

## ALL DAY SHARE & SNACKS

Shoestring or Sweet Potato Fries (GF)	\$9
Tomato sauce   Japanese salt	
Chicken Bites (DF) (GF) 🍴	\$12
Kaffir lime salt & pepper   Red curry mayo	
Thai Vegetable Spring Rolls (DF) 🍴	\$13
4pc   Nahm jim dipping sauce	
Salt and Pepper Squid (GF)	\$15
Crispy fried   Sichuan pepper spiced   Wasabi aioli	
Prawn and Crab Toast (DF)	\$15
2pc   Seaweed salt   Preserved lemon mayonnaise	
Tuna Sliders	\$15
2pc   Pickled yellow radish   Sesame mayonnaise	
Crispy Pork Riblets (DF) (GF) 🍴	\$16
4pc   Thai chilli jam	
Soft Shell Crab Bao Bun (DF)	\$16
2pc   Crab sauce   Apple salad	
Oysters (GF) (DF)	\$17
4pc   Coconut vinaigrette   Natural	
Bucket of Prawns (GF) (DF)	\$29
Lime wedges   Wasabi mayonnaise	

## KIDS

Toastie	\$10
Ham   Cheese   Chips	
Pizza	\$10
Cheese   Bacon	
Fish	\$12
Tomato sauce   Chips	

## SIGNATURE BURGERS

Grilled Barramundi Burger 🍴 \$24  
Papaya salad | Nahm jim dressing

Crispy Chicken Burger \$24  
Tonkatsu sauce | Pickles

House Made Cheese Burger \$25  
KoKo special sauce | Pickles

Prawn Roll \$25  
Coriander mayonnaise | Finger lime | Watercress

All served with shoestring or sweet potato fries

## KOKO SALAD BOWLS

Soba Noodles (DF) \$18  
Thai basil pesto | Edamame beans | Cherry tomatoes |  
Crispy onion

Papaya Salad (DF) (GF) 🍴 \$19  
Local cherry tomatoes | Nahm jim dressing | Chilli

Poke Bowl (GF) \$22  
Brown rice | Tuna | Kimchi | Sriracha dressing | Avocado  
|Edamame beans

Grilled Beef Salad (DF) \$23  
Organic wheat noodles | Asian slaw | Sesame dressing |  
Peanuts

Poached Chicken and Crab Salad (DF) \$24  
Crispy egg noodle | Lime & coconut dressing |  
Bean sprouts

+ Add Tofu  
OR Grilled or Crispy Chicken  
OR Cooked Prawns \$6

## SMALL PLATES TO SHARE

Tableland Greens (GF) (DF) Seasonal vegetables   Shaved almonds   Crispy garlic   Oyster sauce	\$20
Deep Fried Cauliflower (V) (DF) (GF) Sesame dressing   Curry powder   Crispy onion <i>Wine Pair: Smith &amp; Hooper Pinot Grigio (V)</i>	\$20
Silken Tofu (V) (DF) (GF) Koko's master stock   Coriander oil   Crispy nori chips <i>Wine Pair: Heirloom Pinot Noir (V)</i>	\$21
Tuna Sashimi (DF) (GF) Ssamjang sauce   Compressed watermelon   Pickled garlic <i>Wine Pair: Nautilus Sauvignon Blanc (V)</i>	\$24
24 Hour Sous Vide Brisket (GF) (DF) Rendang sauce   Acar pickle <i>Wine Pair: Jim Barry 'Cover Drive' Cab Sauvignon</i>	\$26
Massaman Goat Curry (DF) (GF) 🍴 Chat potatoes   Peanuts   Shallots <i>Wine Pair: Chaffey Bros La Conquista Tempranillo Grenache GSM</i>	\$26
Pan Fried Duck Breast (GF) (DF) 🍴🍴 Red curry reduction   Lychee puree   Coconut yoghurt <i>Wine Pair: Heirloom Pinot Noir</i>	\$29
Cape Grim Sirloin (GF) 200gr   Charcoal kiplers   Finger lime sour cream <i>Wine Pair: West Cape Howe Tempranillo</i>	\$32
Roasted Moreton Bay Bugs (GF) Pickled celery   Celeriac puree   Radish   Mussels beurre blanc <i>Wine Pair: Leeuwin Estate Art Series Riesling</i>	\$35
+ Add Turmeric Rice OR Roti Bread \$6	

## LARGE PLATES TO SHARE

Tasmanian Ocean Trout 400 Gr (GF) (DF) \$69  
Xo sauce | Cumin roasted cauliflower | Pickled orange  
*Wine Pair: Nautilus Sauvignon Blanc*

450Gr Black Angus Rib Eye (GF) \$76  
Char Grilled | Roasted seasonal vegetables | Black garlic butter  
*Wine Pair: Langmeil the Long Mile Shiraz*

## FEED ME

Five dishes created by chef \$75pp  
(minimum 2 people)

Wine Matching \$55pp

## DESSERTS TO SHARE

Strawberry Romanoff (GF) Chantilly cream   Orange gel   Strawberry ice cream	\$17
Deconstructed Lemon Pie Meringue   Passion fruit curd   Marshmallow   Vanilla ice cream	\$16
Whipped Chocolate Ganache (GF) Raspberry sorbet   Anise spiced blueberries   Caramelized white chocolate	\$16
Almond & Ginger Cake (GF) (DF) Mango mousse   Candied almonds   Mango sorbet	\$17
Kids Ice Cream Vanilla Bean   Choice of topping	\$5

Please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens.

Please discuss any allergies with our wait staff.

V: vegetarian GF: gluten free DF: dairy free

♯ Mild ♯♯ Medium ♯♯♯ Hot