

All Day Brunch 6.30am to 2pm

Acai Bowls -

Acai Fruit Bowl – Blended native Brazilian frozen acai berries. Scooped & served with fresh 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. Sm\$17.0 Reg\$19 [GF Vegan](#)

Strawberry & Pistachio Crumble – Blended and scooped acai berries. Topped with pistachio nut crumble and toasted shaved coconut. Crushed berry coulis. Sm\$17.0 Reg\$19 [GF Vegan](#)

Add to any bowl – Nutella OR Peanut Butter chunks \$3

Eggs Benedict – Toasted English Muffin, poached eggs, baby spinach and warm Hollandaise sauce. *ADD YOUR Protein*
• **Bacon** • **Smoked Salmon** • **Chickpea Falafel** [Vego](#)
\$23.90 *Add Halloumi / Hash browns / Rosti*

Build your own brekky – Start with Eggs & Toast (2) eggs cooked your way, served with toasted Sourdough \$15.5 [GFA V](#) *Add sides to build your own brekky....*

build your own AND sides....

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

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

Crunchy Homemade Granola – Roast Pistachio's, mixed nuts, coconut shards & rolled oat Granola. With Strawberry Coulis, coconut milk labneh. Summer fruits and chilled milk on the side. \$21 [Vegan*](#), [GF](#), [Alterative milks available*](#)

Mango & Macadamia Pancakes *Gluten Free* – Velvety gluten free ricotta pancakes with Mango curd. Homemade toasted macadamia nut semi freddo ice cream. Berry garish & smashed Macadamia nuts \$24.0 [V GF](#)

Avocado Toast – Beetroot Hummus. Crushed avocado on toasted Turkish bread. Rocket, Drizzled with lemon infused olive oil. Sliced Heirloom tomatoes. Cracked black pepper \$21 [GFA Vegan](#) *Add Halloumi or Bacon*

Spanish Omelette – Coco's version of a classic Spanish omelette. Sauteed potatoes with Shallots, Chives & Cheddar cheese. Cooked and served in the skillet pan with almond based smoky Romesco sauce and Sourdough toast \$24.9 [GFA](#) *Add chorizo/ Halloumi / Hash browns / Rosti/ Fries*

Shakshuka Eggs— Middle eastern styled tomato & capsicum spiced sauce with Chorizo sausage, Feta. Poached eggs & Turkish \$25.0 [Vego](#) [GFA](#) *Add Halloumi / Hash browns / Rosti / Spinach*

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. With Poached Eggs. \$24.9 *Add Halloumi / Fries / Bacon*

Prosciutto & Bocconcini Flat Bread (OR *Swap out Prosciutto for Smoked Salmon*) Californian style soft flat bread, topped with shaved Prosciutto, sliced Bocconcini, cherry tomatoes & Avocado [w](#) torn basil leaves. Balsamic Glaze & Rocket \$25.9 *Add Mushrooms / Fries/ Onion rings.*

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. \$24.9 [GFA](#) *Add Crispy Bacon*

Rueben Sandwich – Home cooked shaved Corn Beef on Rye sourdough with Swiss style cheese, Traditional sauerkraut, Russian dressing. Sliced pickle. Served with fries \$24.5 *Add Halloumi / Hash browns / Rosti*

Katsu Steak Burger- Marinated Japanese style crispy fried Steak. Served on a toasted Brioche bun, with crunchy coleslaw, tonkatsu sauce, Kewpie mayo & cheddar. \$22 *Add fries/ Sweet Potato Fries / Avocado / Bacon*

Puppy Menu
Puppuccino - \$3.00
Side of Bacon – \$6.50
Doggy Biscuits - \$3.00
(human grade)



Quiona & Butternut Pumpkin Salad- Blanched quinoa with maple glazed roast butternut pumpkin chunks, heirloom tomatoes, green leaves, crumbled feta & toasted pinenuts. Australian Pumpkin seed oil Vinegarette dressing \$23.9 [GFA](#) [Vego](#) *Add Bacon / chicken / halloumi / fries*

Seared Barramundi Fillet, with sauteed seasonal Asparagus, green beans and bok choy. Crispy chat potatoes. With a walnut & caper Chimichurri. \$29.[GF](#) *Add fries / rosti chips / side garden salad*

Bowls...	Bowl	Side with a meal
Bowl of Fries w Tomato Sauce	\$12	\$6
Bowl Sweet Potato Fries w Aioli	\$12	\$6
Bowl Onion Rings Fries w Aioli	\$12	\$6
Garden Green Salad	-	\$6

Kids Menu

Find colouring sheets & pencils on the counter 😊

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 \$8.9

Toastie (CCA) Chicken Cheese & aioli \$8.9

Croissant – Ham and Cheese \$8.9

Kids Milk Shakes 12oz \$8.5 • Chocolate • Strawberry • Caramel • Vanilla • Lime •

Coffee & Espresso \$5.5 Cup \$5.9 Mug

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

Tea – Pot \$5.7

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

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](#) • [Vegan](#) • [V](#) = [Vego](#)

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

NEW ! 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

Brewed Ice Tea & Matcha 16oz \$8.9

- Brewed tea over ice
- Peach tea brewed over ice
- Iced Strawberry Matcha. Smashed strawberries, Matcha, Milk & Ice

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 •

Gourmet Shakes 16oz \$11.90

Tim Tam– Smashed Tim Tam, Caramel, milk, malt, whipped cream

Malteser – crushed Maltesers', Chocolate syrup, Caramel milk and whipped cream

Cherry ripe – Strawberry milk, coconut shards, Choccy Syrup, Cherry ripe chunks

White Chocolate & Macadamia Nut Crunch – Smashed Cookies & toasted Macadamia nuts, Salted caramel topping. Whipped Cream

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.

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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

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**

Bottled Water 600ml \$3.00

San Pellegrino Sparkling Water

- 250ml \$4.5 • 1lt \$11 •

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

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 \$5.9

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

Simply Juice - Juices \$6.9

- **Afterglow** – Mango, lime, ginger, turmeric, hibiscus, prebiotics
- **Pineapple Bliss**-Pineapple, Apple, lime • **Passion Hit**- Passion, pear, mango, rosella • **Mango Smoothie**- Mango, banana, pear, Lime •

Bundaberg \$5.9

- Ginger beer • Traditional Lemonade • Lemon, lime and bitters
- Sparkling Pineapple & Coconut • Guava •

Coke Classic/ Zero \$4.9 glass bottle **Ice Tea** Bottles \$4.9

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