



COCO

STREET SERENADE
Dinner Menu

Movie image from 'Fifth Element'

SMALL PLATES

Fried feta, truffle honey and thyme	V	\$10.5
Kimchi crackers, soussed wild mushroom, silken tofu	GF V	\$12
Shiitake and daikon fritters, curried jackfruit, coconut yoghurt	GF V	\$14
Duck parfait, plum, beetroot, ciabatta, candied walnut	GO	\$16
BBQ prawns, corn bread, basil, sweet corn, pepper	GO	\$18
Grilled chicken thigh, spiced peanut, Nasi Impit and pickles	GF DF	\$18
Jerk ribs, mango, coriander	GF DF	\$16
Tarakihi soufflé, caviar cream, dill, salted egg yolk		\$18

LARGE PLATES

Roast monkfish, lemon candied vine leaf, cauliflower, quinoa, pistachio, artichoke	GF DO	\$28
Grilled aubergine, summer vegetables, coconut rice, Yuxiang sauce	V GF	\$26
Slow cooked pork shoulder sandwich, pimento cheese, crispy onion, stone fruit relish, curly fries		\$26
COCO'S BUTTER CHICKEN BURGER with watercress, smoked butter sauce and a side of shallot bahji		\$25
TOURNEDOS ROSSINI Aged beef fillet, pancetta, paté, with beef Murtabak, spinach, horseradish Cooked medium-rare		\$32

SHARING PLATES

STREET FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of...	\$98
ENTREE PLATTER Chef's selection to begin the Feast	
MAINS TO SHARE A platter of mains and sides <i>Available as a stand-alone course for two to share, \$65</i>	
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$36</i>	
<i>The full Feast for Two is to be ordered before 8.30pm and is unavailable to tables of greater than six persons</i>	



Enjoying a tasty beverage in Pulo Fiction

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 entree or pre-theatre option to share

Please ask your server for today's selection

\$48 for two | \$73 for three

SIDES

Fries, tomato sauce, mayonnaise	V GF DF	\$7
Polenta chips, smoked tomato, creole cream	V	\$9
Baby leaf salad, toasted seeds, pickled vegetables	V GF DF	\$8.5
Mushroom arancini, red wine gastrique, kawakawa aioli	V	\$10.5
Grilled vegetables, olive butter	V GF	\$10.5

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

Butter 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

LECHE FRITA fried custard with rosewater, strawberries and a yoghurt sorbet	V	\$13
BOURBON CARAMEL TART with buttermilk ice cream and pecan praline	V	\$12
CHOCOLATE TERRINE with honeycomb, pomegranate and creme fraiche	V GF	\$13
VEGAN CRÈME BRÛLÉE banana, rum and macadamia with coconut ice cream	V GF	\$12

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		