

## All Day Brunch 6.30am to 2pm

### Acai Bowls...

**Acai Fruit Bowl** – Blended native Brazilian frozen acai berries. Scooped & served with seasonal fruit. Coconut, seeds & nuts. Sm\$17.0 Reg\$19.0 *GF\* Vegan*

**Caramelised Banana** – Blended Brazilian acai berries frozen and scooped. Grilled fresh Banana & Granola. Fruit garnish Sm\$17.0 Reg\$19 *GF\* Vegan*

**Persian Bowl** – Blended and scooped acai berries. Pulled Vanilla Halva. pistachio nuts. Banana Chunks & berries! Sm\$17.0 Reg\$19 *GF\* Vegan*  
**Add to any bowl – Nutella OR Peanut Butter chunks \$3**

### All day Brunch...

**Eggs Benedict** – Toasted English Muffin, poached eggs, baby spinach and warm Hollandaise sauce. *ADD YOUR Protein \$24.90*

- Bacon • Smoked Salmon • Chickpea Falafel *Vego GFA*  
*Add Halloumi / Hash browns / Rosti ....*

**Build your own brekky** – Start with Eggs & Toast!  
2 x eggs cooked your way, served with toasted Sourdough \$16.9 *GFA V Add sides to build your own brekky....*

### Build your own AND sides....

- 2 x Hash browns \$5.3
- Home Made Rosti \$5.9
- Roast cherry tomatoes \$4
- Fresh baby spinach \$4
- Sautéed Mushrooms \$5.5
- Grilled bacon \$6.5
- Chorizo sausage \$6.5
- Garden Salad \$6
- Grilled Halloumi \$6
- Smashed Avo \$5.5

**Big Brekky** – Two (2) eggs cooked your way, grilled bacon, pork chipolatas, blistered tomatoes and baby spinach, homemade Rosti chips. Served with toasted Sourdough. \$28.8 *Vego option available Add sides...*

**Anzac Porridge** – Textured steal cut Oats. Served warm W Homemade ANZAC crumble, Banana chunks & berries. Drizzled W Golden Syrup Server W pouring Cream. \$22 *GF, Alterative milks available*

**Signature Ricotta Pancakes** *Gluten Free* – Our signature ricotta pancakes with their unique rustic moreish texture. Topped with warm apple & cinnamon compote. Coconut ice cream & crushed meringue \$24.9 *V GF*

**Cowboy Buttered Mushrooms** Swiss Browns, Oyster, Button & King Oyster Mushrooms. Sautéed w oregano, Italian Parsley & Chives. Naped over whole squashed twice cooked Pontiac potatoes. Cowboy butter \$25.9 *Add Bacon/ Chorizo / Egg/ Halloumi/ Rosti Chips Vegan GF.*

**Saganaki** – Grilled Greek cheese with molten centre & crispy crust. Drizzled W honey. Pistachio dust. Quince paste & sliced pear \$16. *Vego GF*

**Avocado Toast** – Crushed avocado on toasted Turkish bread. Topped W tomato, coriander & Spanish onion salsa. Finished W Balsamic Glaze & Watercress \$23.9 *GFA Vegan*

**Signature Skillet Omelette** – Sautéed chicken & mushrooms w shallots, chives & cheddar cheese. Cooked & served in the skillet w a Macadamia & Parsley Pesto. Sourdough toast \$25.9 *GFA VEGO*  
*Options Add / Halloumi / Hash browns / Rosti/ Fries*

**Shakshuka Eggs** – Middle eastern styled tomato & capsicum spiced sauce with Chorizo sausage, Feta. Poached eggs & Turkish toast \$25.9 *Vego Option/GFA*  
*Add Bacon / Hash browns / Rosti/ Fries/ side salad*

**Crispy Corn Fritters** – Super sweet Australian corn kernels with Gando Pando parmesan cheese & coriander in light tempura style batter. Pan seared with crunchy edges & smooth centre. Poached Eggs & crushed avo! \$25.9 *Add Halloumi / Fries / Bacon V/GF*

**Croque Madame Sandwich** – Grilled sourdough with layers of leg Ham, Bechamel sauce, Dijon Mustard, Swiss & Cheddar. Oven baked. Served with a poached egg & fries \$25.9 *Add Green Side salad./ Bacon / Rosti/ Fries/ sweet potato fries*

**Green Vegetable Bowl** – Sautéed, beans, broccolini, Brussel sprouts, baby peas. Served on a bed of caramelized onion hummus. Pomegranate seeds & crushed hazelnuts. With kale crisps. \$24.9 *Add Chorizo / Bacon / Fries Vegan /GF*

**Seared Salmon Fillet**, Pan seared salmon fillet, finished with a reduced baby spinach, toasted pine & chive cream sauce. Served with green garden salad. \$29.9. *GF Add fries / rosti chips/Sweet potato fries*

**Rice Noodle Beef Slaw**. Premium Sliced lean Beef Sirloin steak. Grilled Medium. Tossed thru Shredded Vermicelli Slaw, with toasted cashews, Topped with coconut flakes & ginger dressing. \$25.9 *GF. Vego options Add Chorizo / Bacon / Fries*

**Fattoush Chicken Salad** – Sliced chicken breast, Heirloom tomatoes, cucumber chunks, green leaves, crumbled feta & toasted pinenuts. Crispy pita bread shards. Minted green yoghurt dressing \$24.9 *Vego options Add Bacon / halloumi / fries/ Sw Pot fries*

**Smashed Beef Burger** – Premium Homemade Burger, smashed & grilled. Crispy on the outside tender and juicy in the centre. Piled high with picked beetroot, Tomato, Lettuce & cheddar cheese. Served on a toasted Brioche bun with caramelized onion jam & aioli \$22.5 *Add-fries / fried egg / Bacon/ Sweet Potato Fries*

# Welcome!

Please use the table QR codes for easy ordering, images or to view the menu

Alternatively, make your way to the counter to place your order.

## Water Station

Self-serve water station is located under the yellow umbrellas.



## FROM THE BAR — after 10.00am Beer & Cider

**Apple Cider** (Bottle) \$11  
**Ginger Beer** Alcoholic - (Can) \$12  
**Corona Extra** 4.5%, Mexico \$11.0  
**Great Northern** Original 4.2%, Australia \$11.0  
**Asahi Super Dry** 5.1%, Japan \$11.0

### Spritz \$16 (from 10am)

**Aperol Spritz**- Aperol, Prosecco, soda  
**Limoncello Spritz** – Limoncello, Prosecco, soda  
**Hugo Spritz**– Elderflower liquor, Prosecco, soda, lime  
**Watermelon Spritz** – Vodka, Prosecco, Watermelon Liquor, mint

### Brunch Cocktails \$16 (from 10am)

**Mimosa**—Sparkling wine, Orange Juice, garnish  
**The Mule**– muddled lime, bitters, vodka, ginger beer

### All Day Classic Cocktails \$19

**Apple Sling** – Gin, Triple Sec, Apple Juice, mint  
**Espresso Martini** – Espresso, Kahlua, Vodka, Vanilla  
**Mojito** – Muddled lime, mint and sugar, Bacardi, soda, crushed ice  
**Classic Margarita** – Tequila, Triple Sec, lime & salt garnish  
**Tommy's Margarita** – Tequila, Agave Nectar, lime & salt garnish  
**Watermelon & Basil Margarita**– Basil, Tequila, watermelon, lime salt & garnish  
ers •Sparkling Pineapple & Coconut • Guava •

### Sparkling Wine 150ml / Bottle

**Sparkling Brut** Dunes & Greene, South Australia \$12 \$42  
**Prosecco**, Redbank, Victoria \$11 \$39

### White Wine & Rose 150ml / 250ml / Bottle

**Pinot Grigio** Heirloom Adelaide Hills SA \$14/\$18 B\$42  
**HaHa Sauvignon Blanc**, Marlborough, NZ \$12/\$18 B\$42  
**Tarra Warra Chardonnay**, Yarra Valley, Vic \$14/\$18 B\$42  
**LaVieille Ferme Rose'** Cotes du Ventoux \$12/\$18 B\$46

### Red Wine

**St Clair, Pinot Noir**, Marlborough, NZ \$12/\$18 B\$42  
**Bleasdale, Shiraz**, Langhorne Greek SA \$12/\$18

**Allergens disclosure:** Please note that all our Food, Drinks and Catering is prepared on site in our commercial kitchen that prepares milk, egg, soy, seafood incl. crustaceans, peanuts, sesame seed, tree nuts & gluten from wheat, rye, barley, oats & spelt. **Dietary – GF = Gluten Free • GFA = Gluten Free available • Vegan • V =Vegetarian**

Public Holiday Surcharge 15%. We pay the correct penalty rates to staff on all public holidays.

Credit Card fees are the merchant fees charged by the Banks

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## Bowls...

	<b>Bowl</b>	<b>Side</b>
Bowl of Fries <u>w</u> Tomato Sauce	\$12	\$6 <i>with a meal</i>
Bowl Sweet Potato Fries <u>w</u> Aioli	\$12	\$6
Garden Green Salad <u>w</u> a meal		\$6

## Coffee & Espresso

5.5 Cup \$5.9 Mug

- Coffee's • Matcha • Hot Chocolate • Dirty Chai • Mocha • Chai • Macchiato • Turmeric Latte •

## Tea – Pot \$5.7 (loose leaf)

English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Green Tea, Chamomile, Chai

## Frappes 16oz \$8.9

- Chocolate • Coffee • Matcha • Caramel Latte •

## Milk Shakes (2 x scoop ice cream) 16oz \$9.5

- Chocolate • Strawberry • Caramel • Vanilla • Lime •

## Thick Shakes (4 x scoop ice cream) 16oz \$10.5

- Chocolate • Strawberry • Caramel • Vanilla • Lime •

## Iced Coffee/Chai 16oz \$6.7/ 20oz \$7.7

- Iced Café Latte • • Iced Matcha Latte • Iced Coffee W Ice cream • Iced Mocha W Ice cream •

## Smoothies 16oz \$9.9

- **Bali Bliss** – Mango, Banana, Pineapple, Passionfruit, Coconut
- **Dragon Fruit** – Dragon fruit, Strawberries, Banana & clean caramel
- **Kiwi Morena** – Kiwi fruit, Mango, Pineapple & Kale
- **Watermelon Smash** – Watermelon, apple and ice.

## Protein Shakes 16oz \$9.90

**Pre-Work Out** – Mocha  
2 x Shot Coffee, Banana, Cacao, Oats, Milk, Nutella, Protein Powder

**Post Work Out** – Banana Bender!  
Bananas, Oats, Milk, Peanuts, Protein, Honey

## Sodas and Juice

*Our drinks change all the time...We like to keep you cool!  
Checkout the drinks fridge for more options...*

### Noah's Juice \$6.9

- Crisp Apple • Beetroot, carrot and ginger • Watermelon & Mint • Valencia Orange • Kiwi, mango, peach, apple • Nectarine • Pineapple • Coconut water •

### Bundaberg \$5.9

- Ginger beer • Traditional Lemonade • Lemon, lime and bitters

**Bottled Water** • Still • Sparkling

## Kids Menu

Find colouring sheets & pencils at the water station 😊

**Egg on Toast** \$9 – (Poached, Fried, Scrambled)

**1 x Dippy Egg** with buttered Soldiers, bacon & greens \$11

**Avo Kids!** Toast with Avocado mash \$8

**Kids Pancake**, *Gluten Free*. Ice cream and maple syrup \$10

**Tempura Flathead** tails and chips \$9

**Toastie (HTC)** Ham, Cheese & Tomato \$11.9

**Toastie (CCA)** Chicken Cheese & aioli \$11.9

**Croissant** – Ham and Cheese

**Bowl of Fries** w Tomato Sauce \$12

**Kids Milk Shakes 12oz \$9.5** •

- Chocolate • Strawberry • Caramel • Vanilla • Lime •

## Puppy Menu

**Puppuccino** - \$3.00

**Side of Bacon** – \$6.50

**Doggy Biscuits** - \$3.00  
(human grade)



Scan Me for events!



**Functions and Events at -  
Coco & Grove**

- **Night and evening Events**
- **Cocktail and Finger food Parties**
- **Birthdays & Engagements**
- **Private Dinner parties**
- **Office and Corporate catering**
- **Christmas Parties**
- **Scan the QR for pics & Ideas**

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