

All Day Breakfast

Eggs Your Way 12.9 GFo

Served on Toasted Sourdough
 Poached, Scrambled or Fried
 Add Grilled Bacon 4 / Add Smoked Salmon 4.5
 Add Hash Browns 3.5 / Add Spinach 3.5
 Add Grilled Tomato 3.5 / Add Mushrooms 3.5
 Add Smashed Avo 4 / Add Feta 3
 Add Egg 2.5 / Gluten Free Bread 2.5

Nutella French Toast 18.9 GFo

Served with Strawberries & Fresh whipped Cream
 Drizzled with Melted Chocolate

Smashed Avocado on Sourdough 18.9 GFo, Vo

With Tomato, Feta, Lemon & Toasted Seeds

Breakfast Tacos 22.9

Soft Tacos with Fried Eggs, Tomato, Beans, Sour Cream,
 Guacamole, Fresh Greens, Lemon

Mexican Style Baked Eggs 19.9 GFo

Eggs baked with Tomatoes, Onion & Beans served with
 Toasted Turkish Bread, Avocado, Sour Cream

Classic Eggs Benedict Gfo

- Bacon & Wilted Spinach 20.9
 - Smoked Salmon 21.9

Brekky Burger 19.9

Two Fried Eggs, Bacon, Tomato
 & House-Made Chutney, Two Hash Browns

Breakfast Waffles 19.9 GFo, Vo

With Banana, Strawberries, Maple Syrup & Vanilla Ice Cream

Muffin 4.5 Add fresh Strawberries 4

Brownie 5.9 Add fresh cream 2 / Icecream 4

Croissant

- with House-made Jam & Butter 7.9
 - with Ham & Cheese 9.9

Toasted Breads 6.9

White//Wholemeal Sourdough//Raisin
 Gluten Free Toast 7.5

Banana Bread 8.9

Served with Cinnamon Butter

Chips 8.9

Sweet Potato Chips 12.9

- Served with Rosemary Salt & Herb Aioli

Chilli Chips 10.9

Served with Sour Cream & Sweet Chilli Sauce

Garden Salad 8.9 Bowl of Seasonal Fruit 11.9

GF = Gluten free GFo = can be altered to Gluten Free

V = Vegan Vo = can be altered to Vegan

Traces may be present. Please advise of all allergies at the time of ordering.

Lunch & Dinner

10am to cl

Tomato & Feta Bruschetta 16.9 GFo Vo

Mozzarella & Chive Aranchini Balls 16.9

Soup of the Day 16.9 GFo, Vo

Please see our specials board

Anti-Pasto Grazing Board for Two 32.9 GFo

Double Smoked Ham, Arancini Balls, Feta, Olives, Roasted
 Marinated Vegetables, Beef Chipolates, Balsamic Olive Oil &
 Toasted Turkish Bread

Loaded Fries 16.9

Goey Melted Cheese & Grilled Bacon topped with Fresh Shallots &
 a Dollop of Sour Cream (Vegetarian: Mexican Bean topping instead
 of Bacon)

Classic Carbonara Spaghetti 20.9

Creamy Garlic, Bacon, White Wine, Egg, Parmesan & Fresh Parsley
 Add Grilled Chicken 4.5

Roasted Pumpkin & Goats Cheese Risotto 22.9 GF

Finished with Toasted Seeds, Parmesan, Rocket & Thyme

Lemon & Herb Chicken Salad 19.9 GFo

Grilled Chicken Breast, Avocado, Tomato, Shaved Parmesan, Fresh
 Greens & Toasted Seeds with a Lemon & Herb Aioli

Loaded Nacho Bowl 18.9 GFo, Vo

Warm Corn Chips with Melted Cheese, Mexican Beans, Smashed
 Avocado and Tomato topped with Sour Cream & Jalapeños
 Add Grilled Chicken 4.5

Chicken BLT 19.9 GFo

Grilled Chicken, Bacon, Cheddar, Tomato, Lettuce
 & Herb Mayonnaise on Turkish Bread with a side of Chips

Roasted Vegetable Turkish 19.9 GFo

Balsamic Marinated Vegetables, Green Tahini, Feta, Baby Spinach
 & Rocket on Toasted Turkish Bread served with a side of Chips

Pure Beef Burger 21.9 GFo

100% Beef topped with Bacon, Chutney, Aioli, Caramelised Onion,
 Lettuce, Tomato & Cheddar Cheese served with a side of Chips

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HOUSE SPECIALITIES

Chocolate & Desserts

French Style Crepes or Belgian Waffles 18.9

Topped with your choice of either

- Fresh Strawberries, Vanilla Ice Cream & Melted Milk Chocolate
- Crunchy Hazelnuts, Fudge Sauce & Milk Chocolate Ice Cream
- House-made Caramel Sauce & Honeycomb, Vanilla Ice Cream & Melted Milk Chocolate

Vegan & Gluten Free Crepes or Belgian Waffles 18.9 GF, V

Topped with Cocoa Melted Dark Chocolate, Fresh Strawberries & Raspberry Sorbet

Spanish Churros 18.9

Spanish Style Doughnuts served with pots of House-made Caramel, Melted Belgian Chocolate & Vanilla Ice Cream

Coco's Twice Baked Hot Chocolate Soufflé 17.9 GF

Served with Vanilla Ice Cream & A Belgian Chocolate Cigar

Apple & Cinnamon Crumble 16.9 GF

An old-school favourite with Vanilla Custard & Ice Cream

Warm Sticky Date Pudding 16.9

Drizzled with house-made Caramel & served with Vanilla Ice Cream

Coco's Ice Cream Sundae 16.9

- Very Berry GF

Vanilla Ice Cream, Fresh Strawberries & Cream, Raspberry Coulis & House-made Marshmallows

- Death By Chocolate

Vanilla & Chocolate Ice Cream, Chocolate Brownie, Cream, House-made Marshmallows & Choc Fudge

Banana Split 17.9 GF

Banana filled with Vanilla Ice Cream, Chocolate Fudge, Caramelised Hazelnuts, House-made Marshmallows, Whipped Cream & Chocolate Shavings

Chocolate Dipping Pot 16.9

- Milk Chocolate, Fresh Strawberries & House-made Marshmallows GF, Vo
- Dark Chocolate, Fresh Seasonal Fruits & Caramelised Nuts GF, V

Belgian Milk Chocolate Mousse 9.9 GF

Dark Chocolate & Berry Mousse 10.9 GF, V

COCO MONDE CAKES

A Slice of Freshly House-Baked Cake 12.9

Served with Ice Cream & Beautiful Garnishes

- Lemon & Lime Meringue Tart
- Salted Caramel & Chocolate Mudcake
- Banoffee Pie
- Toblerone Cheesecake

Please see our Specials Board for more deliciousness!

SHARING PLATES

Classic Chocolate Fondue for Two 32.9 GFo

Fresh Seasonal Fruits, Chocolate Brownies, Pretzels, House-made Marshmallows & Spanish Churros with your choice of Milk, Dark or White Chocolate

The Coco Monde Indulgence Plate 32.90 GFo

Banoffee Pie, Belgian Chocolate Mousse, Spanish Churros, Fresh Strawberries, House-made Marshmallows, a Pot of Melted Chocolate, House-made Caramel Sauce & Vanilla Ice Cream

EXTRAS

Pot of Melted Belgian Chocolate 4	House-made Marshmallows 3	Scoop of Ice Cream 4
Pot of House-made Caramel Sauce 3	Fresh Strawberries 4	Fresh Banana 3

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One bill per table please. A 10% surcharge applies on Sundays and Public Holidays.