

## SNACKS AND ENTREES

Shoestring fries, tomato sauce, mayonnaise \$8 V GF DF

Fried feta, truffle honey, thyme \$12 (v)

Baby leaf salad, pickled vegetables, toasted seeds \$8.50 **(**GF) **(**GF)

Tarakihi ceviche in coconut and lime, avocado and wasabi mousse, pita chips \$16 GF OF

Jerk ribs, mango, coriander \$18 @ DF

## PENINSULA SHARING PLATTER

Head Chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers please ask your server for today's selection

\$48 for two persons

## LARGE PLATES

'CoCo's Butter Chicken Burger' with watercress, smoked butter sauce, and a side of shallot bahji \$26

Parisian gnocchi, baby tomatoes, sweet corn, goat's cheese, basil \$26 (V)

Beef rendang, grilled coconut rice, pickled vegetables \$26 GF) DF)

Slow roast lamb shoulder, masala vada, caramelised cauliflower, spiced yoghurt \$26 (GF) (DO)

## KIDS 12 & UNDER

INC. COMPLIMENTARY JUICE

Fish bites with shoestring fries and salad \$11.50

Chicken tikka taco with fries \$11.50

Ice cream sundae with chocolate sauce and lollies \$5

# **DESSERT**

Vegan

Whittaker's chocolate mousse, smashed meringue, poached berries \$12 V GF

'Leche Frita' Fried custard, rosewater, strawberries, yoghurt sorbet \$14 V

Please inform us of any allergies or dietary requirements etc

Gluten Free GF Gluten Free option ©

Dairy Free Dairy Free option (60)

Vegetarian Vegetarian

(vo) option

\$73 for three persons