



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 – SUN from 11:30am till late

Coco's grazing menu available everyday

Please note individually itemized split accounts are not available

Credit card surcharges apply:

Visa/Mastercard 0.75% American Express/Diners 2.25%

Starters

Crusty Turkish bread served warm with: Western Australian extra virgin olive oil, sweet balsamic & dukkah	9.80
Or with trio of assorted savory dips	10.20
Garlic bread	10.30
Bruschetta; grilled ciabatta with tomato, capsicum basil salsa, Meredith feta & aged balsamic	12.80
Housemade chorizo grilled & served with sweet balsamic glaze & lemon	15.75
Marinated Meredith Farm feta	8.50
Olives	10.50

Entrees & Main Courses

Fresh rock oysters:

Natural, on crushed ice with lime	5.20
Tempura served with a wasabi & lemon mayonnaise	5.50
Classic Kilpatrick	5.50

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

Southern Style Meat Taster	52.50
Slow roasted Linley Valley pork ribs along with skewers of prime beef fillet & crispy fried chicken wings	
Fresh Local Seafood Taster	58.50
Lightly spiced baby squid, grilled King Prawns & pan seared scallops served with a lime aioli	

	Entrée	Main
Caesar salad, served with candied spiced bacon, soft boiled egg and rye croute, with a light parmesan dressing	22.50	
or with grilled chicken	31.00	
Traditional beef carpaccio, baby capers, chili, truffle oil & manchego crisps	32.00	44.50
Carnarvon king prawn & avocado salad with freshly steamed king prawns tossed in a miso mayonnaise, served on a shiso and cucumber salad with yuzu dressing	32.50	48.00
Crispy fried squid served on a basil aioli, garnished with rocket, spring onion, chili, & finished with shaved aged parmesan	28.00	39.80
Coco's Atlantic Salmon Sashimi with pickled ginger, wasabi & a soy & mirin sauce	32.50	45.00

Fresh Housemade Pasta

Seafood pasta with Carnarvon king prawns and seared scallops tossed in a caper and basil Napoli sauce and house rolled linguini	42.50
House made linguine with pan fried mushrooms, garlic, chilli, black truffle, Wilted spinach finished with aged parmesan	36.50
Black Angus Beef & Porcini Mushroom Ragu in a rich red wine tomato sauce with house rolled tagliatelle & pecorino	39.50

Free range char-grilled half chicken, with a mild harissa, served with fresh labne, Charred lime & house made dukkah	42.50
Slow Roasted Muscovy Duck Marylands, served on an eggplant & tomato kasundi, finished with a grape sauce	48.00

Today's market fresh fish

Crispy skinned Cone Bay Barramundi and Carnarvon King Prawns served on a citrus glaze	49.50
Crispy skin Atlantic Salmon grilled medium rare & served with a citrus hollandaise , grilled fennel & fried capers	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

Please note: as all our steaks are aged any cooking beyond medium rare will result in a dryer and tougher product

Sirloin (350 grams) 52.50

Char-grilled 40 day aged Black Angus Sirloin served with grilled King Oyster Mushrooms ,
baby leeks and finished with a red wine jus - **recommended medium rare**

Eye Fillet (250 grams) 55.50

Prime 30 Day aged Kilcoy Fillet Char-grilled & served on a Jerusalem Artichoke puree,
finished with a red wine jus*

T-Bone (550 grams) 58.50

Prime 30 day dry aged Black Angus T-Bone ,char-grilled and served with spiced butter,
finished with a red wine jus* **recommended medium rare**

Wagyu T-Bone (1KG) - Great to share 160.00

Prime Stone Axe Grade 6 Margaret River Wagyu T-Bone char-grilled medium rare
& served with roasted truss cherry tomatoes & a side of red wine jus and bearnaise

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

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
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	19.50
Creamy mashed potato, parmesan & truffle oil	11.50	Traditional Greek salad	21.50
Caesar salad, served with candied spiced bacon, soft boiled egg and rye croute with a light parmesan dressing	22.50	Beetroot & Feta Salad, tarragon infused baby beetroots served with candied, walnuts, witlof, roasted pepitas and Meredith farm feta	17.70

Add any one of the following to our salads, Grilled Chicken or Prawns \$8.50

*Cocos Grazing Menu available
Monday to Sunday- 11.30am to 4pm*

King Prawn & Avocado Open Sandwich

Steamed Carnarvon King prawns and avocado tossed in a lime & dill aioli with wild rocket served on toasted sourdough
\$29.80

Cocos Salmon Nicoise

Atlantic salmon grilled medium rare and served on a Nicoise salad of sugar snap peas, kipfler potatoes, soft boiled egg, finished with a traditional Nicoise dressing
\$29.50

Champagne Fish & Chips

Cone Bay Barramundi crispy fried in a light champagne batter & served with hand cut chips
\$36.50

Coco's Aged Black Angus Fillet Burger

Aged Black Angus Eye-Fillet , truffle roasted mushrooms, Jarlsberg cheese, sriracha aioli in a stone baked Turkish bun, served with handcut chips
\$32.50

Wagyu Beef Lasagne

In a rich tomato sauce, layered with béchamel & grated gruyere cheese
\$28.00

SALADS

Apple, avocado & cranberry salad

Tossed with bean sprouts, sugar snap peas and finished with a creamy basil dressing
Sml \$19.50

Please note no other promotional discounts are applicable to this menu