COCO
CAFE & RESTAURANT

BREAKFAST

(v) **Classic smashed avocado,**
served on organic sourdough, Meredith's goat cheese & orange balsamic glaze **22**
add poached egg 4

Eggs Benedict,
with free-range bacon, 2 poached eggs and hollandaise sauce on organic sourdough **27**

(v) **Eggs Florentine,**
with sautéed spinach, 2 poached eggs and hollandaise sauce on organic sourdough **24**
add Australian smoked salmon 7

Australian Lobster Benedict
Lobster served with 2 poached eggs, sautéed spinach and hollandaise sauce on organic sourdough. **36**

(vgo) (gf) **Balinese Congee,**
slow-cooked rice in vegetable broth, served with boiled egg, corn, mushrooms, green beans, coriander & coconut sambal topped with chili oil **24**
add pulled chicken lemongrass +7

Croque Monsieur,
French toasty, premium smoked ham, premium cheese and béchamel sauce **22**
add fried egg on top +4

(vg) (gf) **Balinese Pandan Crepe,**
filled with caramelized coconut, topped with cinnamon berry compote **22**
add coconut ice cream 4

(gf) **Indonesian Corn Fritters,**
served with smoked salmon, poached egg, Balinese salsa **26**

Smokey Chorizo,
with house made baked beans,, one poached egg and Meredith's goat cheese on organic sourdough **26**

(vg) (gf) **Wild Black Rice Pudding,**
organic wild black rice, coconut milk and pandan leaves. Served warm with sweet jackfruit and fresh fruits **22**

Omelette Three Eggs,
served with organic sourdough
- Smoked salmon & spinach, **26**
- Cheese, mushrooms & spinach **26**

(gf) Gluten Free (v) Vegetarian (vg) (vgo) Vegan / Optional
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(vg) **Organic Granola,**
served with coconut yoghurt, seasonal poached fruit, fresh berries and agave syrup ***20***

(v) **Organic Fruit Toast,**
served with peanut butter, or house made jam ***15***

Organic Sourdough,
served with house made jam ***14***

MAKE YOUR OWN BREAKFAST

Organic Sourdough toast	5
Egg	4
Bacon	6
Chorizo	6
Australian smoked Salmon	7
Spiced Corn Fritter	7
Meredith's Goat Cheese	5
Sautéed Spinach	5
Mushrooms	5
Hash brown	3
Avocado smashed	5
Baked Beans	5
House made Jam	3
Hollandaise Sauce	5
Organic GF toast	6

PAY CASH 5% DISCOUNT
Weekend 10% surcharge
Public holiday 15% surcharge

COCO

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HOT DRINKS

Flat white, latte, cappuccino, mocha, magic, long macchiato 6

Espresso, long black 5

Hot Chocolate, Chai latte 6

Babychino 2

Classic Organic Teas 7
Chamomile, English Breakfast, Earl Grey, Green Tea Sencha, Jasmine Green Tea, Lemongrass & Ginger, Peppermint,

White Tea (silver needles) 9
Blue Tea (Butterfly pea Flower) 8
Pink Tea (Hibiscus Flower) 8

Signature Organic Tea Blends 8

Calming — Jasmine, chamomile, tulsi, rose & passionflower

Brain Boost — Moringa, licorice, turmeric, echinacea root & gotu kola

Detox — Green tea, lemon peel, moringa & gotu kola

Digest — Lemongrass, ginger, peppermint, licorice & turmeric, lemon peel

Longevity — Hibiscus Flower, cinnamon quill, liquorice, turmeric, ginger, clove.

Alternative Milks :
,Almond, Coconut, Oat, Soy, LF +1

Organic Ceremonial Cacao, pure Peruvian cacao, coconut milk, secret spice mix, agave syrup 10
add Reishi/Mucuna/Ashwagandha+1

Matcha Latte, japanese matcha and aromatic spices brewed with your choice of milk or over ice (+1) 7

Organic Fresh.Co Sticky Chai, freshly brewed with your choice of milk 7
add a shot of coffee +1

Organic Turmeric Latte, turmeric, cinnamon, ginger, w a pinch of black pepper brewed with your choice of milk 7
add Reishi/Mucuna/Ashwagandha +1

Organic Mushroom Latte, Reishi, Cordyceps, Chaga, Maca & Cacao with your choice of milk 7
add a shot of coffee +1

Taro Latte, brewed with your choice of milk, or over ice (+1) 7

COLD DRINKS

Beloka Water (Still or Sparkling)
500ml 10 750ml 12

Fresh Orange or Lemon Juice 12

Organic Karma Soda (btl 300ml) 8
- Cola or Cola (Sugar-free)
- Gingerella
- Lemmy Lemonade

Organic Cold Pressed Juice 12
- Cloudy Apple (btl 300ml)
- Apple/Beetroot/Carrot/Ginger/Turmeric

Organic Kombucha (btl 330ml) 9
- Ginger & Lemon
- Raspberry Lemonade
- Lemon Lime & Mint

Organic Coconut Water 8

Iced Coffee 10
Iced Chocolate 10
Iced Mocha 10
add ice cream +2

gf Gluten Free v Vegetarian vg vgo Vegan / Optional
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SWEET TREATS

vg gf **Pisang Goreng**, the famous Indonesian fried banana fritters, lightly battered with a sprinkle of cinnamon. Served warm with coconut ice cream 17

Tarte Tartin, upside-down caramelized apple tart with a buttery, flaky pastry. Served warm with crème fraiche 17

Fondant au Chocolat, chocolate cake with a molten chocolate centre. Served warm with vanilla ice cream. 17

gf **Pandan Crème Brulée**, *classic French crème brulée infused with pandan leaves* 17

vg gf **Balinese Pandan Crepe**, filled then rolled with caramelised coconut-agave syrup, cinnamon and berry compote 22
add coconut ice cream 4

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COCO

CAFE & RESTAURANT

ENTRÉES

Escargot de Bourgogne, (gf)
Burgundy snails cooked with garden herbs and garlic butter
20 for half a dozen or 38 for a dozen

Traditional Balinese Soup, (gf) (vg)
aromatic clear vegetable broth, infused with ginger, galangal, shallots, lemongrass & garlic, with seasonal vegetables **15**

Baked Camembert, (v)
roasted camembert, thyme, honey,roasted pine nuts, served with bread. **32**

Scallops a la Francaise (A) (gf)
baked scallop in shell served au gratin with béchamel **7.5 each**

Local Salt & Pepper Calamari (A) (gf)
local fried calamari served with aioli and greens **19**

Oysters a la Mignonette (A) (gf)
freshly shucked oysters served with shallots and red wine vinegar.
3 for 18 ½ dozen for 33 dozen for 60

Garlic and Chili Prawns (A) (gf)
grilled Australian prawns smothered in a rich and aromatic Balinese sauce **22**

MAINS

Kari Ayam, (gf)
aromatic Indonesian chicken curry made with tender chicken Maryland, potatoes, carrots and green beans, coconut milk and a blend of spices, served with steamed rice. **30**
pairing; Sangiovese, Beaujolais

Seafood Bouillabaisse (gfo)
(Australian seafood)
traditional Provençal seafood stew, made with aromatic herbs simmered in a rich fish & shellfish stock, and flavoured with saffron, garlic, tomatoes, and fennel. Served with garlic bread. **44**
add half/full Lobster (A) +67/125
pairing; Sauv Blanc, Chablis, Sancerre

Jackfruit Curry, (gf) (vg)
slow cooked curry with seasonal vegetables infused with ginger, galangal, garlic, lemongrass in a coconut milk broth. Served with steamed rice, tempeh, coriander and coconut sambal. **28**
pairing Sangiovese, Beaujolais, Pinot Noir

Steak Frites, (gf)
300g Grass-fed Steak, served with garlic & herbs butter or Green pepper sauce, fries and salad. **44**
pairing Shiraz, Cab Sauv

Confit de Canard, (gf)
grilled duck leg confit, served with crisped potatoes sautéed in duck fat, garlic, herbs & salad **36**
pairing with Pinot Noir, Cab Sauv

Balinese Pork Ribs, (gf)
free-range,slow-cooked in a traditional spice and soy sauce blend. Served with pickled vegetables, steamed rice. **44**
pairing; Sangiovese, Beaujolais, Pinot Noir

Moules Marinières (gfo)
(Australian seafood)
fresh Portarlington mussels, cooked in white wine, garlic and garden herbs. Served with bread & french fries **34**
pairing; Sauv Blanc, Chablis, Sancerre

Beef Rendang (gf)
Grass-fed beef slow cooked in coconut milk, lemongrass, galangal, ginger, turmeric, garlic, shallots, chili, candlenut, Served with rice. **36**
pairing; Beaujolais, Sangiovese

Pepes Ikan (Australian fish) (gf)
baked fresh local fish fillet wrapped in banana leaves with Indonesian spices. Served with steam rice and pickled vegetables **36**
pairing; Riesling, Chardonnay

Balinese Papaya Salad, (gf) (vg)
organic red wild rice, green papaya, seasonal greens, roasted seeds, bean shoots, fried shallots, pomegranate, coriander, chili-infused special Balinese Tamarind dressing **28**
add fried Tempeh or Tofu 7
pairs well with Rosé

(gf) Gluten Free (v) Vegetarian (vg) (vgo) Vegan / Optional (A) Australian seafood
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SIDES

(v) **Urab**,
seasonal mixed vegetables tossed in a creamy Balinese-spiced coconut broth, shredded coconut, and topped with fried shallots **15**

(gf) **Jagung Perkedel**,
(v) Indonesian style corn fritters (x3) made with shallot, garlic, coriander, chilli, egg and organic brown rice flour, fried in coconut oil **12**

(gf) **Pomme Sarladaises**,
(v) crisped potato slices sautéed in duck fat, garlic and herbs **15**

(gf) **Broccolini**,
(vg) sautéed with garlic and herbs butter **15**

(gf) **Grilled Corn on the Cob**,
(v) smothered with garlic and chili butter **10**

(gf) **Organic Tofu Goreng**,
(vg) fried organic tofu **10**

(gf) **Organic Tempeh Goreng**,
(vg) fried organic tempeh **10**

French Fries **10**

Organic Steamed Rice (single) **6**

COCO
CAFE & RESTAURANT

HOT DRINKS

Flat white, latte, cappuccino, mocha, magic, long macchiato *6*

Espresso, long black 5

Hot Chocolate, Chai latte *6*

Babychino *2*

Classic Organic Teas *7*
Chamomile, English Breakfast, Earl Grey, Green Tea Sencha, Jasmine Green Tea, Lemongrass & Ginger, Peppermint,

White Tea (silver needles) 9

Signature Organic Tea Blends *8*

Calming — *Jasmine, chamomile, tulsi, rose & passionflower*

Brain Boost — *Moringa, licorice, turmeric, echinacea root & gotu kola*

Detox — *Green tea, lemon peel, moringa & gotu kola*

Digest — *Lemongrass, ginger, peppermint, licorice & turmeric, lemon peel*

Longevity — *Hibiscus Flower, cinnamon quill, liquorice, turmeric, ginger, clove.*

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DESSERTS

(vg) **Pisang Goreng**,
(gf) the famous Indonesian fried banana fritters, lightly battered. Served warm with coconut ice cream *17*

Tarte Tartin,
upside-down caramelized apple tart with a buttery, flaky pastry. Served warm with crème fraiche *17*

Fondant au Chocolat,
chocolate cake with a molten chocolate centre. Served warm with vanilla ice cream. *17*

(vg) **Wild Black Rice Pudding**,
(gf) organic wild black rice, coconut milk and pandan leaves. Served warm with sweet jackfruit. **17**

(gf) **Pandan Crème Brulée**,
classic French crème brulée infused with pandan leaves **17**

(vg) **Balinese Pandan Crêpe**,
(gf) filled with caramelised coconut, topped with cinnamon berry compote **22**
add coconut ice cream +4

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CAFE & RESTAURANT

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traditional Provençal seafood stew, made with aromatic herbs simmered in a rich fish & shellfish stock, and flavoured with saffron, garlic, tomatoes, and fennel.
Served with garlic bread. **48**
add half/full Lobster (A) +67/125
pairing; Sauv Blanc, Chablis, Sancerre

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slow cooked curry with seasonal vegetables infused with ginger, galangal, garlic, lemongrass in a coconut milk broth. Served with steamed rice, tempeh, coriander and coconut sambal. **30**
pairing Sangiovese, Beaujolais, Pinot Noir

MAINS

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300g Grass-fed Steak, served with garlic & herbs butter or Green pepper sauce, fries and salad. **48**
pairing Shiraz, Cab Sauv

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vg sautéed with garlic and herbs butter **15**

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v smothered with garlic and chili butter **10**

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vg fried organic tofu **10**

gf **Organic Tempeh Goreng**,
vg fried organic tempeh **10**

French Fries **10**

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COCO
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HOT DRINKS

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Digest — *Lemongrass, ginger, peppermint, licorice & turmeric, lemon peel*

Longevity — *Hibiscus Flower, cinnamon quill, liquorice, turmeric, ginger, clove.*

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add coconut ice cream +4

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APÉRITIF

Pernod or Ricard
*a*nise-flavored spirit that originated in the south of France **14**

Kir Royal,
french sparkling with a touch of blackcurrant liquor **20**

Calvados,
apple brandy from the Normandie region **20**

COCKTAILS

Gin & tonic,
Gin, Schweppes and a slice of lemon **20**

Espresso martini,
organic coffee brew, kahlua, vodka, agave syrup, shaked with ice **24**

Negroni,
Gin, Campari, Vermouth velvet **24**

Bali Nostalgia,
Premium Balinese Arak, agave syrup, coconut water, fresh lemon juice **24**

French 75
Gin, fresh Lemon juice, Sparkling, Agave syrup **24**
swap Gin for Cognac +5

WHISKY

30ml

Tallisker *'Storm'* 10 years old,
Isle of Skye, Scotland ***20***

Starward Whisky *'Two Folds'*,
Victoria, Australia ***20***

Old Kempton Whisky,
Tasmania, Australia ***22***

Laphroaig 10 years old,
Islay, Scotland ***20***

Macallan 12 years old *Sherry Oak Cask*,
Speyside, Scotland ***22***

FRENCH DIGESTIF

30ml

Hennessy Cognac VS ***20***

Martell Cognac VSOP ***22***

Eau de Vie, Pear or Apricot ***22***

Delord Bas-Armagnac 1985 ***26***

Dom Bénédictine (herbs liquor) ***15***

Christian Drouin Calvados VSOP ***22***

Aged Rhum J.M. VSOP ***20***

BEER/CIDER

Bintang
pilsner *(330ml)* ***11***

Asahi
pale lager *(330ml)* ***11***

Peroni
lager *(330ml)* ***11***

Forrest Brewing
lager *(500ml)* **16**

Weihenstephaner *(500ml)* ***16***
-Lager
-Wheat
-Wheat Bock 7.7%
-Non Alcoholic

Guinness
dry stout *(375ml)* ***14***

Flying Brick Pear cider **11**
-ginger chili lime

COLD DRINKS

Beloka Water (Still or Sparkling)
500ml **10** 750ml **12**

Fresh Orange or Lemon Juice **12**

Organic cold pressed Juice **12**
(btl 300ml)

- **Cloudy Apple**
- **Apple/Beetroot/Carrot/Ginger/ Turmeric**

Organic Karma Soda (btl 300ml) **8**

- **Cola or Cola (Sugar-free)**
- **Gingerella**
- **Lemmy Lemonade**

Organic Kombucha (btl 330ml) **9**

- **Ginger & Lemon**
- **Raspberry Lemonade**
- **Lemon Lime & Mint**

"Beyond" Coconut Water ***8***

Iced Coffee ***10***
Iced Chocolate ***10***
Iced Mocha ***10***
add ice cream +2

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CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Pizzini Moscato *Rosé*, *King Valley, VIC*	16	68
Pizzini Villa Fresco NV Prosecco, *King Valley, VIC*	16	68
Chardonnay Grande Cuvée Brut, *Languedoc, France*	18	77
Laurent Perrier La Cuvée Champagne (375ml), *Champagne, France*		70
Laurent Perrier La Cuvée Champagne *(750ml), Champagne, France*		129

WHITE WINE

Pizzini Riesling 2023 *King Valley, VIC*	16	68
Heroes Sauvignon Blanc 2024 *Otways Hinterland, VIC*	18	77
Flametree Chardonnay 2025 *Margaret River, WA*	16	68
***'Pavona'* Pizzini Pinot Grigio** *King Valley, VIC*	17	72
Scothmans Hill Chardonnay 2024 *Bellarine Peninsula, VIC*	20	94
Louis Robin, Petit Chablis 2023 *Chablis, France*	22	99
Louis Robin Chablis AOC 2025 *Chablis, France*		109
Fournier Sancerre Silex AOP 2023 *Sancerre, France*		128

DESSERT WINES *(GLASS 100ml)*

Sauternes 2018, *Tutiac Château Jeannonier France (375ml)*	25	95
Rob Dolan Late harvest Sauv Blanc 2019 *Yarra Valley, VIC (500ml)*	22	95

RED WINE

	GLASS	BOTTLE
Anti-Heroes Pinot Noir 2024 *Otways Hinterland, VIC*	18	77
Vignobles Bodillard Beaujolais 2023 *Beaujolais, France*	17	72
Wood Park Sangiovese 2023 *King Valley, VIC*	16	68
Kangarilla Road Shiraz 2023 *McLaren Vale, SA*	16	68
***'Prelude'* Leeuwin Estate Cab Sauv 2022** *Margaret River, WA*	18	77
Scotchmans Hill Shiraz 2023 *Bellarine Peninsula, VIC*		95
Castlerock Estate Pinot Noir *2023* *Mendocino County, WA*		95
Naudin Pere et fils Pinot Noir 2023 *Bourgogne, France*		95
***'Art series'* Leeuwin Estate Cab Sauv 2020** *Margaret River, WA*		119

ROSÉ

Artea Rosé 2025, *Alpes de Haute Provence, France*	16	68
Le Grand Cros Rosé 2022, *'La Fleur' Cotes de Provence, France*	18	77

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SPECIALS

NASI CAMPUR $38
(GF/DF)

(veg option available)
pulled chicken cooked with lemongrass, garlic, shallots,
turmeric, keffir lime leaf and a touch of chili,
Urab (see menu), Balinese soup (see menu),
tempeh, roasted shredded coconut with turmeric and rice

AUSTRALIAN SEAFOOD PASTA $48

“Otway Pasta” Fettuccine,
Australian seafood
(mussels, prawns, local calamari, local fish)
tomato bisque, parsley, crème fraiche, parmesan cheese
add garlic bread +10

(A) GRILLED ROCK AUSTRALIAN LOBSTER $125 GF

Whole Lobster (600gr) grilled with :
-garlic and herbs butter
-chili and lime butter
Served with a bed of green salad.

3 BAKPAO BUNS/ RICE STEAMED BUNS GF
Choose from selection :

-Beef rendang , pickled vegetables, coriander $9
-Chicken Lemongrass, pickled vegetables, coriander $8
Pulled pork, pickled vegetables, coriander $9
-Curried Jackfruit, coconut sambal, coriander $8