

Breakfast Until 2pm

Savoury Mince \$22

Back by popular demand! Housemade old-fashioned savoury mince, sourdough. (Vegan option available.)
⊕ Gluten Free \$2

Sauteed Mushrooms on Turkish Bread \$17

⊕ Spinach \$2 | Eggs your way \$4 | Gluten Free \$2

Eggs on Toast \$14

Scrambled, Poached or Fried.
⊕ Gluten Free \$2

Sausage and Eggs \$22

Sourdough, two eggs any style, 2 beef sausages, cherry tomato.
⊕ Gluten Free \$2 | Add Bacon \$5

Cocobreaky \$19

Sourdough, two eggs any style, bacon, roast cherry tomatoes.
⊕ Add 2 Sausages \$5 | Gluten Free Bread \$2
⊕ Add Hashbrowns \$5

Breakfast Wrap \$15

Bacon, egg, cheese & BBQ sauce. Served with hash brown.

Breakfast Burger \$16

Milk bun, bacon, fried egg, cheese, BBQ sauce.
⊕ Gluten Free Roll \$2 | Add Steak \$7

Eggs Benedict \$22

Poached eggs, spinach, hollandaise.
Choice of: Bacon | Salmon | Ham | Mushrooms | Haloumi (\$2) (V)
⊕ Gluten Free \$2

Brisket Benny \$23

Slow cooked beef brisket on top of potato rosti with spinach and topped with hollandaise sauce.

Cocobrew Smashed Omlette \$23

Bacon, tomato, onion, cheese, spinach with croissant.

Vegetarian Big Breakfast \$26 (V)

Sourdough, two eggs any style, haloumi, mushroom, spinach, avocado, roasted tomatoes, hash browns.

Zucchini/Corn Fritters \$20 (V)

Topped with avocado, spinach, vege relish.
⊕ Add Bacon \$5 | Add Eggs \$4

Big Brew \$26

Sourdough, two eggs any style, bacon, sausages, baked beans, hash browns, roasted tomato, mushrooms.

Waffles \$20 (V)

Dipped in cinnamon, topped with caramel sauce.

Canadian Pancake \$19

Housemade with bacon, maple syrup.
⊕ Add Hashbrowns \$5 | Add Ice Cream \$5

Fruit Yoghurt \$16 (V)

Coconut yoghurt, granola, fresh fruit.

Pumpkin Bruchetta \$19

Pumpkin, cherry tomato, feta and spinach on sourdough.

Extras

Feta \$4 | Egg \$4 | Hash Browns \$5 | Sausage \$5
Steak \$7 | Extra Sourdough \$3 | Hollandaise \$2
Smoked Bacon \$5 | Roasted Cherry Tomatoes \$4
Mushrooms \$5 | Spinach \$2 | Half Avocado \$5
Grilled Haloumi \$5 | Smoked Salmon \$5 | Tomato Relish \$2

Lunch 11am to 2:30pm

The Swiss Burger \$22

Housemade beef patty, sauteed mushroom, Swiss cheese, smoked bacon, caramelised onion, lettuce, tomato, truffle mayo. Served with chips.
⊕ Gluten Free Roll \$2

Coco Chicken Burger \$21

Southern fried chicken, cheese, lettuce, sriracha mayo, slaw. Served with chips.
⊕ Gluten Free Roll & Grilled Chicken \$2

Fiesta Vegetarian Burger \$23

Arancini patty, spiced tomato relish, sour cream, avocado, lettuce.
⊕ Chicken \$5 | Steak \$7

Coco Steak Sandwich \$22

Rib fillet, cheese, tomato, oak lettuce, caramelised onion, sliced beetroot, BBQ sauce. Served with chips.
⊕ Gluten Free Roll \$2

Crumbed Steak \$22

Gravy, garden salad, chips.

250G Lunch Rump \$26 (GF)

Cooked your way, with gravy, garden salad, chips.

200G Petite Eye Fillet Steak \$35 (GF)

Cooked your way, with gravy, garden salad, chips.

350G Rib Fillet \$45 (GF)

Cooked your way, with garden salad, chips.
Sauces \$3
Diane | Mushroom | Peppercorn

Fish of the Day \$23

Chips, salad, tartare sauce.
Choice of: Battered | Crumbed | Grilled

Greek Salad \$24

Cos lettuce, onion, cherry tomato, feta, olives, cucumber.
⊕ Chicken \$8 | Salmon \$8 | Haloumi \$8

Bread

Garlic Bread \$10

⊕ Add Cheese \$2 | Add Bacon \$2

Traditional Cob \$16

Cheese, bacon.

Tex-Mex Cob \$18

Mexican style beef, sour cream, corn chips.

Tapas (Perfect for Sharing) 11am to 2:30pm

Arancini Balls Mexican Inspired \$19 (V/VG)

Corn with housemade tomato relish..

Crunchy Southern Fried Chicken \$19

Served with a fresh housemade honey mustard sauce.

Mini Beef Mignon \$24 (GF)

Bacon wrapped beef, caramelised onion, horseradish cream.

Pork Belly Bites \$19 (GF)

Baked with a side of sticky miso maple sauce.

Empanada \$18 (VG)

Pasta filled with black beans, corn, potato with an avocado and cashew sauce.

Honey Tempura Prawns \$20

Tempura King Prawns tossed in a sticky honey sesame sauce.

Bao Buns \$19

Southern fried chicken with slaw. (Vegetarian option available.)

Vegetarian Nachos \$22 (V)

(Vegan option available.)

Crumbed Haloumi Sticks \$19 (V)

Side of chilli plum sauce.

Charcuterie Board \$20

Selection of cheeses, crackers, cured meats.

Taquito \$20 (GF/DF/V/VG)

Spiced refined beans, capsicum and corn wrapped in a tortilla filled with sour cream, tomato and onion.

Kids Meals (12 Years & Under) All \$12

Sausage & Chips | Fish & Chips | Nuggets & Chips
Dagwood Dog & Chips

Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Vegan (VG)



EAT - DRINK - LAUGH

Sun to Mon - 7am to 2pm Tues to Sat - 7am to late

Takeaway container \$1 when dining



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Tapas (Perfect for Sharing)

5pm to 9pm

Arancini Balls Mexican Inspired \$19 (V/VG)

Corn with housemade tomato relish..

Crunchy Southern Fried Chicken \$19

Served with a fresh housemade honey mustard sauce.

Mini Beef Mignon \$24 (GF)

Bacon wrapped beef, caramelised onion, horseradish cream.

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Baked with a side of sticky miso mable sauce.

Empanada \$18 (VG)

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Southern fried chicken with slaw. (Vegetarian option available.)

Vegetarian Nachos \$22 (V)

(Vegan option available.)

Crumbed Haloumi Sticks \$19 (V)

Side of chilli plum sauce.

Charcuterie Board \$20

Selection of cheeses, crackers, cured meats.

Taquito \$20 (GF/DF/V/VG)

Spiced refined beans, capsicum and corn wrapped in a tortilla filled with sour cream, tomato and onion.

Natural Oysters \$26 / \$48 (GF)

Half Dozen / Dozen

Kilpatrick Oysters \$28 / \$52 (GF)

Half Dozen / Dozen

Bread

Garlic Bread \$10

⊕ Add Cheese \$2 | Add Bacon \$2

Traditional Cob \$16

Cheese, bacon.

Tex-Mex Cob \$18

Mexican style beef, sour cream, corn chips.

Butter Board \$22

Crusty french stick with bacon crumble, seeded mustard and herb and garlic dips.

Mains

from 5pm

Asian Beef Ribs \$42

Slow cooked beef ribs on a bed of mash. Served with Asian inspired greens.

Vegetarian Scallopini \$32 (V)

Linguini in a creamy housemade sauce.

⊕ Add Chicken \$10 | Add Beef \$10

Crispy Pork Belly \$38 (G)

Succulent citrus glazed pork belly, seared scallops, Coco mash, seasonal greens.

Seared Lamb Backstrap \$42

On a bed of herb mashed potato. Served with a raspberry red wine jus.

Snapper Fillet \$34 (D/LG)

Topped with CocoBrew's housemade yellow curry. Served on a bed of greens, small amount of rice. Vegan option available.

BBQ Herb Chicken Supreme \$35

On a wild mushroom risotto.

Greek Salad \$32

Cos lettuce, onion, cherry tomato, feta, olives, cucumber.

⊕ Chicken \$8 | Salmon \$8 | Haloumi \$8

Steak

from 5pm

All steaks served with baby chat potato smash, steamed greens.

The Signature - The '03 \$49

300g eye fillet wrapped in bacon, mushroom sauce.

200G Petite Eye Fillet \$35

350G Rib Fillet \$45

300G Eye Fillet \$47

350-400G Rib on the bone \$47

500G Rump \$44

500G New Yorker \$52

Hormone free, grass fed, Marble Score 4 (Please note this cut takes up to 30 minutes to cook)

Sauces

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

Sides

Coleslaw \$6 | Fries \$6 | Steamed Greens \$6 | Garden Salad \$7
Sweet Potato Chips \$8 | Smashed Potato with butter & herbs \$6

Kids Meals (12 Years & Under)

All \$12

Bangers & Mash | Fish & Chips | Nuggets & Chips | Steak & Chips
Dagwood Dog & Chips

Dessert

Honey and Almond Panna Cotta \$15 (GF)

House Coffee and Chocolate Tart \$15

Mixed Berry and Coconut Mini Cheesecake \$15

Gluten Free (GF) | Dairy Free (DF) | Vegetarian (V) | Vegan (VG)



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