

**BREADS**

**GARLIC & HERB BREAD**

11

**BRUSCHETTA**

tomatoes / olive oil / fior di latte / basil

14

**BREADS & 3 DIPS 13**

**MUHAMARRA**

red pepper / walnut  
pomegranate

**HUMMUS**

chickpea / tahini / olive oil

**PERSIAN**

feta / preserved lemon  
pistachio / garlic / dill

**GREEK**

olive / green onion / thyme /  
whipped feta

**BAINGAN BARTH**

north Indian eggplant curry  
dip

**GUACAMOLE**

avocado / lime / coriander /  
tomato / onion

**OYSTERS** *premium fresh* 4.00 each 42.00 doz

natural the old fashioned  
way

char grilled New Orleans  
style

kilpatrick with chorizo &  
jalapenos

**SMALL PLATES**

**ANTICUCHOS** 16

Peruvian spicy beef kebabs  
salsa criollo (red onion  
salsa) / aji Amarillo

**KOKODA** 17

Fijian style fresh cured fish  
with coconut lime ginger /  
cassava crackers

**MALAI KOFTA CURRY** 15

potato and paneer cheese  
balls / creamy cashew and  
tomato curry / pappadam

**LAAP SEEN** 15

Laotian ground beef / herb  
and ground rice salad / baby  
cos / lime dressing

**BEEF KROKET** 15

dutch style beef croquette /  
mustard / pickles

**JUMBO PRAWN TACO** 18

soft tortilla / crumbed  
leader prawn / avocado  
coleslaw / sriracha sauce  
pineapple salsa

**GOAN PRAWNS** 17

south indian mild prawn  
coconut garlic chili curry/  
basmati rice

**VIETNAMESE SCALLOPS** 18

coffin bay scallops / panko  
and kaffir lime crumbed / on  
vegetable and rice vermicelli  
nuoc mam sauce

**TYRI SAGANAKI** 14

pan fried greek kefalotyri  
cheese / peppered figs /  
balsamic grapes

**HOME SMOKED PORK  
BACK RIBS** 19

8 hrs smoked ribs / apple  
bourbon glaze / south  
carolina potato salad /  
giddy swamp mustard  
sauce

**PRASOPITA** 15

greek leek, olive & feta tart  
sultana honey & pine nut  
jam

**ARTICHOKE AND FIOR DI  
LATTE ARANCINI** 16

white truffle tapenade

**NASIBALLS** 13

crumbed and fried nasi  
goreng balls / sate sauce /  
sambal oelek

**MAC N' CHEESE BALLS** 12

tomato & bacon jam

**CHICKEN ENCHILADAS** 17

shredded chicken and  
mexican cheese / baked in  
soft tortilla with red  
enchilada sauce / smoked  
sour cream / guacamole

## PASTA

|  |           |
|--|-----------|
| <b>DUCK &amp; ROSEMARY RAVIOLI</b><br>porcini / mushrooms / truffle / cream sauce                                | 19 S 28 L |
| <b>SMOKED SALMON SPINACH FETTUCCINI</b><br>pesto / zucchini / capers / feta / cherry tomato / white wine         | 19 S 28 L |
| <b>GRANCHIO</b><br>crab meat / spaghettini / cherry tomato / shallots / creamy tomato sauce / chorizo            | 23 S 32 L |
| <b>SEAFOOD LINGUINE</b><br>prawns / moreton bay bug / scallops / mussels / calamari / white wine / cherry tomato | 38 L      |

## MAIN COURSE SALADS & BOWLS

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|---|---|
| <b>THAI CRAB SALAD</b> 28<br>rice noodles / sprouts / wombok / coriander /<br>roasted and fresh coconut flakes / crispy<br>shallots / lime and coconut sugar dressing                           | <b>SALT PEPPER CALAMARI</b> 27<br>watermelon / cucumber / feta / radish / agave<br>chili dressing / amarillo aioli / chorizo<br>crumble   |
| <b>MOORISH CHICKEN CRUNCH</b> 26<br>moroccan grilled chicken / pearl cous cous<br>carrot apple radish sultana almond sunflower<br>& pumpkin seed salad / dukka / labneh garlic<br>aioli         | <b>TASMANIAN SALMON POKE BOWL</b> 28<br>panko and furikake crumbed salmon / fried<br>medium / soba noodles / zucchini spaghetti /<br>kale / brussel sprout slaw / sprouts / spring<br>onions / gochujang dressing / teriyaki mayo |
| <b>VUELVA A LA VIDA</b> 29<br>mexican seafood cocktail salad with shrimps<br>prawns calamari octopus and mussels<br>tomatoes herbs and spices / avocado / chipotle<br>aioli / smoked sour cream | <b>TUNA POKE BOWL</b> 28<br>salad bowl full of healthy green vegetables &<br>grilled tuna / brown rice / togarashi / soy<br>dressing / teriyaki mayo  |
| <b>STICKY THAI PORK BELLY SALAD</b> 27<br>green papaya salad / cashews / fried shallots<br>chili lime dressing  | <b>PORKY POKE BOWL</b> 28<br>house made kimchi / crisp fried pork / greens<br>japanese cucumbers / sprouts / sunny side up<br>egg / abalone sauce / japanese mayo   |

## COCO MOJO'S SIGNATURE DISHES

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|---|--|
| <b>GRILLED SEAFOOD PLATTER</b><br>chargrilled leader prawns / moreton bay bugs / scallops / calamari / grilled reef fish & tuna / oysters<br>chilli shrimps mussels / pommes frites / salad / sauces  | 114 for two                              |
| <b>FISH &amp; CHIPS</b><br>local spanish mackerel beer battered or grilled / chunky chips / homemade tartare sauce / salad  | 28                                       |
| <b>CHICKEN SHAWARMA</b><br>middle eastern style grilled chicken slices / pita bread / lettuce / tomato / onion garlic sauce / tomato<br>relish  | 21.00                                    |
| <b>PUPU PLATTER</b><br>garlic chilli crumbed prawns / pork ribs / huli huli chicken / beef teriyaki / soy agave salmon /<br>furikake tuna / pork belly char sui / oysters kilpatrick / chips with japanese mayo & okonomiyaki<br>sauce / wontons / samosa's / mac'n cheese balls / garlic and chili peanuts | 70 for two<br>90 inc<br>2 tiki mai tai's |

*15% surcharge applies on public holidays*