



# COCO'S CANTINA

## Coco's Sharing Menu

**\$70 per head**

### PRIMI

choose 3 options for your group

- Spiced eggplant & tomato, crema di yoghurt, pangrattato
- Wood grilled fish spadino with fennel, chilli & lemon salsa
- Chicken liver parfait, sweet & sour onions, sourdough toast
  - Polenta chips, confit garlic aioli
  - Antipasti board
  - Pea, mint & mozzarella arancini, aioli

### SECONDI

choose 3 options for your group

- Zucchini & ricotta ravioli, sage brown buter & almonds
  - Seasonal risotto, fresh herbs & parmesan
  - Venetian duck ragu, paccheri, peas & pecorino
- Free range chicken cacciatore
- Chargrilled buttergly lamb leg with lemon & oregano
- Free range porchetta with garlic & herbs

**Mains are served with Coco's seasonal sides:**

- Grilled asparagus, fava bean crema & onion sottaceto
- Coco's salad; green leaves, shoots, seeds, EVOO & aged balsamic dressing
- Patata al forno, lemon, garlic, sage

### DOLCI

choose at the table

- Coco's tiramisu
- Dessert of the day

\*\*Dietary requirements are catered for separately, just let us know!\*\*