

AUSTRALIA DAY AT COCO'S

Complimentary Veuve Cliquot on arrival



ENTRÉE

CRISPY FRIED SPICY SALT & PEPPER SQUID

SERVED WITH ROCKET, CUCUMBER, RADISH, PICKLED CHILI & AN APRICOT & KAFFIR LIME SAUCE

KING PRAWN SALAD WITH JAMON & WILD ROCKET

STEAMED CARNARVON KING PRAWNS SERVED WITH SHAVED JAMON, FETTA CREAM, MELBOURNE WILD ROCKET AND FINISHED WITH A CREAMY RANCH DRESSING

BEEF CHEEK RAVIOLI

SERVED WITH A CREAMY PORCINI MUSHROOM SAUCE, FRESH HERBS & SHAVED PARMESAN

CHICKEN CAESAR SALAD

CAESAR SALAD, WITH CRISP PROSCIUTTO WAFERS, COS LETTUCE, CROUTONS, SHAVED PARMESAN & GRILLED CHICKEN

CHERRY SMOKED MUSCOVY DUCK BREAST SALAD

SERVED WITH TEXTURES OF BEETROOT AND AN AROMAT GLAZE



MAINS

SHARK BAY BLUE SWIMMER CRAB & KING PRAWN PASTA

HOUSE ROLLED LINGUINE PASTA TOSSED IN A CAPER & BASIL NAPOLI SAUCE

KILCOY BEEF EYE FILLET

PRIME BLACK ANGUS BEEF FILLET CHAR-GRILLED AND SERVED MEDIUM RARE ON A MEDLEY OF ROASTED VEGETABLES AND FINISHED WITH A RICH RED WINE JUS

CHEFS FISH OF THE DAY (STA)

RED EMPEROR SERVED WITH SEASONED LEMON BUTTER POTATOES & CHARGRILLED ASPARAGUS

AMELIA PARK LAMB CUTLETS

SERVED MEDIUM WITH A MINT, SUNDRIED TOMATO, CHARRED CORN ISRAELI COUS COUS & A CITRUS RAITA

LINLEY VALLEY PORK BELLY

SLOW ROASTED, CRISPY SKIN PORK BELLY SERVED WITH SEARED SCALLOPS, PUMPKIN PUREE AND A PORK BROTH

TWICE COOKED MUSCOVY DUCK

MARYLANDS SERVED ON A FOREST MUSHROOM, THYME, KIPFLER POTATO AND A GREEN PEA BUTTER SAUCE

FOR THE TABLE

Apple, Avocado & Cranberry Salad

Tossed With Bean Sprouts, Sugar Snap Peas and Finished With A Creamy Basil Dressing

DESSERT

STICKY DATE & MACADAMIA BOMBE ALASKA

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

GREEK YOGHURT PANNA COTTA

SERVED WITH A RASPBERRY JELLY, BERRY SALAD, BASIL GEL AND LEMON CURD

PASSION FRUIT ETON MESS

WITH WILD BERRY COULIS, FRESH NEW SEASON FIGS, COCONUT CRUMBLE, BAKED MERINGUE AND LEMON SORBET