

## Beverages

Available All Day

<b>Cappuccino</b>	<b>Small</b> \$4.50
<b>Flat White</b>	<b>Medium</b> \$5
<b>Latte</b>	<b>Large</b> \$5.50
<b>Long Black</b>	
<b>Chai Latte</b>	
<b>Dirty Chai Latte</b>	<b>Extras</b> \$0.70
<b>Mocha</b>	Extra Shot   Decaf
<b>White Mocha</b>	<b>Alternate Milks</b> \$0.70
<b>Hot Chocolate</b>	Lactose Free   Almond   Soy Oat   Coconut   Macadamia
<b>Piccolo Latte</b> \$3.50	<b>Syrups</b> \$0.70
<b>Espresso</b> \$3.50	Vanilla   Caramel   Hazelnut

### Teas \$4

English Breakfast | New York Breakfast | Peppermint  
Morning Sunshine | Earl Grey | Lemongrass & Ginger  
Chai | French Earl Grey | Chamomile | Green Sencha

### Juices \$4.40

Orange | Pineapple | Apple | Tomato

### Iced Beverages

**Cold Brew** - Black or White \$6.50  
**Iced Latte** - Espresso & Milk over Ice \$6  
**Iced Long Black** - Espresso & Filtered Water over Ice \$6  
Iced Coffee | Iced Mocha | Iced Chocolate \$7

### Milkshakes \$6

Vanilla | Chocolate | Strawberry | Caramel  
Lime | Banana

### Thickshakes \$8

Vanilla | Chocolate | Strawberry | Caramel  
Lime | Banana

### Frappes \$6

Chocolate | Mocha | Coffee

### Smoothies \$9

**Banana** - Banana, honey, oat milk  
**Berry** - Berries, acai, banana, honey, yoghurt, oat milk  
**Mango** - Mango, passionfruit, coconut water  
**Green** - Banana, mango, chai, spirulina, coconut water

## Breakfast

All Day

### Eggs on Toast \$11 (V)

Two eggs any style, sourdough.

### Sausages and Eggs \$19

Sourdough, two eggs any style, 2 beef sausages, tomato relish.

### Porridge \$13 (VG)

Almond milk, apple compote, flaked almonds.

### Cocobreaky \$16

Sourdough, two eggs any style, bacon, roast cherry tomatoes.

### Bruschetta \$19 (V)

Pumpkin bread, avocado, radish, feta, red onion, balsamic, dukkah, cherry tomato.

### Breakfast Wrap \$14

Scrambled eggs, bacon, cheese, spinach, tomato relish. Served with hash brown.

### Eggs Benedict \$19

Poached eggs, spinach, hollandaise.

**Choice of** - Bacon | Salmon | Leg Ham | Sautéed Mushrooms

### Vegetarian Big Breakfast \$25 (V)

Sourdough, two eggs any style, haloumi, mushroom, spinach  
avocado, roasted tomatoes, beetroot relish.

### Big Brew \$25

Sourdough, two eggs any style, bacon, steak, sausage & bean  
hotpot, hash browns, roasted tomato, mushrooms.

+ Add 2 Sausages \$5

### Breakfast Hotpot \$18

Sausage, bacon and bean hotpot, poached egg, sourdough.

### Waffles \$18

Cinnamon dusted Belgian style waffles, berry compote, vanilla  
ice cream, caramel sauce.

### Canadian Pancakes \$18

Buttermilk pancakes, bacon, poached egg, maple syrup.

### Extras - Tomato Relish \$2 | Spinach \$2 | Hollandaise \$2

Extra Sourdough \$3 | Extra Egg \$4 | Hash Browns \$4  
Feta \$4 | Roasted Cherry Tomatoes \$4 | Mushrooms \$4  
Smoked Bacon \$5 | Sausage \$5 | Steak \$5 | Half Avocado \$5  
Grilled Haloumi \$5 | Smoked Salmon \$5

## Lunch

11am - 2:30pm

### The Swiss Burger \$19

Homemade beef pattie, sautéed mushroom, swiss cheese,  
smoked bacon, caramelised onion, lettuce, tomato.

### Coco Chicken Burger \$19

Southern fried chicken, cheese, lettuce, sriracha mayo.

### Coco Steak Sandwich \$19

Rib fillet, cheese, tomato, oak lettuce, battered onion rings,  
beetroot relish.

### Crumbed Steak or Chicken Schnitzel \$19

Gravy, garden salad, chips.

### 250G Lunch Rump \$25 (GF)

Cooked your way, with gravy, garden salad, chips.

### 350G Eye Fillet Steak \$41 (GF)

Cooked your way, with gravy, garden salad, chips.

### Beer Battered Reef Fish \$22

Tartare sauce, garden salad, chips. also available grilled upon  
request.

### Vegan Schnitzel \$19 (VG)

Vegan schnitzel served with garden salad, salsa verde and chips.

### Coco Salad \$20

Lettuce, cherry tomato, fetta, red onion, corn, carrot, capsicum,  
cucumber

+ Add Chicken \$8 | Add Smoked Salmon \$6

### Beef and Burgundy Pie \$19

Potato mash, mushy peas, red wine jus.

### Sauces \$2

Diane | Mushroom | Peppercorn

## Tapas

Perfect for Sharing - 11am - 2:30pm

### Zucchini Fries \$15 (VG)

Light & crisp battered zucchini fries, season salt. Served with  
lime aioli.

### Crunchy southern Fried Chicken \$18

Served with a fresh house made honey mustard sauce.

### Mini Beef Mignon \$19 (GF)

Bacon wrapped beef, caramelised onion, horseradish cream.

### Pork Belly Bites \$19 (GF)

Orange, maple, and chilli glaze. Mild.

### House Made BBQ Meatballs \$18

Sticky glazed BBQ meatballs.

### Baja Fish Tacos \$19

Beer battered fish, cabbage slaw, avocado, sriracha mayo.

### Honey Tempura Prawns \$20

## Bread

### Garlic Bread \$10

+ Add Chilli \$2 | Add Cheese \$2 | Add Bacon \$2

## Kids

All \$12

Mini Cheeseburger | Fish and Chips

Nuggets and Chips | Steak and Chips



Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Vegan (VG)



**EAT - DRINK - LAUGH**

Sun to Mon - 7am to 2pm Tues to Sat - 7am to late



@cocobrewrocky

Share your experience #cocobrewrocky #thebrew

## Tapas

Perfect for Sharing - From 5pm

### Zucchini Fries \$15 (VG)

Light & crisp battered zucchini fries, season salt. Served with lime aioli.

### Crunchy southern Fried Chicken \$18

Served with a fresh house made honey mustard sauce.

### Mini Beef Mignon \$19 (GF)

Bacon wrapped beef, caramelised onion, horseradish cream.

### Lamb Cutlets \$19

Crumbed, mint citrus salsa verde, radish.

### Pork Belly Bites \$19 (GF)

Orange, maple, and chilli glaze. Mild.

### House Made BBQ Meatballs \$18

Sticky glazed BBQ meatballs.

### Grilled Prawns \$24

Garlic, chilli.

### Baja Fish Tacos \$19

Beer battered fish, cabbage slaw, avocado, sriracha mayo.

### Honey Tempura Prawns \$20

### Coco Meat Board \$30 (GF)

Sliced rump served medium rare, sausage and assorted condiments. Served with buttered turkish bread.

### Natural Oysters \$26 / \$48 (GF)

Half Dozen / Dozen.

### Kilpatrick Oysters \$28 / \$52 (GF)

Half Dozen / Dozen.



## Bread

### Garlic Bread \$12

+ Add Chilli \$2 | Add Cheese \$2 | Add Bacon \$2

### Cob Loaf \$15

Classic cheese and bacon.

## Mains

From 5pm

### Braised Beef Cheeks \$32

Potato mash, seasonal greens, baby carrots, red wine jus.

### Vegetable Korma Curry \$27 (VG)

Chickpea & seasonal vegetables curry, fragrant coconut rice, poppadoms.

+ Add Chicken \$10

### Pork Belly \$35

Succulent citrus glazed pork belly, seared scallops, sweet potato mash, seasonal greens.

### Lamb Rack \$38

Herb crusted lamb rack, coco mash, potato, seasonal greens, baby carrots, mint salsa verde.

### Spanish Mackerel \$32

Pan-fried, roasted potato, blistered tomatoes, spinach, red onion, kalamata olives, citrus herbed butter.

### Greek Chicken Breast \$34

Char grilled chicken breast; skin on, seasonal roast vegetables, olive, feta, balsamic reduction.

## Sides

Coleslaw \$6 | Fries \$6 | Onion Rings \$6 | Steamed Greens \$6 | Garden Salad \$7  
Mashed Sweet Potato \$6 | Sweet Potato Chips \$8 | Mash \$6

## Kids

All \$12

### Mini Cheeseburger | Fish and Chips | Nuggets and Chips

### Steak and Chips

## Steak

From 5pm

All steaks served with coco mash, seasonal greens, baby carrots and your choice of sauce.

### The Signature - The '03 \$43

300g eye fillet wrapped in bacon on a bed of seasonal vegetables, mushroom sauce.

### 350G Rib Fillet \$40

### 350G Eye Fillet \$41

### 500G Rump \$38

### 800G Rib on the bone \$50

Local Charbray born and bred rib.

### 350G Pork Cutlet \$33

Sauces - Red Wine Jus | Peppercorn | Mushroom | Diane | Horseradish Crema

### Coco Ratu Caramel \$18

Vanilla bean ice cream drizzled with Cocobrews own caramel fudge topped with a nip of Ratu Rum.

### Strawberry Panna Cotta \$15

Whiskey sauce and vanilla bean ice cream.

### Dessert Nachos \$15

Tortilla, caramel sauce, banana, ice cream.

Desserts

Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Vegan (VG)



EAT - DRINK - LAUGH

Sun to Mon - 7am to 2pm Tues to Sat - 7am to late



@cocobrewrocky

Share your experience #cocobrewrocky #thebrew