



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

while you wait.

Basket of fresh bread with soft homemade butter, aged balsamic vinegar and olive oil (V)(GA)	9
Garlic and herb bread (V)(GA)	9

small plates.

Chef's house made soup of the day, served with crusty bread	14.5
Scalloped king brown mushroom with truffle butternut pumpkin, cashew puree and crispy micro cress (VG) (GF) (HC)	18
Twice cooked Tolga pork belly, carrot and ginger puree, garlic soup shot	19
House made QLD crab and FNQ tiger prawn ravioli, lemon butter sauce, toasted hazelnuts and pecorino	18
Yellowfin tuna tartare, lime avocado mousse, fresh diced tomato and chervil (GF) (HC)	21

large plates.

Jack's Creek Wagyu beef rump 110g, lamb cutlet, Byrne's pork sausage, charred broccolini and truffle mushroom mash	48
Slow cooked baby squid stuffed with Paella, cooked in saffron stock, spicy prawn sauce	36
Marinated Atherton Tablelands chicken supreme with burnt orange and rosemary, Sicilian olives, asparagus, cherry tomatoes and Kipfler potatoes (GF) (HC)	34
Herb crumbed twice cooked field mushroom filled with grilled vegetables, rosemary cannellini bean puree, chargrilled asparagus and preserved lemon (VG) (HC) (GF)	34
FNQ tiger prawns and chorizo parpadelle, sundried tomatoes and capsicum sauce	25
Fish of the day	MP

(V) Vegetarian (GF) Gluten Free (HC) Healthy Choice (VG) Vegan (GA) Gluten Free Available

Please note : All credit cards incur a 1.3% Surcharge

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	
Local cheese plate selection of hard and soft cheese, dried fruits, nuts, crackers, breads	25
Seasonal tropical fruit platter	12
Ice-cream trio	9
Sorbet trio	12

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dessert beverages.

Sticky & Sweet (75ML)

		
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

Port & Sherry

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

Cognac

Remy Martin VSOP		14
Remy Martin XO		35
Courvoisier VSOP		14
Courvoisier XO		35

"The Roaster Guy" Coffee

Short Black, Short Macchiato		4
Long Black, Flat White, Latte, Cappuccino, Mocha, Long Macchiato, Chai Latte, Hot Chocolate		5
Iced Coffee, Iced Chocolate		8

"Dilmah" Loose Leaf Tea

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