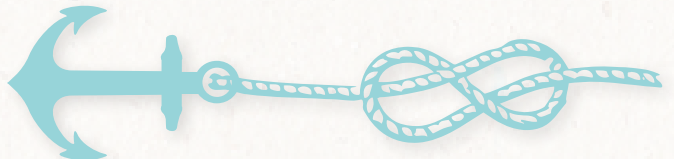


COCO'S ON THE BEACH



Raw-Bar

Sydney Rock Oysters, NSW	\$4.5 ea
<i>freshly shucked, served with traditional condiments (gf)</i>	
Kilpatrick Oysters	\$5 ea
<i>pancetta & worcestershire sauce (gf)</i>	
Market Fresh Sashimi Platter	Sml \$29 // Lrg \$49
<i>soy, ginger & wasabi</i>	
Sushi (6 Pieces)	
<i>Alaskan King Crab Roll - king crab, avocado, cucumber</i>	\$19
<i>Tempura Prawn Roll - prawn, avocado, mayonnaise, cucumber</i>	\$16
<i>Grilled Salmon Roll - cooked tuna, mayonnaise, avocado</i>	\$16
Kingfish Carpaccio	\$22
<i>thinly sliced Kingfish, yuzu ponzu sauce, micro herbs</i>	
Fresh Tiger Prawns (gf)	\$31
<i>peeled tiger prawns, marie rose sauce, cress salad</i>	

Salads

Smoked Chicken & Avocado Salad	\$19
<i>smoked chicken, chopped avocado, pea leaves, cherry grape tomato, red onions, fried chick peas, tartour dressing & sumac dust</i>	
Cretan Dakos Salad (v)	\$19
<i>cretan dakos, feta, sweet tomatoes, kalamata olives, red onion, capers</i>	
Caprese Salad (v)	\$21
<i>burrata, heirloom tomatoes, basil, extra virgin olive oil, pita</i>	

Sides

Fries	\$8
Potato Scallops (4)	\$8
Grilled Sourdough	\$8
Green Leaf Salad	\$8

Dessert

Affogato	\$16
<i>vanilla bean ice cream, espresso, frangelico</i>	
Bougatsa	\$12
<i>oven baked filo pastry, vanilla custard, icing sugar</i>	

Small-Plates

Olives	\$9
<i>mixed mediterranean olives served with garlic sourdough</i>	
White Taramasalata	\$9
<i>cod roe, olive oil, lemon served with pita bread</i>	
Melitzanosalata (v)	\$9
<i>eggplant, capsicum, onion & pita</i>	
White Anchovies	\$12
<i>extra virgin olive oil</i>	
Split King Prawns (4) (gf)	\$33
<i>garlic & herb butter, leaf salad</i>	
Fried Calamari	\$18
<i>burnt lime aioli</i>	
Lobster Rolls (2)	\$22
<i>salt & pepper lobster milk roll</i>	
Mediterranean Octopus (df)(gf)	\$18
<i>char grilled with extra virgin olive oil, lemon & oregano</i>	
Antipasto	\$30
<i>san danielle prosciutto, cacciatorini, mortadella dolce, burratta & grilled sourdough</i>	
Chicken Yakitori Skewers (4)	\$14
<i>tare sauce & green tea salt</i>	
Baja Fish Tacos (2)	\$16
<i>crunchy cabbage, lime mojo, fried shallot, caper aioli</i>	

Large Plates

Eggplant Siciliana Linguine (v)	\$22
<i>eggplant, tomato, baby capers, chilli, olive oil</i>	
Prawn Linguine	\$28
<i>cherry tomato, garlic, chilli, fresh basil & extra virgin olive oil</i>	
Riverina Angus Scotch Fillet (300g)	\$42
<i>garlic butter, chips, leaf salad</i>	
Riverina Angus Sirlion (250g)	\$34
<i>garlic butter, chips, leaf salad</i>	
Fried Dory	\$28
<i>battered John Dory, chips, lemon, tartare</i>	
Oven Roasted Market Fish (gf)	\$38
<i>whole fish of the day with salad, lemon, olive salsa</i>	
COCO's Beef Burger	\$19
<i>beef, American cheese, guava ketchup, yellow mustard, sweet pickles, onions, adobo with fries</i>	



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Please let us know of any dietary requirements you may have.



WINE MENU

BUBBLES

	GLS	BTL
NV Dal Zotto Pucino Prosecco King Valley, Victoria	\$12	\$48
Cool Woods Sparkling Eden Valley, South Australia	\$8	\$36
NV Kreglinger Brut Piper's Brook, Tasmania	\$14	\$65
Veuve Clicquot NV Champagne, France	-	\$110
Vintage Moet Champagne, France	-	\$180

ROSÉ

	GLS	BTL
2019 Rameau d'Or Petit d'Amour IGP Méditerranée, France	\$9	\$42
2016 Match Point Rosé Rylstone, New South Wales	\$9	\$42
2019 Maison Saint AIX Rosé Provence, France	-	\$70

AROMATIC WHITES

	GLS	BTL
Tai Nui Sauvignon Blanc Marlborough, New Zealand	\$9	\$42
Ate Pinot Grigio South East Australia	\$8	\$36
2020 Shaw & Smith Sauvignon Blanc Adelaide Hills, South Australia	-	\$65
Louis Jadot Petit Chablis Burgundy, France	-	\$68
Alpha Estate Assyrtiko Florina, Greece	-	\$72

BRIGHT, CRUNCHY REDS

	GLS	BTL
2018 El Desparado Pinot Noir Adelaide Hills, South Australia	\$10	\$46
Alpha Estate AXIA Syrah/Xinomavro Florina, Greece	\$9.5	\$45
2018 42 Degrees South Pinot Noir Coal River, Tasmania	-	\$65
2018 Nanny Goat Pinot Noir Central Otago, New Zealand	-	\$75

JUICY, SAVOURY REDS

	GLS	BTL
2019 Head GSM Barossa Valley, South Australia	\$14	\$60
Ate Shiraz South East Australia	\$8	\$36
DeBeurepaire 'Le Marquis' Cab Sauv Rylstone, New South Wales	\$11	\$52
2019 The Other Wine Co. Grenache McLaren Vale, South Australia	-	\$60
Snake & Herring 'Dirty Boots' Cab Sauv Margaret River, Western Australia	-	\$70
Stonefish Reserve Shiraz Barossa Valley, South Australia	-	\$52

DESSERT WINES

	Btl
2018 Frogmore Creek 'Iced Riesling' 375ml Coal River, Tasmania	\$48

Nothing to whine about,
when there is wine about!

TEXTURAL WHITES

	GLS	BTL
Alpha Estate AXIA Malagouzia Florina, Greece	\$12	\$54
2019 First Creek Chardonnay Hunter Valley, New South Wales	\$10	\$46
2018 Rockbare Riesling Clare Valley, South Australia	\$11	\$52
2019 Oliver's Taranga Vermantino McLaren Vale, South Australia	-	\$60
Snake & Herring 'Tough Love' Chardonnay Margaret River, Western Australia	-	\$55

\$18

GIN MARTINI

select from one of our
international gin range

\$18

ST TROPEZ SPRITZ

ciroc vodka, strawberries,
prosecco & citrus charged

\$18

ROSE & LYCHEE DAIQUIRI

pampero blanco rum, lychees,
rose water & lime juice

\$18

COCO LE SANDS

grey goose vodka, cointreau, fresh
pineapple, mint & passionfruit

COCKTAILS

NUEVA Rosé Sangria Glass | \$12.5

served with fresh seasonal fruit

NUEVA Rosé Sangria Jug | \$45

served with fresh seasonal fruit

BUTTERFLY SPRITZ

tanqueray gin, elderflower liqueur,
butterfly pea tea & soda

BRIGHTON'S PLUM FIZZ

west winds wild plum gin, lemon
juice, vanilla & aquafaba

CYPRUS SEA BREEZE

don julio tequila, cointreau, vanilla,
citrus & capi grapefruit soda

SMOKED PEACH SOUR

santiago pisco, lime juice, peach
syrup & aquafaba

TAP BEERS

Heineken
\$9

Furphy
\$8.5

Peroni Leggera
\$8

Hahn Super Dry
\$8.5

James Squires 150 Lashes
\$8.5

Balter XPA
\$9

James Squire Broken Shackles
\$9

Pipsqueak Cider
\$9

BOTTLE BEERS

Stone & Wood Pacific Ale
\$9

James Boags Light
\$7.5

4 Pines Hefeweizen
\$9

Corona
\$10

Young Henrys Newtowner
\$9

Peroni
\$10

James Boags Premium
\$9

Brookvale Union Ginger Beer
\$12



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