



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 \$11

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

GLOBAL BURGERS

11.30 am to 2.30 pm ONLY

Crispy Mushroom Burger \$25 (V / VGO)

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

Crispy Soft Shell Crab Burger \$28

Mint & coconut remoulade, crispy lettuce kimchi mayo, fries

Jerk Chicken Wrap \$26

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

Pulled Pork Panino \$27

Toasted pane di casa, Puerto Rican pull pork pernil, avocado, pickled peppers, wilted spinach, fries

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

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