



MOTHER'S DAY LUNCH PLATTER
FOR THOSE DINING IN COCO RESTAURANT

Served over three tiers:

- Potato rosti with confit Akaroa salmon, poached eggs and hollandaise
- Smoked tarakihi soufflé with dill and caviar cream
- Kingfish crudo with citrus, wsaabi and baby radish leaves
- Truffle mac n cheese with spiced radicchio and hazelnut crumble
- Fried feta with olive honey and thyme

\$60 FOR A PLATTER FOR TWO, \$30 PER EXTRA PERSON

MAIN MEALS

- House-made potato rosti with poached egg, hollandaise and coffee glazed bacon (GF) (VO) \$18.5
- Brined brisket sandwich with sauerkraut, pickles, Swiss cheese and a side of crispy polenta and smoked tomato \$25
- Roast portobello mushrooms with fried celeriac, baby vegetables, and a smoked cashew and horropito gravy (V) \$23
- Confit pork belly with roast potatoes, green beans and an apple and mustard jus (GF) \$25

DESSERT

- JELLY TIP DELICE
Whittaker's dark chocolate mousse layered with boysenberry jelly, served with vanilla ice cream (V) (GF) \$13
- KIWI PAVLOVA
Soft meringue with kiwi fruit, berries and a hazelnut cream (GF) \$12

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

KIDS 12 & UNDER
\$11.5 & INC. COMPLIMENTARY JUICE

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

SIDES

- Fries with tomato sauce and mayonnaise (V) (GF) (DF) \$8
- Fried feta with olive honey and thyme (V) \$12
- Baby leaf salad with pickled vegetables and toasted seeds (V) (GF) (DF) \$8.5

DRINKS SPECIALS

- Prosecco \$10/gls; \$49/btl
- Matahiwi Estate Rose Brut \$14/gls; \$78/btl
- Pretty Paddock Sauvignon Blanc 2014 (Marlborough) \$9/gls; \$42/btl
- Tasman Bay Pinot Noir 2015 (Nelson) \$9/gls; \$42/btl
- Garage Project beer range (Wellington) \$10/330ml can