



welcome to

# COCO'S.

KITCHEN + BAR

We love all good food, but we are especially passionate about Tropical North Queensland's wonderful array of local fish and seafood. Pure, honest and clean flavours are vibes that inspire us.

While you are enjoying our bushfire smoked gin cocktail or the signature handcrafted high tea menu from our award-winning pastry team you will also enjoy magical views across our spectacular colonial interior which echo's the region's history.

A casual yet refined experience awaits...

## our local suppliers.

- Tolga Farm
- Mt Uncle Distillery
- Daintree Estate Chocolate
- Mungalli Creek
- Well Loved WWS
- Scoo-Brew
- Barrier Reef Brewing
- Australian Superfood NQ
- Byrnes Quality Meats

please check-in.



## while you wait.

|  |    |
|--|----|
| House made fougasse sourdough with olives & lemon thyme, salsa verde dipping sauce | 14 |
| Confit garlic and herb bread   | 9  |
| Toasted ciabatta, sweet potato dip sprinkled with dukkha (VG)(DF)                  | 13 |

## small plates.

|  |    |
|--|----|
| Truffled parmesan mousse, charred asparagus, slow roasted cherry tomatoes, toasted almonds, basil oil, ciabatta (V)(GF)                    | 18 |
| Sumac spiced lamb, moscato poached pear, celeriac, rocket, walnut & goats cheese whip (GF)   | 21 |
| Lime & blood orange scallop ceviche (½ doz), ribbon cucumber, water cress salad & tobiko (GF)(DF)(NF)                                      | 21 |
| House made QLD crab and FNQ tiger prawn ravioli, lemon butter sauce, toasted hazelnuts & pecorino  | 18 |
| Twice cooked Tolga pork belly, carrot & ginger puree, garlic soup shot   | 19 |
| Glazed pumpkin with sweet potato honey, raspberry white balsamic, beetroot, rocket, pumpkin & sunflower seeds, praline crunch (VG)(DF)(GF) | 16 |

## something light.

|  |    |
|--|----|
| Fresh mint & coriander, cucumber, cherry tomato, kaffir lime dressing & crispy noodle salad served with your choice of crispy pork belly, marinated beef or Thai fish cakes (GF)(DF) | 22 |
| Smoked chicken, pomegranate, roasted fennel, mint, Persian fetta & snow pea tendrils salad (GF)  | 20 |

## large plates.

|  |    |
|--|----|
| Linguine with cherry tomatoes, garlic, chilli, white wine, lemon, black mussels, squid and fresh herbs                       | 27 |
| Sous vide chermoula chicken breast, char grilled corn, chickpeas, almonds, cherry tomato salsa, lemon & apricot yoghurt (GF) | 33 |
| Duck breast, pea puree, roasted carrot, yellow beetroot, edamame bean & chorizo crumble (DF)                                 | 36 |

(V) Vegetarian (GF) Gluten Free (HC) Healthy Choice (VG) Vegan (GA) Gluten Free Available  
(DF) Dairy Free (NF) Nut Free

**Please note :** All credit cards incur a 1.3% Surcharge

## large plates cont.

|  |    |
|--|----|
| Wagyu beef rump (110g), lamb cutlet, Byrne's pork sausage, charred broccolini & truffle mushroom mash              | 49 |
| Sous vide Black Angus beef tenderloin (200g), half lobster thermidor, truffle mash & green beans with red wine jus | 70 |
| Fennel & cumin watermelon steak, pea puree, cucumber, coriander, lemon & fetta salad (VG)                          | 24 |
| Fish of the day  | MP |

## sides.

|   |     |
|---|-----|
| Crumbed cauliflower with homemade capsicum relish     | 9.5 |
| Cos lettuce salad with ranch dressing and fried onion | 9.5 |
| Roasted chat potatoes, confit garlic, thyme butter    | 9.5 |
| Truffle mushroom mash                                 | 9.5 |
| Sautéed seasonal vegetables                           | 9.5 |
| Steak fries with tomato sauce                         | 9.5 |
| Sweet potato fries with aioli                         | 10  |

## something sweet.

|  |    |
|--|----|
| Pastry Chef Ash's dessert of the day   | 16 |
| Coco's Kitchen + Bar signature dessert<br>Poached banana mousse, sugar cane juice centre & ginger crumble (GF) | 18 |
| Vanilla & white chocolate creme brulée, strawberry & Mt Uncle gin salsa (GF)                                   | 16 |
| Mango crémeux pavlova, pistachio sable, mango gel, chantilly & coconut praline (GF)                            | 16 |
| Local cheese plate selection of hard and soft cheese, dried fruits, nuts, crackers, breads                     | 25 |
| Sorbet trio (VG)(DF)(GF)   | 12 |

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## dessert beverages.

|  |  |  |
|--|---|---|
| <b>Sticky &amp; Sweet (75ML)</b>   |   |   |
| 2016 - Royal Tokaji Late Harvest - Hungary   | 14  | 67  |
| 2011 - De Bortoli Noble One - Riverina, NSW  | 15  | 73  |
| 2010 - Sticks Botrytis Riesling - Yarra Valley, VIC  | 11  | 49  |
| 2012 - Yalumba Botrytis Viognier - Warttonbully, SA  | 12  | 59  |
| 2016 - De Beaurepaire Coeur D'or - Rylstone, NSW   | 13  | 62  |
| <b>Port &amp; Sherry</b>   |   |   |
| Emilio Lustau Pedro Ximenez 'San Emilio' Jerez   |   | 10  |
| Warre's Otima 10 Years   |   | 18  |
| Yalumba Galway Pipe  |   | 10  |
| Grandfather  |   | 25  |
| McWilliams Show Reserve Tawny  |   | 22  |
| McWilliams Show Reserve Topaque  |   | 22  |
| <b>Cognac</b>  |   |   |
| Remy Martin VSOP   |   | 14  |
| Remy Martin XO   |   | 35  |
| Courvoisier VSOP   |   | 14  |
| Courvoisier XO   |   | 35  |
| <b>"The Roaster Guy" Coffee</b>  |   |   |
| Short Black, Short Macchiato   |   | 4   |
| Long Black, Flat White, Latte, Cappuccino, Mocha, Long Macchiato, Chai Latte, Hot Chocolate  |   | 5   |
| Iced Coffee, Iced Chocolate  |   | 8   |
| <b>"Dilmah" Loose Leaf Tea</b>   |   |   |
| Brilliant Breakfast, The Original Earl Grey, Rose With French Vanilla, Ceylon Young Hyson Green Tea, Moroccan Mint Green Tea, Green Tea With Jasmine Flowers, Pure Chamomile Flowers, Pure Peppermint Leaves, Italian Almond |   | 5   |
| Ran Watte, Jade Butterfly Handmade White Tea, Keemun Special Leaf Tea, Jasmine Pear Dragon White Tea   |   | 6   |

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