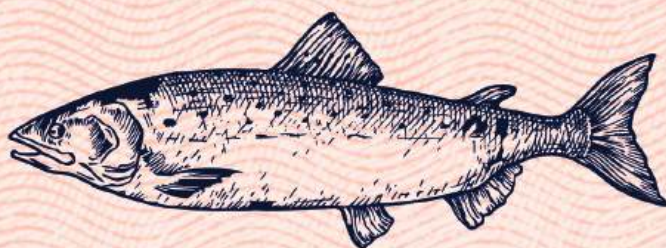


KO KO

DINNER MENU



HEAD CHEF TAKUMA YONEOKA

Inspired by the love and care in his mother's cooking, Takuma Yoneoka discovered his passion for food from a young age. From those cherished home-cooked meals to the dishes he now creates at Koko's Bar and Kitchen, his journey is one of dedication, creativity, and genuine love for his craft. Takuma brings together the best of fresh local produce with his refined skills to create food that celebrates both flavour and heart.

DINNER MENU

ENTREE

Shiitake Spring Roll <i>Served with citrus soy vinaigrette</i>	24
Watermelon Vegan Ceviche <i>Watermelon, yuzu, coconut yoghurt, ginger, daikon, pomegranate glaze, toasted sesame seeds & coconut flakes</i>	19
Tuna Tataki <i>Edamame, pickled ginger & radish, seaweed, kewpie mayo & housemade yuzu ponzu (A)</i>	24
Teriyaki Chicken Bites <i>Served with kewpie mayo, pickled ginger, sansho pepper & orange jam</i>	24
Panko Prawn <i>Served with wasabi aioli & asian herb mix (I)</i>	25
Lamb Tsukune Skewers <i>Coconut, umeboshi labneh, beetroot & feta dip, mint, cucumber, bonito flakes & aonori furikake</i>	26

MAINS

Miso Glazed Eggplant <i>Pomegranate, ginger, sansho Pepper, nori, sesame, served with Japanese rice & side salad</i>	29
Umami Noodles <i>Japanese style spaghetti, sesame, spinach, spring onions, edamame, soy pepitas, Japanese mushroom medley, tossed in soy butter</i>	28
Pan Seared Barramundi <i>Served with coconut matcha cream, radish, lychee, asian slaw, soy pepitas, orange, prawn crackers & fried shallots (A)</i>	38
Japanese Curry <i>Served with chicken katsu, rice, vegetables & teriyaki lychee (vegetarian available on request)</i>	34
Beef Burger <i>Local beef patty, bacon, chilli jam, truffle mayo lettuce, fried shallots, brioche bun, served with fries</i>	32
Tempura Fish and Chips <i>Served with koko's garden salad, kaffir lime aioli, hints of yuzu & Japanese seven spice (I)</i>	34

SIDES

Asian Pickled Vegetables	10
Koko House Garden Salad	12
Chilled Edamame, Shichimi & Sesame Oil	12
Shoestring Fries & Tomato Sauce	13
Sushi Rice with Soy Sauce & Wasabi	10

DESSERT

Mochi <i>Chef's selection of the day</i>	17
House Baked Cheesecake <i>With seasonal berries & vanilla ice cream</i>	17
Trio of Sorbet	15

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Seafood Origin: (A) Australian (I) Imported (M) Mixed