



COCO

STREET SERENADE
Dinner Menu

SMALL PLATES

Fried feta, truffle honey and thyme	V	\$10.5
Kimchi crackers, soussed wild mushroom, silken tofu	GF V	\$12
Shiitake and daikon fritters, curried jackfruit, coconut yoghurt	GF V	\$14
Duck parfait, plum, beetroot, ciabatta, candied walnut	GO	\$16
Cured warehou, cucumber, apple, elderflower	GF DF	\$18
Grilled chicken thigh, spiced peanut, Nasi Impit and pickles	GF DF	\$18
Jerk ribs, mango, coriander	GF DF	\$16
Paua hot dogs, hollandaise, green sriracha		\$18

LARGE PLATES

Roast monkfish, cauliflower, quinoa, pistachio, artichoke, lemon candy, vine leaf	GF DO	\$28
THE TROUBADOUR BURGER Molten three-cheese patty, glazed bacon, crispy onions, lemon mustard compote, curly fries	VO	\$26
Grilled aubergine, asparagus, coconut rice, Yuxiang sauce	V GF	\$26
COCO'S BUTTER CHICKEN BURGER with watercress and smoked butter sauce and a side of shallot bahji		\$25
TOURNEDOS ROSSINI Aged beef fillet, pancetta, pate, with beef Murtabak, spinach, horseradish Cooked medium-rare		\$32

SHARING PLATES

STREET FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of...	\$98
ENTREE PLATTER Chef's selection to begin the Feast	
MAINS TO SHARE A platter of mains and sides <i>Available as a stand-alone course for two to share, \$65</i>	
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$36</i>	



PENINSULA PLATTER FOR TWO OR THREE
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share
Please ask your server for today's selection

\$48 for two | \$73 for three

SIDES

Shoestring fries, tomato sauce, mayonnaise	V GF DF	\$7
Polenta chips, smoked tomato, creole cream	V	\$9
Baby leaf salad, toasted seeds, pickled vegetables	V GF DF	\$8.5
Mushroom arancini, smoked tomato, kawakawa aioli	V	\$10.5
Grilled vegetables, olive butter	V GF	\$10.5

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

Butter chicken taco with shoestring fries and salad
Fish bites with shoestring fries and salad
Cheese and tomato pizza V
Add an ice cream sundae with chocolate sauce for \$5

DESSERT

LECHE FRITA fried custard with rosewater, strawberries, and a yoghurt sorbet	V	\$13
MADEIRA CARAMEL TART with orange and ginger ice cream	V	\$12
CHOCOLATE TERRINE with honeycomb, pomegranate, and creme fraiche	V GF	\$13
PINEAPPLE ROSSOGOLLA with coconut sorbet and spiced rum broth <i>Vegan option available</i>		\$12

Please inform us of any allergies or dietary requirements etc

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