

GRAPES OF WRATH
(1940)



COCO
DUSTLAND FAIRY TALE
DINNER MENU

SMALL PLATES

- Fried feta, truffle honey, thyme (V) \$12
- Duck liver parfait, candied walnut, cherry, toasted bread (GO) \$15
- Plum pickled mushrooms, tofu, kimchi wafer (V) \$12
- White radish fritters, green mango salad, fresh herbs, hot and sour dressing (GF) (V) \$14
- Ginger roast pork tacos, black bean, apple (GF) (DF) \$16
- Salmon tartare, yuzu, avocado, wasabi (GF) (DO) \$18
- Korean fried chicken, sesame, pickles (GF) (DF) \$14

LARGE PLATES

- Line caught fish, lemon, spinach, black squid salad, smoked almond skordalia (GO) \$32
- VEGAN DUSTBOWL BBQ BURGER
Jackfruit and dahl pattie, coconut shallot fritter, sticky Korean BBQ sauce and a side of fries (V) \$25
- Seared veal loin, pappardelle, wild mushroom ragout \$30
- Assiette of lamb, griddled asparagus, cauliflower, olive oil jus \$32
- Levin pork belly, paua sausage, gingered carrot, radish, soy and citrus (GF) \$30

Please inform us of any allergies or dietary requirements etc

- Gluten Free (GF) Gluten Free option (GO)
- Dairy Free (DF) Dairy Free option (DO)
- Vegetarian (V) Vegetarian option (VO)
- Vegan (V) Vegan (V)

SHARING PLATES

- DUSTLAND DEGUSTATION**
A decadent three-course indulgence for two to share and delight in;
To be ordered before 8.30pm and unavailable to groups of larger than 6 persons \$104
- ENTREE PLATTER
Chef's selection to begin the feast
- MAINS TO SHARE
A platter of mains and sides
Available as a stand-alone course for two to share \$65
- DESSERT PLATTER
Sweet treats to finish
Available as a platter for two to share \$38

- PENINSULA PLATTER FOR TWO OR THREE**
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers
The perfect pre-theatre option to share
Please ask your server for today's selection
\$50 for two | \$75 for three



SEARCHERS (1956)

SIDES

- Fries, tomato sauce, mayonnaise (V) (GF) (DF) \$8
- Polenta chips, smoked tomato, creole cream (V) \$10
- Roast potatoes, hollandaise (V) (DO) \$10.5
- Baby leaf salad, toasted seeds, pickled vegetables (V) (GF) (DF) \$10.5
- Mushroom arancini, red wine gastrique, kawakawa aioli (V) \$12
- Grilled vegetables, olive butter (V) (GF) \$10.5

KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

- Chicken taco with fries and salad
- Fish bites with fries and salad
- Cheese and tomato pizza (V)
- Add an ice cream sundae with chocolate sauce for \$5

DESSERT

- THE DRUNKEN EGG
white chocolate egg filled with champagne mousse, rosé jelly and strawberries (V) \$13
- SILKEN CHOCOLATE PIE
with beetroot marshmallow, pecan brittle and orange sorbet \$13
- VEGAN CRÈME BRÛLÉE
banana, rum and macadamia with coconut ice cream (V) (GF) \$13
- KNAFEH
Bird's nest pastry with robiolino, pistachio, orange blossom and a pear and white chocolate gelato (V) \$13