

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 \$5 - 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 \$7

Vanilla | Chocolate | Strawberry | Caramel
Lime | Banana

Thickshakes \$8

Vanilla | Chocolate | Strawberry | Caramel
Lime | Banana

Frappes \$7 - 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 \$20

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

+ Gluten Free \$2

Sauteed Mushrooms on Turkish Bread \$17

+ Spinach \$2 | Eggs your way \$4 | Gluten Free \$2

Eggs on Toast \$14

Scrambled, Poached or Fried.

+ Gluten Free \$2

Sausage and Eggs \$20

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

+ Gluten Free \$2

Cocobreaky \$19

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

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

Breakfast Wrap \$14

Bacon, egg & BBQ sauce. Served with hash brown.

Breakfast Burger \$16

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

+ Gluten Free Roll \$2 | Add Steak \$7

Eggs Benedict \$20

Poached eggs, spinach, hollandaise.

Choice of: Bacon | Salmon | Ham | Mushrooms | Haloumi (\$2) (V)

+ Gluten Free \$2

Vegetarian Breakfast Wrap \$14 (V)

Hash browns, mushroom, scrambled eggs, spinach, hollandaise sauce.

Vegetarian Big Breakfast \$25 (V)

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

Vegetarian Omlette \$19 (V)

Capsicum, fetta, onion, tomato, spinach.

Big Brew \$25

Sourdough, two eggs any style, bacon, sausages, housemade
beans, hash browns, roasted tomato, mushrooms.

Strawberry Shortcake Pancake \$19 (V)

Creamy cheese filling of strawberry on top of hot pancake, ice-
cream.

Canadian Pancake \$19

Housemade with bacon, maple syrup, knob of butter.

Fruit Yoghurt \$14 (V)

Coconut yoghurt, granola, fresh fruit.

Light Choice \$19

Ricotta cheese, avocado, poached eggs, dukkah, Turkish bread.

Extras

Feta \$4 | Egg \$4 | Hash Browns \$4 | Sausage \$5 | Steak \$7

Extra Sourdough \$3 | Hollandaise \$2 | Smoked Bacon \$5

Roasted Cherry Tomatoes \$4 | Mushrooms \$4 | Spinach \$2

Half Avocado \$5 | Grilled Haloumi \$5 | Smoked Salmon \$5

Tomato Relish \$2

Lunch

11am to 2:30pm

The Swiss Burger \$20

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

Served with chips.

+ Gluten Free Roll \$2

Coco Chicken Burger \$19

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

Served with chips.

+ Gluten Free Roll & Grilled Chicken \$2

Coco Steak Sandwich \$20

Rib fillet, cheese, tomato, oak lettuce, caramelised onion, sliced
beetroot, BBQ sauce. Served with chips.

+ Gluten Free Roll \$2

Crumbed Steak \$20

Gravy, garden salad, chips.

250G Lunch Rump \$25 (GF)

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

200G Petite Eye Fillet Steak \$33 (GF)

Cooked your way with gravy, garden salad, chips.

Sauces \$2

Diane | Mushroom | Peppercorn

Fish of the Day \$22

Chips, salad, tartare sauce.

Choice of: Battered | Crumbed | Grilled

The Archer Salad \$22

Fresh broccoli, cranberry, roasted almonds, bacon, Cocobrew's
own special dressing. (Vegan Option Available.)

+ Chicken \$8 | Salmon \$8 | Haloumi \$8

Kids Meals (12 Years & Under)

All \$12

Sausage & Chips | **Fish & Chips** | **Nuggets & Chips**

Dagwood Dog & Chips

Tapas

Perfect for Sharing - 11am to 2:30pm

Pumpkin Thyme Arancini Balls \$18 (VG)

Served with a truffle mayo aioli.

Crunchy Southern Fried Chicken \$19

Served with a fresh housemade honey mustard sauce.

Mini Beef Mignon \$20 (GF)

Bacon wrapped beef, caramelised onion, horseradish cream.

Pork Belly Bites \$19 (GF)

Baked with a side of chilli plum sauce.

Pork Dumplings and Hoisin Sauce \$18

Tempura Prawn Taco \$19

Tempura prawn, mixed herbs, jalapeno, tequila jam.

Honey Tempura Prawns \$20

Tempura King Prawns tossed in a sticky honey sesame sauce.

Bao Buns \$19

Southern fried chicken, corn, and capsicum salsa, topped with
Korean sauce. (Vegetarian option available.)

Vegetarian Nachos \$22 (V)

(Vegan option available.)

Vegan Sliders \$22 (VG)

Crumbed Camembert Cheese \$19 (V)

Side of chilli plum sauce.

Charcuterie Board \$20

Selection of cheeses, crackers, cured meats.

Bread

Garlic Bread \$10

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

Spinach and Ricotta Cob Loaf \$16

+ Add Bacon \$5

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

Pumpkin Thyme Arancini Balls \$18 (VG)

Served with a truffle mayo aioli.

Crunchy Southern Fried Chicken \$19

Served with a fresh housemade honey mustard sauce.

Mini Beef Mignon \$20 (GF)

Bacon wrapped beef, caramelised onion, horseradish cream.

Pork Belly Bites \$19 (GF)

Baked with a side of chilli plum sauce.

Pork Dumplings and Hoisin Sauce \$18

Tempura Prawn Taco \$19

Tempura prawn, mixed herbs, jalapeno, tequila jam.

Honey Tempura Prawns \$20

Tempura King Prawns tossed in a sticky honey sesame sauce.

Bao Buns \$19

Southern fried chicken, corn, and capsicum salsa, topped with Korean sauce.
(Vegetarian option available.)

Vegetarian Nachos \$22 (V)

(Vegan option available.)

Vegan Sliders \$22 (VG)

Crumbed Camembert Cheese \$19 (V)

Side of chilli plum sauce.

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

Spinach and Ricotta Cob Loaf \$16

+ Add Bacon \$5

Tex-Mex Cob \$18

Mexican style beef, sour cream, corn chips.

Mains

From 5pm

Asian Inspired Brisket \$34 (G)

Sticky sauce, mixed Asian greens.

Vegetarian Risotto \$27 (V)

Housemade tomato-based salsa, capsicum, zucchini, mushroom, onion, eggplant.

+ 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.

Moroccan Lamb Rump \$35

Served with mash, greens.

Snapper Fillet \$32 (D/LG)

Topped with CocoBrew's housemade yellow curry. Served on a bed of greens, small amount of rice.

French Onion Chicken Supreme \$33

Sauteed onions, white wine, smokey Cheddar and Swiss cheese. Served with crusty bread, mash, greens.

The Archer Salad \$28

Fresh broccoli, cranberry, roasted almonds, bacon, Cocobrew's own special dressing.

(Vegan Option Available.)

+ Chicken \$8 | Salmon \$8 | Haloumi \$8

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 baby chat potato smash, steamed greens.

The Signature - The '03 \$45

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

200G Petite Eye Fillet \$33

350G Rib Fillet \$41

300G Eye Fillet \$42

350-400G Rib on the bone \$42

500G Rump \$39

500G New Yorker \$49

Hormone free, grass fed, Marble Score 4 (Please note this cut takes up to 30 minutes to cook)

Sauces

Red Wine Jus | Peppercorn | Mushroom | Diane
Horseradish Crema | Jalapeno & Tequila

Honey and Almond Panna Cotta \$15 (GF)

House Coffee and Chocolate Tart \$15

Mixed Berry and Coconut Mini Cheesecake \$15

Dessert



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