



Come early... stay late

ABOUT OUR MENU

Experience the sense of fun, exploration & daring that is evocative of the 1930's with CoCo's sharing & flavour driven menu.

For a true CoCo experience, start with a cocktail & Previews.
(light snacks)

When you are ready, order from The Shorts *(sharing plates)*. For a main we recommend three Shorts per person with a side dish. Add more as you dine or instead, select from The Main Feature *(main meals)*.

Whatever your dining style, be sure to ask for a wine match, stay for The Credits *(desserts)* & have a really swell time!



PREVIEWS

*Something to have with your cocktail or while you read the menu.
These may be taken into the theatre.*

Chilli fried nuts & seeds	5.5
Panelle	5.5
Alamir bakery bread w house made dips	<i>for one</i> 6.5 <i>for two</i> 9.5
Charcuterie board	<i>for one</i> 10.5 <i>for two</i> 17.5
Today's cheese with homemade seed biscuits & Grandma's pickle	<i>for one</i> 10.5 <i>for two</i> 17.5

PREVIEWS PLATTER **24**

A selection from above for two people.

PENINSULA PLATTER **38**

A signature dish of five tasting style plates showcasing the best of our local produce & suppliers. The perfect option for a pre theatre snack or entrees for two.



PRE THEATRE SET DINNER MENU
\$35 For Two Courses

(Available from 5pm – 6.30pm)

Please choose one from each of the following

MAINS

Tomato gnocchi w creamed leeks & macadamia & grana
pandano crumb

Roast pork belly w chestnut & prune galette & apple
& fennel slaw

DESSERTS

The Roxy ice cream sundae w berries & dark
chocolate sauce

Egg nog semifreddo w strawberry short cake



THE SHORTS: COCO SHARING PLATES

We recommend three sharing plates per person for dinner plus a couple of sides & two sharing plates per person for a pre theatre snack or as an entrée.

Carrot & cardamom custard <u>w</u> pumpernickel radish	9
Halloumi & saffron fritters <u>w</u> honey, mint & almond salad	9
Polenta chips <u>w</u> tomato salsa & cumin cream	11
Five spice pulled free range pork sliders <u>w</u> slaw & plum sauce	11
Coconut & lime fish ceviche, avocado & tomato salt	12
Mussel fritters <u>w</u> lemongrass creme fraiche	12
Salmon sashimi <u>w</u> fennel, orange & wasabi cream	14
Smoked eel, potato pancakes, asparagus & hollandaise	14
Pork & prawn steamed dumplings <u>w</u> ginger butter	14
Chicken & pistachio dolmades <u>w</u> sumac yoghurt	14
Crispy rice crusted beef short rib <u>w</u> blood orange & Vietnamese mint	15
Coriander crusted lamb ribs <u>w</u> salsa verde & sultana jam	15

*“One cannot think well, love well, sleep well,
if one has not dined well”*



THE MAIN FEATURE

Tomato gnocchi <u>w</u> creamed leeks & macadamia & grana pandano crumb	32
Roast pork belly <u>w</u> chestnut & prune galette & apple & fennel slaw	32
Corn fed chicken thigh <u>w</u> beetroot mascarpone, pannelle, broccolini, baby carrot & sauternes	35
Yellow Brick Road fish <u>w</u> calamari, black olive, cauliflower & bok choy	36
Fennel spiced goat shoulder <u>w</u> kumara & cumin hash served <u>w</u> coconut wilted greens	35
Pan roasted beef fillet <u>w</u> mustard whip, asparagus braised rib & gentleman's relish	36
Roast duck for two <u>w</u> mandarin & Ras el Hanout glaze, served <u>w</u> duck fat roast potatoes & winter vegetables	60 <i>for two to share</i>

EXTRAS

Hand cut fries <u>w</u> homemade mayonnaise & tomato sauce	7.5
CoCo green salad <u>w</u> house vinaigrette	7.5
Spring vegetables <u>w</u> white miso butter	9.5

"The discovery of a new dish does more for the happiness of the human race than the discovery of a star"



CREDITS

The Roxy ice cream sundae <u>w</u> berries & dark chocolate sauce	12
Egg nog semifreddo <u>w</u> strawberry shortcake	12.5
Ginger & pear steamed pudding <u>w</u> white chocolate gelato	14.5
'Jaffa' delice <u>w</u> salted caramel popcorn & 'tangy fruits' salad	14.5
'Mont Blanc' chestnut mascarpone <u>w</u> meringue & dark chocolate ganash	14.5
CoCo Dessert tasting platter for two	32
Today's cheese <u>w</u> homemade seed biscuits & Grandma's pickle	<i>for one</i> 10.5 <i>or two</i> 17.5
Affogato <u>w</u> your choice of liqueur	10

SOMETHING EXTRA...

Dark chocolate & Dutch cocoa truffle <u>w</u> Tawny Port	12
Fig & salted butterscotch fig tartlet <u>w</u> Alvear Fino Sherry	12.5
Gingerbread & blue cheese <u>w</u> Spy Valley Noble Sauvignon	15

"All you need is love... But a little chocolate doesn't hurt now & then"