

Pizzas



GARLIC & HERB Garlic, fresh herbs and mozzarella cheese	\$8.90
BRUSCHETTA Bruschetta of gourmet tomato, Spanish onion and fresh basil pesto	\$12.90
PROSCIUTTO Prosciutto, spinach leaves, Spanish onion, olives, fresh tomato Napoli and bocconcini cheese	\$13.50
CHICKEN Chicken, avocado, red onion, fresh tomato, rocket leaves, Napoli and mozzarella cheese	\$14.90
VEGETARIAN Eggplant, capsicum, zucchini, artichoke hearts, pesto and mozzarella cheese	\$13.50
PRAWN Tiger prawns, chilli, fresh tomato, Napoli and mozzarella cheese	\$14.50
SALAMI Calabrese salami, olives, semi-dried tomato, red onion, Napoli and mozzarella cheese	\$14.20

Salads



OVEN ROASTED BEEF Shaved roasted beef fillet, fresh rocket, walnuts, blue cheese and a dijon mustard dressing	\$16.50
WARM CHICKEN Grilled chicken fillets, avocado, crispy pancetta, grilled peppers, baby spinach and honey balsamic reduction	\$18.90
GRILLED PRAWN SKEWERS Garlic and herb grilled prawn skewers on a rocket, pear and crispy prosciutto salad	\$19.50

Focaccias- *Available Mon - Fri (11.30am - 3.00pm)*



Grilled zucchini, eggplant, pumpkin, fresh spinach & mozzarella cheese	\$14.20
Oven roasted beef, tomato onion jam, dijon mustard, blue cheese, semi-dried tomato & fresh spinach	\$14.90
Prosciutto, mozzarella cheese, fresh basil, fresh spinach & pesto oil	\$15.50
Marinated chicken fillet, avocado, fresh tomato, Spanish onion & fresh spinach	\$15.90

** served with your choice of side salad or shoestring fries*

Pastas & Risotto



TRADITIONAL CARBONARA Spaghetti, pan fried pancetta, mushrooms, spring onions, whole egg and extra virgin olive oil	\$18.90
POLLO E FUNGHI RISOTTO Chicken breast, wild mushroom and thyme	\$18.50
PENNE BOLOGNESE Penne with chilli, fennel & pork bolognese, fresh tomato, basil and a traditional Napoli sauce	\$17.90
SPINACH & RICOTTA CANNELLONI Home-made cannelloni oven baked in Napoli sauce	\$18.90
SPAGHETTI MUSSELS Fresh Port Phillip Bay mussels with chilli, parsley, white wine and olive oil	\$17.50

Mains



FRITTO MISTO Shallow fried squid, prawns & white fish fillets, fresh green salad and French fries	\$26.90
ITALIAN BURGER 180g pure beef, lettuce, gourmet tomato, fresh basil pesto, parmesan cheese, red onion & pepper salsa with a side of fries	\$19.90
PAN FRIED FISH OF THE DAY Spinach, cherry tomatoes, green beans, olives, roasted chat potatoes and a light citrus yoghurt dressing	\$26.50
300G RIB EYE FILLET STEAK Char grilled to your liking with Italian potatoes, field mushroom & red wine jus	\$28.90
VEAL COTOLETTA Crumbed veal cotoletta and home-made traditional Italian coleslaw	\$22.50

Sides



Shoestring fries with aioli	\$8.50
Potato wedges	\$8.90
Homemade Italian Coleslaw	\$4.90
Chat potatoes	\$5.50
Tomato panzanella salad with capers and cucumber	\$9.90
Rocket, pear and parmesan salad	\$9.50

Brekkie



2UP \$8.90
Poached, fried or scrambled eggs served on Turkish toast

CLASSIC EGGS BENEDICT \$13.90
Poached eggs, smoked champagne ham, spinach and hollandaise on Turkish toast

STARVIN MARVIN \$16.50
Two fried eggs, grilled bacon, chilli & fennel pork sausage, mushrooms, tomato, home-made chutney with Turkish toast

EGGS BEGS \$15.50
Poached eggs, grilled bacon, half an avocado and hollandaise on wholewheat toast

MUESLI \$11.50
Rolled oats, nuts, dried fruits, sunflower seeds and cinnamon topped with natural yoghurt and honey

TOASTED BREADS

Baked Turkish \$5.90 Phillipa's sourdough \$6.00
Phillippa's whole wheat \$6.50 Phillipa's orange & sultana fruit loaf \$6.50

OMELETTE \$15.50
Smoked champagne ham, mushrooms, mainland tasty cheese and spinach on Turkish toast

BREAKFAST EXTRAS

Tomato, extra egg, tomato chutney \$2.00
Mushrooms, hollandaise, spinach, hash browns \$2.50
Smoked champagne ham \$3.00
Spicy sausage, baked beans, half an avocado \$3.50
Rindless middle rashers bacon \$4.00
Tasmanian smoked Atlantic salmon \$4.50

Desserts



Warm Maple Sticky Date Pudding with butterscotch sauce \$9.90
Nonna's Tiramisu \$11.50
Homemade Chocolate Rice Pudding with cashew nuts \$8.90
Zuppa Inglese - *freshly made inglese sauce layered with dark rum soaked sponge fingers, topped with roasted almonds* \$9.90

coco restaurant