

coco & grove.
espresso. cocktails. events. kitchen.

Breakfast 6.30am to 11.30am

Eggs Bacon & Toast - Two (2) eggs cooked your way, served with toasted Sourdough \$15.5 [GFA](#) [V](#)

Big Brekky - Two (2) eggs cooked your way, grilled bacon, sautéed mushrooms, blistered tomatoes and baby spinach, Home made Rosti Chip. Served with toasted Sourdough \$28.8 [GFA](#)

Fuzzy Ricotta Pancakes – GF fluffy ricotta pancakes. With tangy passionfruit curd. Fresh berries and homemade blueberry semi freddo ice cream \$24.0 [V](#) [GF](#)

Matcha and Strawberry Panna Cotta – Smooth Panna Cotta. Scented with Japanese matcha. Smashed strawberry coulis. Toasted pepitas seeds and crunchy granola. Fresh fruit. \$19.9 [GF](#)

Avocado Toast – Back to Aussie basics where the global phenomenon began! Crushed avocado with toasted Turkish bread. Rocket, Drizzled with lemon infused olive oil. Sliced Heirloom tomatoes. Cracked black pepper \$19.9 [GFA](#) [Vegan](#)

Denver Omelette – Sautéed Ham, Shallots, Bell peppers, Tomatoes, Cheddar cheese Omelette. Cooked and served in the skillet pan with tomato relish and Sourdough toast \$24.9 [GFA](#)

Scallop and Prawn Toast – Asian inspired grilled sesame toast. Toasted sourdough topped, Shredded scallops and prawns with fried sesame seeds,. Mango salsa, mild chilli oil. Fried egg. Rocket & coriander salad. \$27.9

Slow Cooked Pulled Beef Brisket – Native dried Kakadu plum & bush pepperberry rubbed Beef Brisket, slow cooked, with caramelised purple onions. Cherry tomatoes. USA styled cornmeal bread. Poached egg. Water cress salad. \$25.9

Breakfast Menu Continued.... 6.00am to 11.30pm

Eggs Benedict – Toasted English Muffin, poached eggs, baby spinach and warm Hollandaise sauce. ADD YOUR Protein- \$23.0 [GFA](#)

- Bacon
- Smokey Pulled Beef
- Vegan “smoked salmon”

Vegan “Smoked Salmon” & Vegan “Crème Cheese” Bagel Toasted New York style Bagel with dill and chive cashew nut ‘cream cheese’, ‘Home marinated ‘Vegan Salmon Ribbons’ with Rocket & water cress salad. \$23.90 [GFA](#) [Vegan](#)

Shakshouka Eggs— Middle eastern styled tomato & capsicum spiced sauce with Chorizo sausage, Feta. Poached eggs & Turkish toast \$25.0 [Vego](#) [Vegan](#) [GF available](#)

Brekky Sides-

ALL DAY Acai Bowls-

Acai Fruit Bowl – Blended native Brazilian frozen Acai berries with fresh fruit, nuts. Coconut shards, seeds and nuts. Sm\$15.0 Reg\$18.0 [GFA](#) [Vegan](#)

Acai Crumble – Blended Brazilian acai berries with a crushed almond butter crème. Oat crumble chunks and fresh berries. Sm\$15.0 Reg\$18 [Vegan](#)

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- 2 x Hash browns \$5.3
 - Home Made Rosti \$5.3
 - Roast cherry tomatoes \$4
 - Grilled Haloumi \$6.5
 - Smashed avocado \$6.5
 - Grilled Chorizo sausage \$6.5
 - Fresh baby spinach \$4
 - Sautéed Mushrooms \$5.5
 - Grilled bacon (2 rashers)\$6.5

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 including crustaceans, peanuts, sesame seed, tree nuts & gluten from wheat, rye, barley, oats & spelt.

Dietary key – GF = Gluten Free • GFA =Gluten Free • Vegan • V =Vego

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

Credit Card fees are merchant fees charged by the Banks

Lunch 11.30am to 2pm

Coconut Poached Chicken and Asian Slaw Salad. Chicken fillets poached in coconut milk. Shredded Asian slaw with toasted cashews, Topped with crunchy noodles and coconut water dressing. \$24 [GFA](#)

Seasonal Root Vegetable Salad- Pan seared Vegetables with Lentils, Heirloom Tomatoes and Black beans. Macadamia nuts. Baby spinach and lemon and brown rice syrup glaze. \$22. [GFA](#) [Vegan](#)

Denver Omelette – Sautéed Ham, shallots, Tomatoes, Bell peppers, Cheddar cheese Omelette. Cooked and served in the skillet pan with tomato relish and Sourdough toast \$24.9 [GFA](#)

Slow Cooked Pulled Beef Brisket – Native dried Kakadu plum & bush pepperberry rubbed Beef Brisket, slow cooked, with caramelised purple onions. Cherry tomatoes. USA styled cornmeal bread. Poached eggs. Watercress Salad. \$25.9

Vegan “Smoked Salmon and Crème Cheese Bagel” Toasted New York style Bagel with dill and chive cashew nut ‘cream cheese’, ‘Home marinated ‘Vegan Salmon Ribbons’ with Rocket and watercress salad. \$23.9 [Vegan](#)

Shakshouka Eggs— Middle eastern styled tomato & capsicum spiced sauce with Chorizo sausage, Feta. Poached eggs & Turkish toast \$25.0 [Vego](#) [Vegan](#) [GF available](#)

Karaage Chicken Burger, Toasted brioche burger bun, Japanese style marinated Karaage chicken fillet, Kewpie mayo, pickled ginger, tomato and lettuce. \$22

Seared Salmon Fillet, Seared Salmon fillet with French lentils, Heirloom tomatoes and warm vegetable salad. Fresh lemon and coriander dressing. Micro greens and cress. \$29. [GF](#)

Lunch add on's and sides on next page...

Lunch Continued.... 11.30am to 2.00pm

Sides

Crispy Home made giant potato Rosti chips with Aioli dipping sauce \$12

Bowl of Fries – (Side serve with a meal \$6) Bowl \$12

Sweet Potato Fries – (Side serve with a meal \$6) Bowl \$12

Beer Battered Onion Rings (Side serve with a meal \$6) Bowl \$12

Kids Menu – ALL DAY

Eggs on Toast \$9

2 x Dippy Egg with buttered Soldiers, bacon bits & greens \$11

Avo Kids! Toast with Avocado mash \$8

Tempura Flathead tails and chips \$9

Toastie **(HTC)** Ham, Cheese & Tomato \$8.9

Toastie **(CCA)** Chicken, Cheese & Aioli \$8.9

Ham and Cheese Croissant \$8.9

Kids Milk Shakes 12oz \$8.5

- Chocolate • Strawberry • Caramel • Vanilla • Lime •

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