



LUNCH

SERVED 11.30AM TUESDAY THROUGH SUNDAY

- Soup and toasted bread of the day GF GO \$9.5
- House-made potato rosti with poached egg, hollandaise, and coffee glazed bacon VO \$18.5
- Omelette supreme with beetroot-confit smoked salmon, spinach, spicy fruit chutney, and Turkish toast GO \$19.5
- Grilled broccolini and smashed avocado on five grain GF GO \$16
- Chicken tikka taco with spiced yoghurt and pickles \$15
- Grilled aubergine, asparagus, coconut rice, Yuziang sauce GF \$23
- COCO'S BUTTER CHICKEN BURGER
served in a housemade Naan roll with watercress and smoked butter sauce and a side of shallot bahji \$25
- THE TROUBADOUR BURGER VO \$25
Molten three-cheese patty, glazed bacon, crispy onions, lemon mustard, compote, curly fries
- Beef rendang, grilled coconut rice, pickles GF DF \$25

GLUTEN FREE TOAST AVAILABLE AS A SUBSTITUTE FOR FIVE GRAIN, TOASTED TURKISH, AND AS A SOUP ACCOMPANIEMENT ON THE ABOVE DISHES - \$1.50

DESSERT

- MADEIRA CARAMEL TART V \$12
With orange and ginger ice cream
- CHOCOLATE TERRINE V GF \$13
With honeycomb, pomegranate, creme fraiche

SIDES

- Shoestring fries with tomato sauce and mayonnaise V GF DF \$6
- Fried feta with truffle honey and thyme V \$10.5
- Baby leaf salad with pickled winter vegetables and toasted seeds GF DF \$8.5

KIDS 12 & UNDER

\$11.5 & INC. COMPLIMENTARY JUICE

- Fish bites with shoestring fries and salad
- Chicken tikka taco with shoestring fries
- Cheese and tomato pizza V
- Ice cream sundae with chocolate sauce and lollies available for \$5

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS ETC

- Gluten Free GF
- Dairy Free DF
- Vegetarian V
- Vegan V
- Gluten Free option GO
- Dairy Free option DO
- Vegetarian option VO