



#Good Mood Food

DINNER

MENU

[www.cocomojorestaurant.com](http://www.cocomojorestaurant.com)



#goodmoodfood  
#cocomojo

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

## WEE BITES & SNACKS

### 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



## MAIN DISHES

### Eye Fillet \$52

Pomme Dauphine, onion puree, garden vegetables, red wine jus (GF)

### Bites of the Caribbean \$49

Jerk chicken from Jamaica, pork ribs, Puerto Rican potato & meatball, Jamaican beans & rice, Caribbean coleslaw, chilli pineapple, apricot chutney, corn on the cob

### Barra \$46

Local barramundi, sweet potato & miso, chilli prawns, Asian green, coconut yellow thai curry sauce, fragrant rice

### Pork 2 ways \$46

Pork belly, granny smith apple & braised pork shoulder croquettes, cummin & carrot puree, greens, jus (GF)

## SIDES

**Chips \$10**

**Sweet Potato Fries \$13**

**Steamed Vegetables \$12**

**Stir Fried Vegetables \$12**

**Mixed Salad \$12**

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## 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

### 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 ea**

**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 \$31

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