

ALLERGENS Sauces may contain traces of fish and nuts.
 please inform your waitperson of any dietary requirements or allergies

Gluten Free	Dairy Free	Vegetarian	Vegan
Yakitori Seasonal Mushroom Marinated Tofu Hawaiian Chicken Almond Satay Chicken 10hr Pork Belly Grade 4 Black Angus Citrus Butter Prawn All Yakitori Sauces	Yakitori Seasonal Mushroom Marinated Tofu Hawaiian Chicken Almond Satay Chicken 10hr Pork Belly Grade 4 Black Angus All Yakitori Sauces	Yakitori Marinated Tofu (Seasonal Mushroom is marinated in Oyster Sauce)	Yakitori Marinated Tofu
Oceanside Oysters Eschalot Vinaigrette Coco's Signature Nam Jim Coconut Ceviche	Oceanside Oysters Eschalot Vinaigrette Coco's Signature Nam Jim Coconut Ceviche	Oceanside	Oceanside
Dumplings Shiitake Mushroom Ginger Prawn All sauces	Dumplings Pork & Chive Prawn Ha Goa Shiitake Mushroom Ginger Prawn Chicken & Prawn Pan Fried Vegetable Gyoza All sauces	Dumplings Shiitake Mushroom Pan Fried Vegetable Gyoza All sauces	Dumplings Shiitake Mushroom Pan Fried Vegetable Gyoza All sauces
Bao	Bao Pork Belly Crispy Chicken Fried Cauliflower Coconut Prawn	Bao Fried Cauliflower	Bao: Fried Cauliflower
Large Plates Steamed Fish Braised Short Rib Pork Shoulder Taiwanese Chicken Sticky Korean Lamb Tom Kha Kai Veg Curry	Large Plates Steamed Fish Braised Short Rib Pork Shoulder Taiwanese Chicken Sticky Korean Lamb Tom Kha Kai Veg Curry	Large Plates Tom Kha Kai Veg Curry	Large Plates Tom Kha Kair Satay Curry available by request
Small Plates Papaya Salad Cucumber Salad Steamed Greens Steamed Edamame Roasted Corn Ribs Kimchi Fried Eggplant Fried Cauliflower Steamed Jasmine Coconut Jasmin Salt and Pepper Lotus Root Tempura Veg Plate	Small Plates Papaya Salad Cucumber Salad Steamed Edamame Roasted Corn Ribs Kimchi Fried Eggplant Fried Cauliflower Steamed Jasmine Coconut Jasmin Salt and Pepper Lotus Root Coconut Prawns Vegetable Net Rolls Tempura Veg Plate Roti Bread	Small Plates Papaya Salad Cucumber Salad Steamed Greens Steamed Edamame Roasted Corn Ribs Kimchi Fried Eggplant Fried Cauliflower Steamed Jasmine Coconut Jasmin Salt & Pepper Lotus Root Vegetable Net Rolls Tempura Veg Plate Roti Bread	Small Plates Papaya Salad (VP) Steamed Greens Steamed Edamame Fried Eggplant Fried Cauliflower Steamed Jasmine Coconut Jasmine Salt and Pepper Lotus Root Vegetable Net Rolls Tempura Veg Plate Roti Bread
Dessert Coconut Panna Cotta Five Spiced Choc Cake	Dessert Mango Bao-nut	Dessert Mango Bao-nut Coconut Bao-nut Vanilla Bean Bao-nut Coconut Panna Cotta Five Spiced Choc Cake	Dessert Available by request

Contains Nuts: Almond Satay / Papaya Salad / Duck + Cashew Spring Rolls / Panna Cotta / Bao-nuts

Fodmap Friendly PLEASE ADVISE YOUR WAITER IF YOU ARE FODMAP

90 day Black Angus Yakitori | King Prawns in Citrus Butter | Lotus Root | Corn with ponzu dressing | Steamed Edamame
 Steamed Greens in Ponzu | Steamed Jasmine Rice | Steamed Coconut Rice

While we take precautions to the best of our knowledge preparing food, please consider your dietary and portion requirements when ordering.
 Our kitchen is not dairy free, nut free nor gluten free.



10% SURCHARGE APPLIES TO SUNDAYS & 15% SURCHARGE TO PUBLIC HOLIDAYS



A large, central circular logo with a thin yellow border. Inside the circle, the word "CO" is written twice in a bold, yellow, sans-serif font, one above the other. Below the text, the words "BAR & DINING" are written in a smaller, yellow, sans-serif font. At the bottom of the circle, the word "Menu" is written in a white, elegant cursive script. The entire logo is centered on a black background.



Introducing our mouth watering Yakitori delicacies!

Immerse yourself in the authentic flavours of Japan with our meticulously crafted skewers, grilled to perfection over an open flame. Each skewer is a harmonious blend of succulent, marinated meats and vibrant, fresh ingredients.

CHOOSE FROM

YAKITORI

Marinated Tofu, teriyaki glaze (3)	17
Seasonal Mushroom, honey soy sesame (3)	19
Hawaiian Teriyaki Chicken (3)	22
Almond Satay Chicken (3) 🌶️	22
10-HR Sous Vide Pork Belly, lemongrass caramel (3)	22
Grade 4 Black Angus (2)	24
King Prawn, citrus butter (2)	28

OCEANSIDE

Oysters

Natural | eschalot vinaigrette | coco's signature nam jim (6) 33 (12) 60

Thai Style Coconut Milk Ceviche w/ mint, cucumber, coriander, mango and black sesame rice cracker 26

DUMPLINGS

23 | 5 PER SERVE

Welcome to our Dumpling Delights. Delicately crafted, each dumpling is a burst of flavour served in your choice of sauce

SAUCES

Black Vinegar & Sesame

Smokey Citrus Ponzu

White Soy & Wakame

CHOOSE FROM

Pork & Chive

Chicken & Prawn

Ginger Prawn

Prawn Ha Goa

Shiitake Mushroom

Pan Fried Vegetable Gyoza

TAIWANESE BAO

14.5 | 2 PER SERVE

Our version of an Asian Taco. Bao Buns offer a fusion of rich Asian flavours encased in pillowy-soft steamed buns.

All served with cucumber, chilli & Shallot

CHOOSE FROM

10-hour Sous Vide Pork Belly
w/ lemongrass caramel

Crispy Chicken w/ pickled ginger aioli

Fried Cauliflower w/ lemongrass caramel

Fried Prawn w/ toasted nori aioli

LARGE SHARE PLATES - FOR 2

Prepare to embark on a delectable journey through the diverse landscapes of Asian cuisine with our carefully curated main meals designed to be shared and savoured together.

All served with steamed rice

Freshly Steamed Market Fish w/ chilli, ginger, garlic & ponzu	65
Braised Short Rib w/ honey soy, garlic, chilli & crispy shallots	60
Slow Cooked Pork Shoulder w/ crying tiger dressing & coriander 🌶️	60
Taiwanese Chicken w/sesame, ginger, garlic & shallots	60
Sticky Korean Lamb w/ soy, gochujang & roast garlic 🌶️	60
Vegetable Tom Kha Kai w/ tofu, young vegetables in a coconut broth & rice	For 1 38 For 2 55

SMALL PLATES

Papaya Salad w/ herbs, snake beans, 🌶️🌶️ peanut brittle dust	16	Smashed Black Sesame Rice Crackers w/ crying tiger dressing	6
Cucumber Salad w/ herbs, sesame, lime, honey	16	Salt + Pepper Lotus Root 🌶️	14
Steamed Greens w/ ponzu	14	Coconut Prawns w/ pickled ginger aioli (3)	16
Salted, Steamed Edamame	10	Vegetable Net Rolls w/ nam jim (5)	14
Roasted Corn Ribs w/ umami butter	16	Duck & Cashew Spring Rolls w/ nam jim (2)	20
Kimchi - traditional salted fermented vegetables	6	Tempura Vegetable Plate w/ ponzu	24
Szechuan Fried Eggplant w/ vietnamese 🌶️ lemongrass caramel, chilli & shallot	20	Char Grilled Roti Bread w/ almond satay	10
Szechuan Fried Cauliflower w/ vietnamese 🌶️ lemongrass caramel, chilli & shallot	20	Steamed Jasmine Rice	6
		Shredded Coconut Jasmine Rice	6

KIDS DINNER & DESSERT

2 Chicken Skewers w/ honey soy sauce & rice - plus - 2 Scoops of Ice Cream	20
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DESSERT

East has met West with a twist on our re-imagined classic treats. Indulge in the exquisite flavours of our tropically fresh panna cotta, the spices of the East sitting gently within the gooeyness of our warm chocolate cake or the symphony of ice creamy sweetness and roasty toasty texture that is our Baonut.

Five Spiced Bao-nuts	15
Fried, filled with ice-cream, miso caramel A choice of Mango, Coconut or Vanilla Bean Ice Cream	
Coconut Panna Cotta w/ kaffir lime granita, fresh mango & peanut brittle	15
Warm Five Spice Flourless Chocolate Cake w/ coconut ice cream	15
Scoop of Ice Cream w/ miso caramel	7.5
Extra Scoop of Ice Cream	5