



## 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 fingers, 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, lemon sorbet, leek ash

**Crab Rangoon \$10/pc**  
Fried wonton basket filled with blue swimmer crab, lime sweet chilli sauce

**Elote \$ 5.5/pc (V / VGO)**  
Mexican sweet corn on the cob, chipotle mayo, queso

**BBQ Chicken Wings \$ 15 / 6 pcs**  
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

**Terrine \$21**  
Smoked chicken, pork, herbs, nuts & apricot terrine, spiced orange jelly, cornichons, toasted bread, pickled vegies

**Lamb Ribs \$ 22 (GF)**  
Marinated → Slow cooked → Grilled traditional Greek salad, beetroot hummus, dukkha, marinated orange segments

**Chicken Liver Parfait \$ 19**  
Grand Marnier chicken liver parfait, riesling gel, toasted brioche, fig compote

## 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 \$10**

**Sri Lankan Salad \$ 9**  
pickled carrots, mint, coconut, pickle dressing

## MAIN DISHES

### **Barra \$42**

Blackened crispy skin barramundi fillet, parsley & citrus puree, tiger prawn, Creole rice, pickled carrot and mint salad

### **PX Braised Beef Cheek \$39 (GF)**

Braised beef cheek, marinated in Pedro Ximenez, romesco mash potato, grilled seasonal greens, romesco sauce, mojo verde, sweet potato crisps, PX jus

### **Bites of the Caribbean \$42 (GF)**

Jamaican jerk chicken, Puerto Rican pork pernil, Cuban potato & beef croquette, Caribbean red bean rice, island slaw, charred pineapple, pickles, corn on the cob

### **Braised Corned Beef \$36 (GF)**

Slow cooked silverside corned beef, croquettes, Marinated pumpkin pearl, german rotkohl red cabbage, mash w/ sausage crumble, grain mustard white sauce, seasonal greens

### **Eye Fillet \$56 (GFO)**

Emerald valley eye fillet, beef empanadas, chimichurri, green pea puree, potato cake malbec jus, seasonal greens

### **Seafood Paella (for 2) \$76**

Paella with mussels, calamari, prawns, capsicum, peas

## 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**

Braised beef cheek, silverside corned beef, spiced chicken kebab, lamb ribs, slow cooked pork belly, pork pernil, grilled sausage, Tennessee mustard slaw, mash potato, 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**

### **Soft Shell Crab \$9**

## PASTA

### **The Seafood Linguini \$45 (DFO)**

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

### **Duck Ravioli \$34**

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

### **Crab Taglierini \$38 (DFO)**

Crab meat tossed in fresh tomato & squid ink, lemon, parsley & garlic, pangrattato topped with a soft shell crab