilcoy Fillet Char-grilled & served with polenta, salsa verde & finished with a red wine jus\*

Rib Eye (550 grams) 68.50  
60 Day Dry aged Stirling Ranges rib eye char-grilled & served with rich Cabernet jus & spiced butter - **recommended medium rare**

Additional Sauces:

* 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, Hot English mustard, creamed horseradish

## Salads and side orders

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Crispy roasted baby potatoes, tossed with Coco's secret herbs & spices, served with sides of parmesan aioli & a chili plum sauce	11.50	Steamed broccolini served with a spiced hollandaise and toasted almonds	12.50
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Chunky handcut chips, crispy fried and served with sides of parmesan aioli & a chili plum sauce	11.50	Apple, avocado & cranberry salad tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing	18.50
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Creamy mashed potato, parmesan & truffle oil	11.50	Traditional Greek salad	19.50
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Caesar salad, served with candied spiced bacon, soft boiled egg and rye croute with a light parmesan dressing	21.50	Beetroot & Feta Salad, roasted baby beets with crumbled feta, balsamic & basil	16.75
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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

# COCO'S BEEF CUTS AND COOKING SUGGESTIONS

## About Coco's Prime Aged Beef

Since the inception of Coco's in 1990 we have endeavoured to produce the finest steaks in Australia without exception!

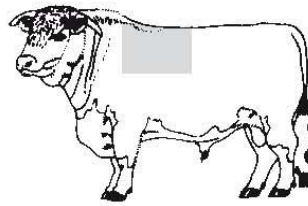
Coco's dedication in hand picking the finest grain-fed Angus & Hereford Beef from the South West has never been compromised.

Our areas of selection range from Waroona, to the Stirling Ranges and as far south as Albany. All our beef is lot fed with grain for no less than 120 days prior to selection and then each carcass is individually picked by Coco's before delivery to our temperature controlled cool room. On delivery each carcass is prepared for storage for 4 to 6 weeks to maximise tenderness and improve the eating quality and the richness in flavour that only ageing can produce!

At Coco's we have mastered the art of preparing this fine quality produce. Continued cooking of aged meat will not improve the eating quality but rather the opposite – the longer the aged meat is cooked, the drier and less tender it becomes. For this reason, please refer to the chart opposite when selecting your steak.

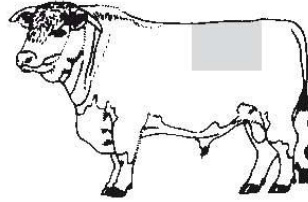
## COCO'S COOKING SUGGESTIONS

<b>Blue</b>	Warm on the outside, cool in the centre. Any less cooking time and you would need to tie it down.
<b>Rare</b>	Thick char marks on the outside and a warm, rich red centre.
<b>Medium-Rare</b>	A thin crust with a hot red centre and an abundance of juice. Probably the most suitable for all cuts of meat.
<b>Medium</b>	A firm crust on the outside with a bright pink centre and ample juices remaining.
<b>Medium-Well Done</b>	Crisp exterior, cooked right through. Pale pink on the inside with a small amount of juices remaining.
<b>Well Done</b>	Hard, crisp exterior with little or no juices remaining.
<b>Very Well Done</b>	Cooked until there is absolutely no moisture left in the meat. A hard, charred exterior with the meat having the texture and taste similar to dried cardboard. Not recommended for anyone with taste buds.



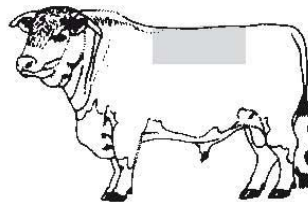
### RIB EYE

*Rib Eye is a classic American cut which is similar to Scotch Fillet but with a rib bone being attached. A large thick steak, weighing in at approximately 500 grams. Best cooked medium to medium rare.*



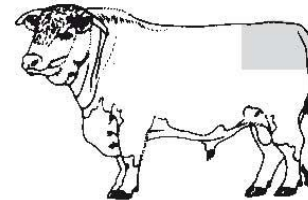
### T BONE

*Half Sirloin and half Fillet, on the bone. A thinner steak weighing in at approximately 430 grams. Best cooked medium rare to medium well.*



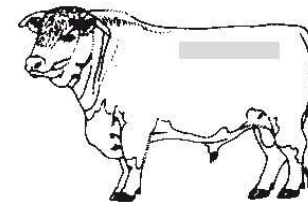
### SIRLOIN

*Also known as New York Cut, a large, thick steak weighing in at approximately 330 grams. Best cooked medium to medium rare.*



### RUMP

*Because of our ageing process we guarantee the tenderness of this richly flavoured steak. A thinner cut weighing in at approximately 330 grams. Best cooked medium rare to medium well.*



### LONG FILLET

*This is the most tender part of the Beef. Cut into a medallion around 250 grams. Best cooked blue to medium.*