



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 BREAKFAST: LUNCH: DINNER

MON – FRI from 9:00am till late

SAT – SUN from 8:30am till late

Set Price Lunch Menu \$27.50 available 7 days – 11.30am to 5pm

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

King Prawn Tempura

Local king prawns in a light crispy tempura, served with a spicy dipping sauce

Salmon Nicoise Salad

Atlantic salmon grilled medium rare, served on a salad of green beans, chat potatoes, kalamata olives, cherry tomatoes, red onion & lettuce, with a white balsamic & seeded mustard vinaigrette

Market Fresh Fish & Risotto

Citrus infused risotto served with grilled fish of the day

Black Angus Sirloin (150gm)

Char-grilled, served with parmesan croquettes & a cherry tomato chutney

Saffron and Leek Risotto

A classic saffron and leek risotto with reggiano parmesan

Wagyu Beef Lasagne

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

Beef Cheek Ravioli

Served with a creamy porcini mushroom sauce, fresh herbs and shaved parmesan

All dishes \$27.50 each

SALADS

Apple, avocado & cranberry salad

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

Sml 17.20

*Please note this menu will not be available on the following Fridays in December 2018:
7th , 14th & 21st*

Starters

<i>Crusty Turkish bread served warm with: Western Australian extra virgin olive oil, sweet balsamic & dukkah</i>	9.80
<i>Or with trio of assorted savory dips</i>	10.20
<i>Garlic bread</i>	9.80
<i>Bruschetta; grilled ciabatta with tomato, capsicum basil salsa, Meredith feta & aged balsamic</i>	10.80
<i>Housemade chorizo grilled & served with sweet balsamic glaze & lemon</i>	15.75
<i>Marinated Meredith Farm feta</i>	8.50
<i>Olives</i>	10.50

Entrees & Main Courses

Fresh rock oysters:

<i>Natural, on crushed ice with lime</i>	5.20	
<i>Natural with Sangiovese verjus, salmon caviar & chive</i>	5.50	
<i>Soya & sesame with bonito, nori & coriander</i>	5.30	
<i>Bloody Mary oyster shooters with cracked black pepper</i>	7.30	
<i>Tempura served with a wasabi & lemon mayonnaise</i>	5.50	
<i>Classic Kilpatrick</i>	5.50	
<i>Caesar salad, with crisp prosciutto wafers, cos lettuce croutons & shaved parmesan</i>	20.00	
<i>or with grilled chicken</i>	28.50	
	Entrée	Main
<i>Charcuterie Plate (All made in house) pork prosciutto, dry beef chorizo, duck prosciutto, saucisson sec, beef bresaola & pork belly rilette served with house pickles & chutney (Great to share as an appetiser)</i>	32.00	
<i>Traditional beef carpaccio, baby capers, chili, truffle oil & manchego crisps</i>	32.00	44.50
<i>Freshly steamed Carnarvon king prawns tossed with a lime & coconut aioli and served on a pineapple, lime & cucumber salsa</i>	32.50	48.00
<i>Crispy fried spicy salt & pepper squid served with rocket, cucumber, radish, pickled chili & an apricot & kaffir lime sauce</i>	27.00	39.80
<i>Coco's Huon Tasmanian salmon sashimi with pickled ginger, wasabi & a soy & mirin sauce</i>	32.50	47.00

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	41.50
<i>Fresh house made linguine pasta tossed with avocado & sautéed cherry tomatoes, basil & finished with white wine</i>	27.00	36.50
<i>Black Angus Beef & Porcini Mushroom Ragu in a rich red wine tomato sauce with house made fettuccine & 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		42.50
Slow roasted Muscovy Duck Marylands served on a saffron and leek risotto , finished with a red wine jus	1 Marylands	38.80
	2 Marylands	47.80

Today's market fresh fish

Crispy skin fillet of Cone Bay Barramundi served on a aromatic reduction, with charred asparagus & crispy shallots		46.50
Crispy skin Huon Tasmanian Salmon grilled medium rare & served with a mild green chilli adobo sauce & rocket		46.50
Geraldton Dhufish grilled & served with seasoned buttered potatoes & char-grilled asparagus		56.50

Additional condiments available on request: tartar sauce, lemon aioli

Prime Aged certified Black Angus Beef

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

Housemade hand cut chips, tossed with Coco's secret herbs & spices, served with sides of lime aioli & a chilli plum sauce	11.00	Apple, avocado & cranberry salad tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing	17.20
Creamy mashed potato, parmesan & truffle oil	10.50	Traditional Greek salad	17.20
Steamed broccolini served with a spiced hollandaise and toasted almonds	12.50	Beetroot & Feta Salad, roasted baby beets with crumbled feta, balsamic & basil	16.75
Caesar salad, with crisp prosciutto wafers, cos lettuce, croutons & shaved parmesan	20.00		

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

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!

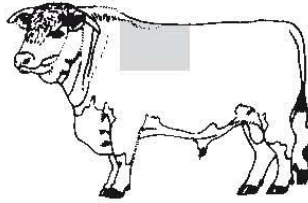
Coco's dedication in hand picking the finest grain-fed Angus & Hereford Beef from the South West has never been compromised.

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.

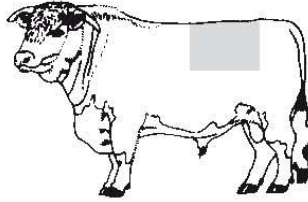
COCO'S COOKING SUGGESTIONS

Blue	Warm on the outside, cool in the centre. Any less cooking time and you would need to tie it down.
Rare	Thick char marks on the outside and a warm, rich red centre.
Medium-Rare	A thin crust with a hot red centre and an abundance of juice. Probably the most suitable for all cuts of meat.
Medium	A firm crust on the outside with a bright pink centre and ample juices remaining.
Medium-Well Done	Crisp exterior, cooked right through. Pale pink on the inside with a small amount of juices remaining.
Well Done	Hard, crisp exterior with little or no juices remaining.
Very Well Done	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.



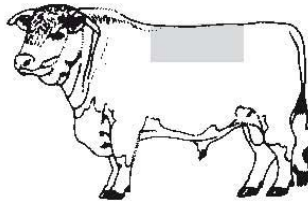
RIB EYE

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.



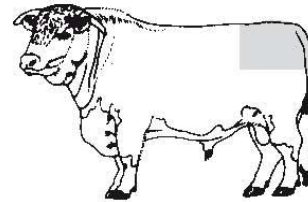
T BONE

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



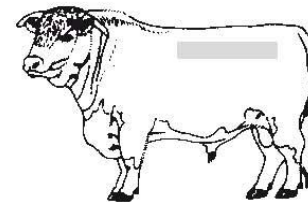
SIRLOIN

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.