



WEE BITES & SNACKS

Bread & Trio of Dips \$14 (V / VGO)

Daily dips selection

Cheeseburger Springroll \$9 /pc

Where East meets West at Coco's, pickles, melty American cheese, sesame, light mustard sauce

Saganaki \$14 (V)

Greek kefalograviera cheese, sesame, honey, orange, fig, anise syrup

Fish Fingers \$12

Oven toasted lemon oil bread, Spanish white anchovies, sundried tomato foam, tomato consommé pearls, pickled basil seeds

Cold Smoked Reef Fish \$ 9.5 (GF / DF)

House cured reef fish, fresh coconut and mint remoulade, blood orange & Aperol granita, leek ash

Crab Rangoon \$10/pc

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

Elote \$ 5.5/pc (V / VGO)

Sweet corn on the cob, Mexican spice rub, chipotle mayo, queso

BBQ Chicken Wings \$ 15

Bourbon BBQ glazed chicken wings, blue cheese sauce

V / VO = Vegetarian/ option VG = Vegan

VGO = Vegan Option DF = Dairy Free

GF / GFO = Gluten Free / Option

PC = Per Piece

*Public Holiday and Credit Card surcharges apply

**Daily Vegetarian / Vegan Options Available

ENTRÉES & SMALL PLATES

Nduja Black Mussels \$22 (DF / GFO)

Black Mussels, nduja, white wine, garlic, cherry tomatoes, chili, crusty bread

Pork Belly & Scallops \$24

Grilled scallops, Crispy pork belly, Kimchi & Parsnip puree, Apple & Cucumber Salad, Korean Glaze

Turkish Lamb Ribs \$ 22 (GF)

Marinated → Slow cooked → Grilled
Isot marinated lamb ribs, Piyaz salad, Cacik (Turkish Tzatziki)

Empanadas \$19

Beef empanadas served with chimichurri

Coco Steak Tartare \$24

Eye fillet, dijon mustard, capers, parsley, chives, semi cure egg yolk, roasted marrow, tabasco, toasted bread

SIDES DISHES

Charred Green Beans \$13

charred Beans, grilled stone fruit, pangrattato, fig vinaigrette

Mac n' Cheese \$12

Shoestring Fries \$10

Aioli

Sweet Potato Fries \$13

chipotle mayo

Mash Potato \$11

Sri Lankan Salad \$ 9

pickled carrots, mint, coconut pickle dressing
Green Salad \$9

GLOBAL BURGERS

11.30 am to 2.30 pm ONLY

Sticky Tofu Burger \$26 (VGO)

Crispy tofu in kecap manis glaze,
Asian slaw, fries

Jerk Chicken Wrap \$26

Grilled Jamaican jerk chicken, Caribbean slaw,
grilled pineapple, sriracha mayo,
sweet potato fries

Kitchen Confidential \$28

"An ode to Chef Bourdain"

Grilled stacks of mortadella & provolone cheese,
mustard, aioli, pickled vegetables

Rueben Sandwich \$27

Toasted pane di casa, slow cooked silverside
corned beef slices, pickles, mustard, cheese,
red cabbage sauerkraut, fries

Smashed Burger \$28

Two smashed beef patties, iceberg, crispy
onions, tomato, crusty cheese, house burger
sauce, chips

MAIN SIZE

SALADS & BOWLS

Moorish Chicken Crunch \$32 (DFO / GFO)

Za'atar spiced chicken shish kebab, pearl cous
cous, grilled marinated carrots, celery, apple,
sultana, almonds, peptita & sunflower seeds,

Lemon Salt & Pepper Calamari \$32

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

H'mong Sticky Pork Belly \$33 (DF)

Green paw paw, herbs, sprouts, rice noodles,
coconut, cashew, fried garlic,
tiger bite sauce

SHARE PLATTERS

Slow Low Mojo \$ 129

Bbq pork ribs, silverside corned beef, za'taar
chicken kebab, lamb ribs, slow cooked sticky
pork belly, pork pernil, grilled sausage,
Tennessee mustard slaw, cowboy caviar,
sweet potato fries, mac & cheese,
sauces & condiments

Grilled Seafood Platter \$ 159

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

The Big Lobster \$219 (24h notice)

Cold seafood extravaganza presented in a
giant silver lobster, prawns, crayfish, scallops,
mussels, smoked salmon, cured reef fish, crab,
mussels, chips, salad, sauces

ADD - ONS

Trio of Grilled Tiger Leader Prawns \$14

Grilled Moreton Bay Bug \$16

Lemon Pepper Calamari \$12

Grilled Scallop \$4.5

H'mong Sticky Pork Belly \$14

Seafood Feast Top - up \$67

PASTA

The Seafood Linguini \$45 (DFO)

Moreton Bay bug, prawns, scallops, mussels,
calamari, cherry tomatoes, chilli, herbs, white
wine & garlic

Duck Ravioli \$36

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

Macaroni alla Buttera \$34 (DFO)

Grounded Italian sausage tossed with nduja
garlic & onion, napoli, white wine, peas,
cream, pangratatto