

ALL DAY
SHARE & SNACKS

FIVE SPICE ROASTED NUTS Crispy garlic (GF)	\$7
FRENCH FRIES Aioli Tomato sauce (GF)	\$9
KOKO CRUMPET Pulled duck Hoisin sauce Pickled cucumber	\$10
THAI CHICKEN SPRING ROLLS 3pc Nuoc cham dipping sauce (DF)	\$12
PORK & KIMCHI SANDWICH Chinese chive mayonnaise	\$12
OYSTERS 3pc Coconut vinaigrette Natural (GF)	\$12
BUCKET OF PRAWNS Lime wedges Wasabi mayonnaise (GF)	\$29

SNACKS

**SIGNATURE
BURGERS**

HANDCRAFTED CHEESE BURGER \$23
Milk bun | Pickles | French fries

CRISPY CHICKEN BURGER \$23
Tonkatsu sauce | Pickles | French fries

PRAWN ROLL \$24
Coriander mayonnaise | Finger lime
Watercress | French fries

GRILLED BARRAMUNDI BURGER \$23
Papaya salad | Nahm Jim dressing

BURGERS

SMALL PLATES TO SHARE

SEARED TUNA	\$20
Grapefruit Salad Soy dressing Nori (DF)	
THAI BASIL SALAD	\$17
Local heirloom tomatoes Lemongrass dressing (GF, DF, V)	
GRILLED BARRAMUNDI	\$20
Shaved coconut salad Prik nahm pla dressing (DF)	
24 HOUR SOUS VIDE SHORT RIB	\$22
Rendang sauce Acar pickle (GF)	
GADO GADO	\$17
Deep fried tofu Peanut sauce Coriander (V)	
ROASTED PORK BELLY	\$20
Black bean jus Chilli jam Thai basil (DF)	
FRIED SALMON	\$20
Crispy egg noodle Asian slaw Miso dressing (DF)	
BARBEQUED OCTOPUS	\$22
Curry spiced cauliflower Coconut cream (DF)	
CHICKEN ROULADE	\$18
Oyster mushroom Ponzu Crispy skin (GF)	
DUCK BREAST	\$22
Tamarind glaze Peanuts Herb salad (GF, DF)	
FEED ME (MIN 2 PEOPLE)	\$65P
Five dishes created by chef & team	

TO SHARE

DESSERTS TO SHARE

DECONSTRUCTED LEMON PIE	\$16
Meringue Passionfruit curd Marshmallow Vanilla ice cream	
CHOCOLATE MOUSSE	\$16
Caramelised white chocolate Japanese marinated plums	
MINI DOUGHNUTS	\$13
Pineapple Dulce de leche curd	
COCONUT TIRAMISU	\$15
Coffee ice cream	

Please note our kitchen uses egg, nuts,
dairy, wheat, seeds + other allergens.

Please discuss any allergies with our wait staff.

V: vegetarian GF: gluten free DF: dairy free

TO SHARE

KOKO SALAD BOWLS

SOBA NOODLES	\$16
Thai basil pesto Green onion Edamame beans (DF, V)	
BROWN RICE POKE BOWL	\$20
Kimchi Tuna Sesame dressing Avocado (GF)	
PAPAYA SALAD	\$21
Tempura prawns Nahm jim dressing Chilli (DF)	
INDONESIAN PORK BELLY	\$19
Glass noodles Satay sauce Peanuts (DF)	
VIETNAMESE GRILLED CHICKEN	\$18
Mixed lettuce Vietnamese mint Cashew nuts (DF)	
+ ADD TOFU	
OR CHICKEN	
OR COOKED PRAWNS	\$6