



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 Options Available) \$22

Housemade old-fashioned savoury mince, sourdough.

+ Gluten Free \$4 | Add Eggs \$5

## Light Start (GF, DF, V, VG Options Available) \$17

Smashed Avocado on Sour Dough with a drizzle of Balsamic glaze.

+ Gluten Free \$4 | Add Eggs \$5 | Add Bacon \$6 |  
Add Haloumi \$6 | Add Salmon \$6 | Add Hashbrowns \$5 |  
Add Mushrooms \$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

Bacon, Scrambled eggs, Cheese, BBQ Sauce. Served with hash browns.

## 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

## Beef Cheek Benny \$24

Potato rosti topped with spinach, beef cheek, eggs with a beetroot 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 | Add Hashbrowns \$5 | Add Bacon \$6

## 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) \$28

Sourdough, 2 eggs any style, bacon, sausages, beans, hash brown, cherry tomato & mushrooms.

+ Gluten Free \$4 | Add Steak \$7

## 350g Rib Fillet \$48

Create a Coco Experience! Served with sour dough, Gravy, 2 eggs your way & create your experience with the below extras:

+ Gluten Free \$4 | Add Sausage \$6 | Add Bacon \$6 |  
Add Sourdough \$4 | Add Hollandaise \$4 | Add Spinach \$4 |  
Add Avo \$5 | Add Haloumi \$6 | Add Salmon \$6 |  
Add Relish \$3 | Add Hash Browns \$5

## Winter Crumble Waffles (V) \$21

Waffles done with warm fruit compote, topped with macadamia coconut biscuit crumble.

## Coco Black Forrest Pancake \$19

House made topped with dark chocolate, cherry compote, served with fresh cream.

+ Add Ice Cream \$5

## Warm Bricher [GF] \$17

Warm overnight oats on almond milk, topped with coconut yoghurt, crumble and Fruit Compote.

# 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



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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  
🍷 **Recommendation:** 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  
🍷 **Recommendation:** Wirra Wirra Adelaide Chardonnay

**Open Melt** (GF, V Options Available) \$19  
Toasted Turkish bread, with bacon, cheese, tomato, onion, mixed herbs.  
+ Gluten Free \$4 | Add Chicken \$7  
🍷 **Recommendation:** 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  
🍷 **Recommendation:** 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  
🍷 **Recommendation:** West Cape Howe Cape to Cape Pinot Grigio

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

**250G Lunch Rump** (GF) \$26  
Cooked your way, Coco salad & chips.  
🍷 **Recommendation:** 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.  
🍷 **Recommendation:** 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.  
🍷 **Recommendation:** Ha Ha Sauvignon Blanc

**Local King Prawns** (GF) \$28  
Creamy garlic sauce served with rice.  
🍷 **Recommendation:** Opawa Pinot Gris

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

# Bread

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

**Traditional Cob** \$17  
Cheese, bacon.

**Curry Prawn Cob** \$26  
Mild coconut curry prawns.

# Tapas

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

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

**Mac & Cheese With Dippers** \$19  
House-made mac and cheese, served with toasted garlic bread.  
🍷 **Recommendation:** Ox Hardy Adelaide Hills Chardonnay

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

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

**Coco Wagyu Meatballs** \$19  
Smokey BBQ served with dinner rolls.  
🍷 **Recommendation:** Bleasdale Bremerview Shiraz

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

**Vegetarian Dumplings** (GF, DF, V, VG) \$18  
Vegetable filled dumplings with a sweet chilli soy.  
🍷 **Recommendation:** Alamos Malbec

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

**Fish Taco** (V, VG Options Available) \$21  
Taco filled with slaw topped with fish drizzled with sriracha.  
🍷 **Recommendation:** Earthworks Eden Valley Riesling

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

**Cowgirls** \$23  
Deep fried cheese & bacon balls.  
🍷 **Recommendation:** Alamos Malbec

**Cowboys** \$23  
Deep fried cheese & jalapeno balls.  
🍷 **Recommendation:** Earthworks Eden Valley Riesling

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



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## Tapas

(PERFECT FOR SHARING) 5PM TO 9PM

**Arancini Balls Pumpkin served with truffle mayo (GF, V) \$23**

🍷 **Recommendation:** West Cape Howe Cape to Cape Pinot Grigio

**Mac & Cheese With Dippers \$19**

Housemade mac & cheese served with toasted garlic bread.

🍷 **Recommendation:** Ox Hardy Adelaide Hills Chardonnay

**Southern Fried Chicken \$20**

Served with House made honey mustard sauce.

🍷 **Recommendation:** Ox Hardy Upper Tintara Fiano

**Mini Beef Mignons (GF) \$24**

Bacon wrapped beef served with mushroom gravy.

🍷 **Recommendation:** Sister's Run Old Testament Cabernet Sauv

**Coco Wagyu Meatballs \$19**

Smokey BBQ served with dinner rolls

🍷 **Recommendation:** Bleasdale Bremerview Shiraz

**Pork Belly Strips (GF) \$19**

Baked with orange maple miso sauce

🍷 **Recommendation:** Earthworks Eden Valley Riesling

**Vegetarian Dumplings (GF, DF, V, VG) \$18**

Vegetable filled dumplings with a sweet chilli soy.

🍷 **Recommendation:** Alamos Malbec

**Honey Tempura Prawns \$20**

Served on crispy noodles with a honey & sesame drizzle.

🍷 **Recommendation:** Ox Hardy Upper Tintara Fiano

**Fish Taco (V, VG Options Available) \$21**

Taco filled with slaw topped with fish drizzled with Sriracha.

🍷 **Recommendation:** Earthworks Eden Valley Riesling

**Bao Buns (V, VG Options Available) \$20**

Slaw filled bun topped with Southern fried chicken drizzled with sriracha mayo.

🍷 **Recommendation:** Opawa Pinot Gris

**Cowgirls \$23**

Deep fried cheese & bacon balls

🍷 **Recommendation:** Alamos Malbec

**Cowboys \$23**

Deep fried cheese & jalapeno balls

🍷 **Recommendation:** Earthworks Eden Valley Riesling

**Charcuterie (GF, V Options Available) \$25**

A variety of Cheese, meats, dips, crackers, fruit & veg.

🍷 **Recommendation:** 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.

**Curry Prawn Cob (V) \$26**

Mild Coconut Curry Prawns.

## Kids

SERVED FROM 5PM

**Bangers & Chips | Fish & Chips | Nuggets & Chips | All \$12**

**Steak & Chips | Dagwood Dog & Chips**

**Southern fried chicken & salad \$14**

with honey mustard sauce

## Dessert

**Cookies & Cream Deep Fried Ice Cream (V) \$18**

**Devils Choc Brownie (V) \$16**

House made drizzled with raspberry sauce & topped with crushed meringue with a side of ice cream.

+ Add Liqour 43 (Mini Beer) \$10

**Winter Crumble Waffle (V) \$21**

Waffles done with warm fruit compote, topped with macadamia coconut biscuit crumble.

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



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## Mains

SERVED FROM 5PM

All mains served with Seasonal Greens, and Cocobrew Vegetable Fritter.

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

### Beef Ribs (GF, DF) \$47

Slow cooked beef ribs with a sweet soy chilli.

+ Add Chips \$3

🍷 Recommendation: Langmeil Orphan Bank Shiraz

### Pork Belly (GF, DF) \$41

Served with a succulent orange maple miso sauce.

+ Add Chips \$3

🍷 Recommendation: Earthworks Eden Valley Riesling

### Asian Snapper (GF, DF) \$39

Soy chilli Asian inspired snapper fillet.

+ Add Chips \$3 | Add Prawn Topper \$12

🍷 Recommendation: Saint Clair Marlborough Sauv Blanc

### Farm House Chicken \$39 (GF)

Pan fried Chicken Supreme with Cocobrew special mushroom gravy.

+ Add Chips \$3

🍷 Recommendation: Ox Hardy Adelaide Hills Chardonnay

### Beef Cheeks (GF, DF) \$39

Slow Cooked in a red wine jus.

+ Add Chips \$3

🍷 Recommendation: Ha Ha Sauvignon Blanc

## Something Else

SERVED FROM 5PM

### Fettucine Pollo \$39

Chicken Pasta, done in salsa, fresh herbs, knob of cream.

+ Add Chips \$3

🍷 Recommendation: Smith & Hooper Merlot

### Local King Prawns (GF) \$39

Creamy garlic sauce served with rice.

+ Add Chips \$3

🍷 Recommendation: Opawa Pinot Gris

### Tasmanian Salmon Salad (GF, DF, V, VG Options Available) \$39

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

+ Add Chips \$3 | + Add Prawns \$10

🍷 Recommendation: 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 Seasonal Greens, and Cocobrew Vegetable Fritter.

+ 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 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Yalumba The Signature Cabernet Shiraz

### 200G Petite Eye Fillet (GF) \$39

+ Add Chips \$3 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Langmeil Orphan Bank Shiraz

### 300G Eye Fillet (GF) \$47

+ Add Chips \$3 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Bleasdale Bremerview Shiraz

### 350G Rib Fillet (GF) \$49

+ Add Chips \$3 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Bleasdale Bremerview Shiraz

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

+ Add Chips \$3 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Sisters Run Old Testament Cabernet Sauvignon

### 500G Rump (GF) \$47

+ Add Chips \$3 | Add Garlic Prawn Topper \$15

🍷 Recommendation: 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 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Smith & Hooper Merlot

### The 800g Viking Rib On Bone (GF) \$72

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 | Add Garlic Prawn Topper \$15

🍷 Recommendation: Vasse Felix Filius Cabernet Sauvignon

### Sauces: (GF)

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



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