



dessert drinks.

>Sticky & sweet (75ml)

2016 – Royal Tokaji Late Harvest – Hungary
2011 – De Bortoli Noble One – Riverina, NSW
2012 – Yalumba Botrytis Viognier – Warttonbully, SA
2016 – De Beaurepaire Coeur D’or – Rylstone, NSW

	
15	70
16	75
13	60
14	65

>Port & sherry

Emilio Lustau Pedro Ximenez ‘San Emilio’ Jerez	12
Warre’s Otima 10 Years	20
Yalumba Galway Pipe	12
Grandfather	27
McWilliams Show Reserve Tawny	24
McWilliams Show Reserve Topaque	24

>Cognac

Remy Martin VSOP	17
Remy Martin XO	39
Courvoisier VSOP	17
Courvoisier XO	39

>“The Roaster Guy” coffee

Short black macchiato	5
Long black flat white latte cappuccino mocha long macchiato chai latte hot chocolate	6

Iced coffee iced chocolate	8
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>JING loose leaf tea

Black tea Assam breakfast darjeeling 2nd flush earl grey	7.5
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Green tea

Jade sword | sencha | jasmine pearls

Herbal infusion

Rooibos | whole chamomile flowers | whole peppermint leaves

For more details view the full JING loose leaf tea menu.

COCO’S.

KITCHEN + BAR

DINNER MENU

Please note: Public Holidays incur a 15% surcharge. We do not accept cash.

All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy please let us know before ordering.

bread.

Sourdough Confit garlic butter, sea salt & parsley (V)	10
Sourdough caprese Torn buffalo mozzarella, tomato & basil (V)	12

entrees.

Spanner crab croquettes Crème fraîche & watercress	18
Beetroot cured trout Soft herb buttermilk & caviar (GF)	28
Scallops Curried pumpkin purée finished with speck crumble (DF GF available)	33
Sundried tomato arancini Mozzarella cheese & pesto (V)	16

mains.

Pan seared barramundi Kale, fennel & broccolini slaw (DF GF)	34
Macadamia prawn pesto Pappardelle pasta	34
Moreton Bay bugs Herbs & garlic butter (GF)	36
Coral trout Harissa & labne	45
Char grilled rib fillet Duck fat kipfler potatoes & jus (GF)	40
Lobster thermidor Asparagus & broccolini salad (GF)	48
Butternut pumpkin risotto Pine nuts & sage (V VG available)	28
Vegan mushroom rendang Steamed coconut rice (VG DF GF)	28
Roasted cauliflower Babaganoush, mint & pine nut salad (VG GF)	36

sides.

Truffle fries (DF V)	12
Steamed seasonal greens (VG DF GF)	12
Roasted carrots with hazelnut dukkah (VG DF)	15
Nashi pear salad with rocket, blue cheese & toasted walnuts (V GF)	12
Cauliflower mac & cheese (V)	16

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

dessert specials.

Framboise Vanilla bean bavaoises, honey madeleine & raspberry jelly	24
Summer lovin' Vanilla bean & yoghurt mousse, apricot compote with almond sable & frozen yoghurt	28
House favourite - Gianduja Hazelnut crème brûlée, dollop cream, chocolate sponge & golden tuile (GF)	25
After dinner delight - Affogato House-made vanilla bean ice cream with early Awinjji coffee ganache & freshly brewed espresso (V GF)	22
Plant-based Chocolate torte, Callebaut NXT chocolate mousseline with spiced cherry & praline (VG DF GF)	28
Local cheese plate Selection of fine cheeses, dried fruits, nuts & crackers (V)	26

kids mains.

Fish & chips	15
Bolognese	
Grilled chicken & chips	

kids dessert.

Banana split Sliced banana, ice-cream & topping (V GF)	12
Teddy picnic Teddy biscuits, chocolate dip & ice cream (V)	
Seasonal fruit jenga Sliced seasonal fruit served with yoghurt (V GF)	