

A large, thin yellow circle containing the logo. The logo consists of two rows of the letters 'CO' in a bold, rounded, yellow font. Each letter has a small white starburst effect. Below the letters, the text 'BAR & DINING' is written in a clean, yellow, sans-serif font, and 'Menu' is written in a white, cursive script font below that.

CO
CO
BAR & DINING
Menu



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.

YAKITORI

CHOOSE FROM

Marinated Tofu (2) w/ teriyaki glaze	16
Hawaiian Teriyaki Chicken (2)	19
Almond Satay Chicken (2) 🌶️	19
10-HR Sous Vide Pork Belly (2) w/ lemongrass caramel	24
Grass Fed Black Angus (2)	26
Red Pepper Miso Prawn (2)	28

DUMPLINGS

18 | 4 PER SERVE

Welcome to our Dumpling Delights. Delicately crafted, each dumpling is a burst of flavour, served in our chef's paired sauce.

CHOOSE FROM

<i>Steamed</i>	
Pork & Chive w/ soy sesame	
Chicken & Prawn w/ wakame soy	
<i>Steamed Gluten Free</i>	
Prawn Hargow w/ garlic soy	
Ginger Prawn w/ ponzu	
Shiitake Mushroom w/ black vinegar	
<i>Pan Fried Gyoza</i>	
Pork & Prawn w/ black vinegar, chilli oil 🌶️	
Vegetable & Water Chestnut w/ wakame soy	

STREET FOOD

Join us on a journey through the diverse and amazing streets of Asia. Carefully curated by our chefs, immerse yourself on a flavoursome street-food tour that will tantalise your tastebuds.

CHOOSE FROM

Gochujang Black Angus Tacos w/ herb slaw, avocado, chimichurri, pickled onion (2)	26
Sticky Korean Fried Chicken Bao w/ cucumber, fresh herbs, aioli (2)	18
COCO Duck & Cashew Springs Rolls w/ chilli jam (2)	26
Sri Lankan Devilled Wings 🌶️ w/ garlic, chilli, island spices	24
Roasted Corn Ribs w/ umami butter (2)	18
Char Grilled Roti Bread w/ almond satay (2)	12

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

Char Grilled Wagyu Rump Cap (MBS 6/7 400gm) medium rare w/ steamed broccolini, ginger sesame soy	75
Crispy Szechuan Whole Snapper w/ black bean, ginger, green papaya salad	75
Taiwanese Spatchcock w/ sesame, ginger, garlic, white pepper, shallots 🌶️	65
Sticky Korean ½ Lamb Shoulder w/ soy, honey, gochujang, roast garlic 🌶️	75
Sri Lankan Chicken Curry w/ coconut sambal, lime, herbs, papadum	60
Tibetan Chickpea Dahl in Fragrant Coconut w/ crispy lemongrass eggplant, lime, herbs	45

SMALL PLATES

Papaya Salad w/ chilli, herbs, snake beans, 🌶️🌶️ 24	Szechuan Fried Cauliflower w/ vietnamese 🌶️ 24
crushed peanut brittle	lemongrass caramel, chilli & shallot
Taiwanese Smashed Cucumber Salad 24	Coconut Prawns w/ pickled ginger aioli (4) 16
w/ mint, chilli soy, sesame	Vegetable Net Rolls w/ chilli jam (4) 14
Steamed Seasonal Greens w/ ponzu 24	Steamed Jasmine Rice 7
Kimchi - traditional fermented vegetables 12	Roasted Coconut Jasmine Rice 9
Salted Steamed Edamame 10	
Szechuan Fried Eggplant w/ vietnamese 🌶️ 24	
lemongrass caramel, chilli & shallot	

KIDS DINNER & DESSERT

Coco Kids Rice Bowls w/ drink and ice cream	20
<i>Choice of Honey Soy Fried Chicken or Lemongrass Caramel Pork Belly and 2 scoops Vanilla Ice Cream w/ chocolate or strawberry topping</i>	

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	Yakitori	Yakitori	Yakitori
Marinated Tofu Hawaiian Chicken Almond Satay Chicken 10HR Pork Belly Grass Fed Black Angus All Yakitori Sauces	Marinated Tofu Hawaiian Chicken Almond Satay Chicken 10HR Pork Belly Grass Fed Black Angus Red Pepper Miso Prawn All Yakitori Sauces	Marinated Tofu	Marinated Tofu
Dumplings	Dumplings	Dumplings	Dumplings
Prawn Hargow Ginger Prawn Shitake Mushroom	Pork & Chive Chicken & Prawn Prawn Hargow Ginger Prawn Shitake Mushroom Pork & Prawn Vegetable & Water Chestnut	Shitake Mushroom Vegetable & Water Chestnut	Shitake Mushroom Vegetable & Water Chestnut (all dumplings served with vegan garlic soy)
Street Food	Street Food	Street Food	Street Food
Roasted Corn Ribs Gochujang Black Angus Tacos By Request Sri Lankan Devilled Wings	Gochujang Black Angus Tacos Sticky Korean Chicken Bao Duck & Cashew Spring Rolls Char Grilled Roti Bread Sri Lankan Devilled Wings	Roasted Corn Ribs Cauliflower Bao Option By Request Char Grilled Roti Bread	Roasted Corn Ribs Option By Request Cauliflower Bao Option By Request Char Grilled Roti Bread
Large Plates	Large Plates	Large Plates	Large Plates
Char Grilled Rump Cap Crispy Fried Snapper Taiwanese Spatchcock Sri Lankan Chicken Curry By Request Tibetan Chickpea Dahl	Char Grilled Rump Cap Crispy Fried Snapper Taiwanese Spatchcock Sticky Korean Lamb Sri Lankan Chicken Curry Tibetan Chickpea Dahl	Tibetan Chickpea Dahl	Tibetan Chickpea Dahl
Small Plates	Small Plates	Small Plates	Small Plates
Papaya Salad Taiwanese Cucumber Salad Steamed Seasonal Greens Kimchi Steamed Edamame Fried Eggplant Fried Cauliflower Steamed Jasmine Rice Roasted Coconut Rice	Papaya Salad Taiwanese Cucumber Salad Steamed Seasonal Greens Kimchi Steamed Edamame Fried Eggplant Fried Cauliflower Steamed Jasmine Rice Coconut Prawns Vegetable Net Rolls Roasted Coconut Rice	Papaya Salad Taiwanese Cucumber Salad Steamed Seasonal Greens Kimchi Steamed Edamame Fried Eggplant Fried Cauliflower Steamed Jasmine Rice Vegetable Net Rolls Roasted Coconut Rice	Papaya Salad Taiwanese Cucumber Salad Steamed Seasonal Greens Kimchi Steamed Edamame Vegetable Net Rolls Steamed Jasmine Rice Roasted Coconut Rice
Dessert	Dessert	Dessert	Dessert
Coconut Pana Cotta Five Spiced Chocolate Cake Affagato	Mango Bao Nut	Coconut Pana Cotta Five Spiced Chocolate Cake All Bao Nut Flavours Affagato	Fresh Fruit + Sorbet

Contains Nuts PLEASE ADVISE YOUR WAITER IF YOU HAVE ALLERGIES

Almond Satay | Papaya Salad | Duck + Cashew Springs Rolls | Panna Cotta | Bao-nuts

Fodmap Friendly PLEASE ADVISE YOUR WAITER IF YOU ARE FODMAP (GF / Garlic Free / Onion Free)

Grade 4 Black Angus w/ GF honey soy | Prawn Hargow Dumplings w/ ponzu | Ginger Prawn Dumplings w/ ponzu | Roasted Corn Ribs w/ ponzu | Salted Steamed Edamame
Steamed Seasonal Greens w/ ponzu | Wagyu Rump Cap NO SAUCE | Steamed Jasmine Rice | Roasted Coconut Jasmine 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% WEEKEND & 15% PUBLIC HOLIDAY SURCHARGES APPLY