



Bar | Cellar Restaurant | Conference Room | Board Room
Whiskey Lounge | Function Rooms | Boutique Apartments

Sun 7am-2pm, Mon 6.30am-2pm, Tue-Fri 6.30am-9pm, Sat 7am-9pm

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

Takeaway container \$1 when dining

Breakfast

SERVED UNTIL 2PM

Savoury Mince (GF, DF, V, VG Options Available) \$22
Housemade old-fashioned savoury mince, sourdough.
+ Gluten Free \$4 | Add Eggs \$5

Light Start Bruschetta (GF, DF, V, VG Options Available) \$19
Turkish bread with spinach, avo, tomato, onion, feta, balsamic glaze & dukkha. .
+ Gluten Free \$4 | Add Eggs \$5

Eggs on Toast (GF, DF, V Options Available) \$15
Scrambled, Poached or Fried.
+ Gluten Free \$4 | Add Avocado \$5 | Add Hash Browns \$5

Sausage & Eggs (GF, DF Options Available) \$22
Sourdough, 2 eggs any style, 2 beef sausages, cherry tomatoes.
+ Gluten Free \$4 | Add Bacon \$6

Coco Breaky (GF, DF Options Available) \$22
Sourdough, 2 eggs any style, bacon, cherry tomatoes.
+ Gluten Free \$4 | Add 2 Sausages \$6 | Add Hashbrowns \$5

Breakfast Wrap (DF Options Available) \$19
Sausage patty, bacon, scrambled egg, cheese, tomato relish & served with hashbrowns.

Breakfast Burrito (DF Options Available) \$19
Chorizo, scrambled egg, cheese, corn & four bean salsa & served with hashbrowns.

Breakfast Burger (GF, DF, V Options Available) \$17
Bacon, fried egg, cheese, BBQ sauce, milk bun served with hash brown.
+ Gluten Free \$4 | Add Steak \$7 | Add Avocado \$5

Eggs Benedict (GF, V Options Available) \$22
Sour dough, spinach, poached eggs & hollandaise.
Choice of: Bacon | Salmon | Ham | Mushrooms | Haloumi
+ Gluten Free \$4 | Add Hashbrowns \$5

Brisket Eggs Benny \$23
Potato rosti topped with spinach, beef brisket, eggs with a chipotle hollandaise.
+ Add Hash Browns \$5 | Add Bacon \$6

Coco Smashed Omelette (GF, DF, V Options Available) \$23
Omelet with bacon, spinach, tomato, onion, cheese served with sour dough.
+ Gluten Free \$4

Zucchini/Corn Fritters (GF, V Options Available) \$20
Fritters served with spinach, avocado & veg relish.
+ Add Bacon \$5 | Add Eggs \$5

Big Brew (GF, DF Options Available) \$26
Sourdough, 2 eggs any style, bacon, sausages, beans, hash brown, cherry tomato & mushrooms.
+ Gluten Free \$4

350g Rib Fillet \$47
Create a Coco Experience! Served with 2 eggs your way & create your experience with the below extras:
Sausage \$6 | Bacon \$6 | Sourdough \$4 | Hollandaise \$4 | Spinach \$4 | Avo \$5 | Haloumi \$6 | Salmon \$6 | Relish \$3 | Hash Browns \$5

Lemon Meringue Waffles (V) \$21
Waffles with lemon curd, marshmallows, butterscotch sauce topped with Praline served with ice-cream.

Coco Pancakes \$19
House made topped with Nutella, fresh berries, raspberry sauce & crushed nuts.
+ Add Ice Cream \$5

Bricher \$17
Overnight muesli on Almond milk, topped with macadamia coconut yogurt, berries, & coconut flakes.

Extras

+ Feta \$4 + Eggs \$5 + Hash Browns \$5 + Sausage \$6
+ Steak \$7 + Sourdough \$4 + Hollandaise \$4 + Relish \$3
+ Bacon \$6 + Cherry Tomato \$4 + Mushroom \$5
+ Spinach \$4 + Avocado \$5 + Haloumi \$6 + Salmon \$6



@cocobrewrocky
Share your experience #cocobrewrocky #thebrew

EAT DRINK LAUGH



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Lunch

SERVED 11AM - 2:30PM

Fish Burger (GF, DF Options available) \$23
Crumbed fish, lettuce, tomato, siracha & tartar sauce on a milk bun served with chips.
+ Gluten Free \$4
🍷 West Cape Howe Pinot Noir

Coco Chicken Burger (GF, DF Options available) \$22
Southern fried chicken, lettuce, slaw, cheese sriracha sauce on a milk bun served with chips.
+ Gluten Free \$4 | Grilled Chicken Option (GF) \$2
🍷 Wirra Wirra Adelaide Chardonnay

Brisket Burger (GF, DF Options Available) \$24
Beef brisket, lettuce & house made slaw on a milk bun served with chips.
+ Gluten Free \$4
🍷 Bleasdale Bremerview Shiraz

Coco Steak Sandwich (GF, DF Options Available) \$24
Rib fillet, lettuce, tomato, beetroot, cheese, onion, BBQ sauce on Turkish bread served with chips.
+ Gluten Free \$4
🍷 Sisters Run Old Testament Cabernet Sauvignon

BLT (GF, DF, V, VG options available) \$24
Turkish bread, bacon, lettuce, tomato, aioli mayo.
+ Gluten Free \$4 | Add Grilled Chicken (GF) \$5 | Add Avo \$5
🍷 West Cape Howe Cape to Cape Pinot Grigio

Pulled Pork Burger (GF, DF options available) \$24
Pork, pineapple, lettuce & slaw.
+ Gluten Free \$4
🍷 Alamos Malbec

Crumbed Steak \$24
Gravy, Coco salad & chips.
🍷 West Cape Howe Shiraz

250G Lunch Rump (GF) \$26
Cooked your way, Coco salad & chips.
🍷 West Cape Howe Shiraz

200G Petite Eye Fillet Steak (GF) \$35
Cooked your way, Coco salad & chips.
🍷 West Cape Howe Shiraz

350G Rib Fillet (GF) \$47
Cooked your way, gravy, Coco salad & chips.
🍷 West Cape Howe Shiraz

Sauces (GF) \$3
Mushroom | Red Wine Jus | Cream Garlic | Diane | Pepper | Hot Mustard
Gravy (GF) \$2

Fish of the Day (GF options available) \$24
Choice of: Battered | Crumbed | Grilled (GF)
Coco salad, chips & tartare sauce.
🍷 Ha Ha Sauvignon Blanc

Local King Prawns (GF) \$26
Creamy garlic sauce served with rice.
🍷 Opawa Pinot Gris

Tasmanian Salmon Salad (GF, DF, V, VG options available) \$29
Quinoa salad with red onion, cucumber, cherry tomato topped with a lemon herb dressing.
🍷 West Cape Howe Pinot Noir

Prawn & Mango Salad (GF, DF, V, VG options available) \$29
Prawn, mango, capsicum, red onion mixed with leafy greens topped with a zesty honey dressing.
🍷 Ha Ha Sauvignon Blanc

Bread

Garlic Bread \$10
+ Add Cheese \$2 | Add Bacon \$2

Traditional Cob \$17
Cheese, bacon.

Pumpkin Cob (V) \$20
Creamy garlic, onion, spinach & pumpkin.

Tapas

(PERFECT FOR SHARING) 11AM TO 2:30PM

Arancini Balls Mushroom Truffle (V) \$19

Arancini Balls Pumpkin served with truffle mayo (GF, V) \$23
🍷 West Cape Howe Cape to Cape Pinot Grigio

Smokey BBQ Chicken Wings (GF) \$19
Served with rice.
🍷 Ox Hardy Adelaide Hills Chardonnay

Southern Fried Chicken \$20
Served with House made honey mustard sauce.
🍷 Ox Hardy Upper Tintara Fiano

Mini Beef Mignons (GF) \$24
Bacon wrapped beef served with mushroom gravy.
🍷 Sister's Run Old Testament Cabernet Sauv

Coco Wagyu Meatballs \$19
BBQ sweet Chilli served with dinner rolls
🍷 Bleasdale Bremerview Shiraz

Pork Belly Strips (GF) \$19
Baked with orange maple miso sauce
🍷 Earthworks Eden Valley Riesling

Vegetarian Nachos (GF, DF, V, VG) \$22
Taco Soybean mince, Avo & Sour cream.
🍷 Alamos Malbec

Honey Tempura Prawns \$20
Served on crispy noodles with a honey & sesame drizzle.
🍷 Ox Hardy Upper Tintara Fiano

Fish Taco (V, VG Options Available) \$21
Taco filled with slaw topped with fish drizzled with wasabi aioli mayo.
🍷 Earthworks Eden Valley Riesling

Bao Buns (V, VG Options Available) \$20
Slaw filled bun topped with Southern fried chicken drizzled with sriracha mayo.
🍷 Opawa Pinot Gris

Cowgirls \$23
Deep fried cheese & bacon balls
🍷 Alamos Malbec

Cowboys \$23
Deep fried cheese & jalapeno balls
🍷 Earthworks Eden Valley Riesling

Charcuterie (GF, V Options Available) \$25
A variety of Cheese, meats, dips, crackers, fruit & veg.
🍷 Vasse Felix Filius Cabernet Sauvigno



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Mains

SERVED FROM 5PM

All meals served with a warm Coco honey, pine nut, pumpkin salad.

+ Add Side Chips \$3 | Add Side Sweet Potato Fries \$5 | Add Garden Salad \$7

Smokey Brewed BBQ Brisket (GF, DF) \$45

+ Add Chips \$3

🍷 Langmeil Orphan Bank Shiraz

Prawn & Chorizo Pasta \$37

Prawn & Chorizo in herb, garlic & onion butter.

+ Add Chips \$3

🍷 Smith & Hooper Merlot

Pork Belly (GF, DF) \$39

Served with a succulent orange maple miso sauce.

+ Add Chips \$3

🍷 Earthworks Eden Valley Riesling

Snapper Fillet (GF, DF) \$37

Served with Coco's house made yellow curry sauce & rice.

+ Add Chips \$3

🍷 Saint Clair Marlborough Sauv Blanc

Coco Chicken \$38 (GF)

Supreme Chicken Breast topped with avocado & hollandaise sauce.

+ Add Chips \$3

🍷 Ox Hardy Adelaide Hills Chardonnay

Tasmanian Salmon Salad (GF, DF, V, VG Options Available) \$35

Quinoa salad with red onion, cucumber, cherry tomato topped with a lemon herb dressing. (V & VG Alternative is plant based Chicken)

+ Add Chips \$3

🍷 West Cape Howe Pinot Noir

Prawn & Mango Salad (GF, DF, V, VG Options Available) \$35

Prawn, mango, capsicum, red onion mixed with leafy greens topped with a zesty honey dressing. (V & VG Alternative is plant based Chicken)

+ Add Chips \$3

🍷 Ha Ha Sauvignon Blanc

Local King Prawns (GF) \$33

Creamy garlic sauce served with rice.

+ Add Chips \$3

🍷 Opawa Pinot Gris

Brew's Pan Fried Duck (GF, DF) \$38

Served with a succulent orange maple miso sauce.

+ Add Chips \$3

🍷 West Cape Howe Pinot Noir

Sides

+ Coleslaw \$6 + Large Bowl Fries \$6 + Garden Salad \$7
+ Bowl Sweet Potato Fries \$8

Steak

SERVED FROM 5PM

All steaks served with a warm Coco honey, pine nut, pumpkin salad.

+ Add Side Chips \$3 | Add Side Sweet Potato Fries \$5 | Add Garden Salad \$7

The Signature - The '03 (GF) \$53

300g eye fillet wrapped in bacon, with mushroom sauce.

+ Add Chips \$3

🍷 Yalumba The Signature Cabernet Shiraz

200G Petite Eye Fillet (GF) \$37

+ Add Chips \$3

🍷 Langmeil Orphan Bank Shiraz

300G Eye Fillet (GF) \$47

+ Add Chips \$3

🍷 Bleasdale Bremerview Shiraz

350G Rib Fillet (GF) \$48

+ Add Chips \$3

🍷 Bleasdale Bremerview Shiraz

350-400G Rib On The Bone (GF) \$49

+ Add Chips \$3

🍷 Sisters Run Old Testament Cabernet Sauvignon

500G Rump (GF) \$47

+ Add Chips \$3

🍷 Smith & Hooper Merlot

500G New Yorker (GF) \$53

Hormone free, grass fed, marble score 4 (Please note this cut takes up to 30 minutes to cook).

+ Add Chips \$3

🍷 Smith & Hooper Merlot

The 800g Viking Rib On Bone (GF) \$65

Hormone free, Grass Fed. (Please note The Viking can take up to 45mins to cook depending on how you would like it).

+ Add Chips \$3

🍷 Vasse Felix Filius Cabernet Sauvignon

Sauces: (GF)

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



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‡ West Cape Howe Cape to Cape Pinot Grigio

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Served with rice.
‡ Ox Hardy Adelaide Hills Chardonnay

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Served with House made honey mustard sauce.
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Bacon wrapped beef served with mushroom gravy.
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BBQ sweet Chilli served with dinner rolls
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Baked with orange maple miso sauce
‡ Earthworks Eden Valley Riesling

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Taco Soybean mince, Avo & Sour cream.
‡ Alamos Malbec

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Served on crispy noodles with a honey & sesame drizzle.
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Taco filled with slaw topped with fish drizzled with wasabi aioli mayo.
‡ Earthworks Eden Valley Riesling

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Slaw filled bun topped with Southern fried chicken drizzled with sriracha mayo.
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Deep fried cheese & bacon balls
‡ Alamos Malbec

Cowboys \$23
Deep fried cheese & jalapeno balls
‡ Earthworks Eden Valley Riesling

Charcuterie (GF, V Options Available) \$25
A variety of Cheese, meats, dips, crackers, fruit & veg.
‡ Vasse Felix Filius Cabernet Sauvigno

Natural Oysters (GF) Half \$26 | Dozen \$48
Kilpatrick Oysters (GF) Half \$28 | Dozen \$52

Bread

Garlic Bread \$10
+ Add Cheese \$2 | Add Bacon \$2

Traditional Cob \$17
Cheese, bacon.

Pumpkin Cob (V) \$20
Creamy garlic, onion, spinach & pumpkin.

Kids

SERVED FROM 5PM

Bangers & Chips | Fish & Chips | Nuggets & Chips | All \$12
Steak & Chips | Dagwood Dog & Chips

Southern fried chicken & salad with honey mustard sauce \$14

Dessert

Deep Fried Ice Cream Ball (V) \$15
Served with butterscotch or lemon curd topping.

Devils Choc Brownie (V) \$15
House made drizzled with raspberry sauce & topped with crushed meringue with a side of ice cream.

Lemon Meringue Waffles (V) \$21
Waffles with Lemon curd, marshmallows, butterscotch sauce topped with Praline served with ice-cream.

Gluten Free, Dairy Free & Vegan Dessert Options Are Available - Please See Staff.



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