

Beverages

All Day

Coffee

S \$4.50 | M \$5 | L \$5.50

- Cappuccino
- Flat White
- Latte
- Long Black
- Dirty Chai Latte
- Mocha
- White Mocha
- Hot Chocolate

Piccolo Latte \$3.50

Espresso \$3.50

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

Cold Pressed Juices \$5

Carrot & ginger | Super greens

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 \$5

Vanilla | Chocolate | Strawberry | Caramel
Lime | Banana

Thickshakes \$8

Vanilla | Chocolate | Strawberry | Caramel
Lime | Banana

Frappes \$6 - Chocolate | Mocha | Coffee

Smoothies \$9

Banana – Banana, honey, LSA, almond milk.

Berry – Mixed berries, banana, honey, oat milk.

Mango – Mango, passionfruit, coconut milk.

+ Add LSA - \$1 | Add Protein Powder (Plant Based) - \$1

(LSA – Linseed, sunflower, almond)

Fruit Crushes \$9

Strawberry Lemonade - Lemon sorbet, strawberries, coconut water, ice.

Tropical - Mango, guava, pineapple, orange, passionfruit, coconut water, ice.

Extras \$0.70

Extra Shot | Decaf

Alternate Milks \$0.70

Lactose Free | Almond | Soy
Oat | Coconut | Macadamia

Syrups \$0.80

Vanilla | Caramel | Hazelnut
Peppermint | White Chocolate

Sweeteners \$0.50

Honey | Maple Syrup
Agave Syrup

Breakfast

Until 2pm

Savoury Mince \$18

Back by popular demand! Housemade old-fashioned savoury mince, sourdough. **(Vegan option available.)**

Sausage and Eggs \$19

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

Cocobreaky \$17

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

+ Add 2 Sausages \$5 | Gluten Free Bread \$2

Bruschetta \$19

Sourdough, avocado, feta, balsamic, dukkah, cherry tomato.

+ Gluten Free Bread \$2

Breakfast Wrap \$14

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

Breakfast Burger \$16

Milk bun, bacon, fried egg, cheese, BBQ sauce.

+ Gluten Free Roll \$2

Eggs Benedict \$19

Poached eggs, spinach, hollandaise.

Choice of: Bacon | Salmon | Leg Ham | Sauteed Mushrooms

Vegetarian Big Breakfast \$25 (V)

Sourdough, two eggs any style, haloumi, mushroom, spinach, avocado, roasted tomatoes, hash browns.

Big Brew \$25

Sourdough, two eggs any style, bacon, steak, house-made beans, hash browns, roasted tomato, mushrooms.

+ Add 2 Sausages \$5

Acai Bowl \$14

Coconut yoghurt, seasonal fruit, toasted coconut.

Waffles \$18

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

Canadian Pancakes \$18

Buttermilk pancakes, bacon, maple syrup.

Extras

Tomato Relish \$2 | Spinach \$2 | Hollandaise \$2 | Steak \$5

Extra Sourdough \$3 | Extra Egg \$4 | Hash Browns \$4

Roasted Cherry Tomatoes \$4 | Mushrooms \$4 | Sausage \$5

Smoked Bacon \$5 | Feta \$4 | Half Avocado \$5

Grilled Haloumi \$5 | Smoked Salmon \$5

Lunch

11am to 2:30pm

The Swiss Burger \$19

Homemade beef patty, sauteed mushroom, Swiss cheese, smoked bacon, caramelised onion, lettuce, tomato, truffle mayo.

+ Gluten Free Roll \$2

Coco Chicken Burger \$19

Southern fried chicken, cheese, lettuce, sriracha mayo, slaw.

+ Gluten free roll & grilled chicken \$2

Coco Steak Sandwich \$19

Rib fillet, cheese, tomato, oak lettuce, caramelised onion, beetroot relish.

+ Gluten Free Roll \$2

Crumbed Steak \$19

Gravy, garden salad, chips.

250G Lunch Rump \$25 (GF)

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

200G Petite Eye Fillet Steak \$32 (GF)

Cooked your way with gravy, garden salad, chips.

Sauces \$2

Diane | Mushroom | Peppercorn

Beer Battered Reef Fish \$22

Tartare Sauce, garden salad, chips. Also available grilled upon request.

Capricorn Salad \$26

Tossed in pineapple, mint, and mild chilli on a bed of rocket, cherry tomatoes.

Choice of: Salmon | Chicken | Haloumi (V) | Vegan Schnitzel (V)

Open Melts \$15

Turkish bread with your choice of:

- Veggie relish, sundried tomato, sliced olives, fetta, spinach.

- Chicken, cranberry, brie, rocket.

Kids Meals (12 Years & Under)

All \$12

Sausage & Chips | Fish & Chips | Nuggets & Chips

Dagwood Dog & Chips

Tapas

Perfect for Sharing - 11am to 2:30pm

Mushroom Arancini Balls \$15 (VG)

Served with a truffle mayo 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.

Potato Spun Prawns & Wasabi Mayo \$18

Prawns coated in potato, cooked 'til golden and served with wasabi mayo.

Baja Fish Tacos \$19

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

Honey Tempura Prawns \$20

Tempura King Prawns tossed in a sticky honey sesame sauce.

Bao Buns \$19

Slaw, crispy chicken, Sriracha.

Chorizo Bruschetta \$18

Topped with mediterranean chorizo, fetta, drizzled balsamic.

+ Gluten Free Bread \$2

Haloumi and Beet Skewers \$15 (V)

Roasted beetroot, grilled haloumi, balsamic

Charcuterie Board \$20

Selection of cheeses, crackers, cured meats.

Bread

Garlic Bread \$10

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

Traditional Cob \$15

Creamy cheese.

Tex-Mex Cob \$18

Mexican style beef, sour cream, corn 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



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Tapas

Perfect for Sharing - 5pm to 9pm

Mushroom Arancini Balls \$15 (VG)

Served with a truffle mayo 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.

Potato Spun Prawns & Wasabi Mayo \$18

Prawns coated in potato, cooked 'til golden and served with wasabi mayo.

Baja Fish Tacos \$19

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

Honey Tempura Prawns \$20

Tempura King Prawns tossed in a sticky honey sesame sauce.

Bao Buns \$19

Slaw, crispy chicken, Sriracha.

Chorizo Bruschetta \$18

Topped with mediterranean chorizo, fetta, drizzled balsamic.

+ **Gluten Free Bread \$2**

Haloumi & Beet Skewers \$16 (V)

Roasted beetroot, grilled haloumi, balsamic.

Charcuterie Board \$20

Selection of cheeses, crackers, cured meats.

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

Half Dozen / Dozen

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

Half Dozen / Dozen

Bread

Garlic Bread \$10

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

Traditional Cob \$15

Creamy cheese.

Tex-Mex Cob \$18

Mexican style beef, sour cream, corn chips.

Mains

From 5pm

Beef Short Ribs \$34 (G)

Slow-cooked beef short rib on potato mash, bok choy, house-made Asian sticky sauce.

Mediterranean Pasta \$25 (VG)

Linguini pasta, goats' cheese, vegetable compote.

+ **Add Chicken \$10 | Add Prawns \$10 | Add Haloumi \$6**

Crispy Pork Belly \$36 (G)

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

Lamb Shanks \$33 (D/LG)

Traditional lamb shank, low and slow on a bed of Coco mash with red wine jus.

Crispy Skin Salmon & Warm Potato Salad \$32 (D/LG)

Pan-fried, roasted potato blistered tomatoes, spinach, red onion, Kalamata olives.

Camembert & Cranberry Chicken \$33 (LG)

Butterflied chicken supreme, layered around cranberry and Camembert cheese.

Served with a baked potato and slaw.

Cellar Salad \$32

Tossed in pineapple, mint, and mild chilli on a bed of rocket, cherry tomatoes.

Choice of: Salmon | Chicken | Haloumi (V) | Vegan Schnitzel (V)

Sides

Coleslaw \$6 | Fries \$6 | Onion Rings \$6 | Steamed Greens \$6 | Garden Salad \$7

Baked Potato, Sour Cream & Chorizo Crumble \$6 | Sweet Potato Chips \$8

Kids Meals (12 Years & Under)

All \$12

Bangers & Mash | Fish & Chips | Nuggets & Chips

Steak & Chips | Dagwood Dog & Chips

Steak

From 5pm

All steaks served with whole baked potato, sour cream, chorizo, and slaw.

The Signature - The '03 \$43

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

200G Petite Eye Fillet \$32

350G Rib Fillet \$40

300G Eye Fillet \$41

350-400G Rib on the bone \$40

500G Rump \$38

1KG Stockmans Rump \$53

Served with mushroom sauce & bacon.

Sauces

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

Coco Ratu Caramel \$16

Rum & raisin ice cream drizzled with Cocobrew's own caramel fudge topped with a nip of Ratu rum

Coco Dessert Cup \$16

Pieces of flowerless choc brownies, praline, berries, cream and ice cream.

Chocolate Dessert Nachos \$15

Tortilla, caramel sauce, banana, ice cream

Citrus Curd Tart \$15

Single serve tartlet served with ice cream

Desserts



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