



#Good Mood Food

LUNCH

MENU

www.cocomojorestaurant.com



#goodmoodfood
#cocomojo

*Public Holiday and Credit Card surcharges apply
Daily Vegetarian / Vegan Options Available

COCO SNACKS & WEE BITES

Bread & Trio of Dips \$16 (V / VGO)

Daily dips selection

Cheeseburger Springroll \$10/pc

Where east meets west at Coco's
Beef Mince from our friends at Clifton Butchers,
pickles, melty american cheese, sesame,
light mustard sauce

Saganaki \$11/pc

Greek kefalograviera cheese, honey, sesame,
orange, fig anise syrup (V)

Pulled Pork Croquettes \$12

Duo of pulled pork croquettes, apple sauce

Crab Rangoon \$12/pc

Fried wonton filled with blue swimmer crab,
lime sweet chilli sauce

Hawaiian Aji \$11/pc

Tuna crudo, avocado, mango/lemon/soy dressing,
wasabi aioli, cassava cracker (DF)

Elote \$7/pc

Mexican sweet corn on the cob, chipotle mayo, queso
(a taste of heaven on a plate) (V / VGO)

V / VO = Vegetarian/ option **VG** = Vegan

VGO = Vegan Option **DF** = Dairy Free

GF / GFO = Gluten Free / Option **PC** = Per Piece

ENTRÉES & SMALL PLATES

Catalunya Black Mussels \$22

Black Mussels, chorizo, apple cider, garlic,
smoked paprika, chili, crusty bread (DF / GFO)

Frito Pie \$21

Cheesy baked corn chips, coco's special chilli con
carne, guacamole, salsa rojo (VO)

Persian Lamb Sausage \$24

Grilled house made lamb sausage,
mudjadara – (lentils / rice / fried onions) , beetroot
hummus, smokey tahini (GF)

Butter Prawns Curry \$24

House made Indian curry,
Naan bread

TAKE A SNEAK PEAK

CLICK ON QR CODE BELOW



GLOBAL BURGERS

11.30 am to 3.00pm ONLY

Crispy Mushroom Burger \$25 (V / VGO)

Crumbed mushroom, iceberg lettuce, tomato & truffle mayo, fries

New Orleans Po'boy \$28

American hot dog bun, crispy shrimp, iceberg lettuce, tomato, Louisiana sauce, fries

Danish Hot Dog \$26

Grilled hot dogs topped with creamy, curried remoulade sauce, fresh pickled cucumbers and crispy fried shallots, fries.
A Danish street food classic

NY Deli Burger \$29

Sourdough bun, beef pattie, Emmenthal, pastrami, sauerkraut, fried onions, Dijon mustard, pickles, fries, 1000 island sauce

Japanese Katsu Burger \$28

Panko crumbed chicken schnitzel, soy glazed bacon, soft bun, Japanese BBQ sauce, sesame, coleslaw, kewpie mayo, fries

SIDES

Chips \$10

Sweet Potato Fries \$13

Steamed Vegetables \$12

Stir Fried Vegetables \$12

Mixed Salad \$12

MAIN SIZE SALADS & BOWLS

Moorish Chicken Crunch \$32

Za'atar spiced chicken shish kebab, pearl cous cous, grilled marinated carrots, celery, apple, sultana, almonds, peptita & sunflower seeds, **(DFO / GFO)**

Lemon Salt & Pepper Calamari \$32

watermelon, baby cucumber & onion salad, feta, sweet kaffir lime & chilli sauce

Thai Beef Salad \$34

Emerald valley marinated eye fillet, rice noodle, mixed cabbage, capsicum, cherry tomatoes, cucumber, fresh herbs, fried shallots, Thai dressing
(GF / DF)

H'mong Sticky Pork Belly \$33

Green paw paw, herbs, sprouts, rice noodles, coconut, cashew, fried garlic, tiger bite sauce **(DF)**

ADD - ONS

Enhance your Coco Experience

Trio of Grilled Tiger Leader Prawns \$12

Grilled Moreton Bay \$16

Lemon Salt & Pepper Calamari \$12

Grilled Scallops \$4.5

H'mong Sticky Pork Belly \$14

Seafood Feast Top - up \$69

SIGNATURE SHARE PLATTERS (for two)

Slow Low Mojo \$119

Texan beef brisket, Kentucky beef ribs, Texan smokey chicken kebab, Louisiana pork belly, Tennessee mustard slaw, potato salad, sweet potato fries, pickles, mac n' cheese, sauces

Grilled Seafood Platter \$149

Grilled reef fish, Moreton bay bugs, mussels, oysters, garlic prawns, chilli prawns, calamari, scallops, barramundi, kingfish, chips, salad, sauces

The Big Lobster \$209 (24h notice)

Cold seafood extravaganza presented in a giant silver lobster, oysters, prawns, crayfish, scallops, mussels, smoked salmon, kingfish ceviche, crab, mussels, chips, salad, sauces **(GF)**

PASTA & NOODLES

Seafood Linguini \$45

Moreton bay bug, prawns, scallops, mussels, clams, calamari, cherry tomatoes, chilli, herbs, white wine & garlic **(DFO)**

Duck Ravioli \$30

Porcini mushroom & white wine truffle cream sauce, rocket, parmesan, pine nuts, balsamic glaze

Crab Taglierini \$36

Crab Meat tossed in fresh tomato, lemon, parsley & garlic, finished with a fragrant oil