

COCOCABANA

Mediterranean restaurant

APÉRITIF

Pastis \$100 — Stella Artois (Pint) \$88 — Palm Rose \$108 — Kir Royale \$130 — Aperol Spritz \$110 per glass | \$410 per Jug

PLAT PARTAGES - SHARING

Anchoïade Potager

Crispy organic garden Veggies — Omega3 Anchovy Caper dip
\$180 | Large \$280

Gilardeau no.4, Freshly shucked **French oysters** — shallot vinegar
Les 6 \$300 | Les 9 \$430 | Les 12 \$560

Seafood Platter — French Crab — Oysters — Prawns — Langoustine — Tuna Raw — Ocean Trout, & more
\$890 for 2 people | \$1680 for 4 people

Mezze Platter, A Selection of Turkish Tapas including Hummus — Feta
Ezme-Taramasalata — Pastrami (or ☹) \$230 | Large \$360

Napolitan Pizza 9' or Long, Margarita \$250, L \$290 | Pepperoni \$280,
L \$312 | Prosciutto \$280, L \$312 | Four Cheese \$295, L \$335

LES ENTRÉES · TO START

Carpaccio De Thon Antiboise \$220
Fresh Tuna Slices — Green Olive —
Tomato Confit

Ceviche de St Jaques au Fenouil \$280
Fine Hokkaido Scallops — Fennel
Salad — Tumeric — Citrus Vinaigrette

Trio de Sardines \$260
Sardines Parfait — marinated —
fritto-toasted Brioche

Salade Nicoise de la Plage \$240
Fresh seared Tuna with Potatoes —
Tomatoes — Green Beans — Olives —
Basil — Anchovy dressing

Moules Marinières au Pastis \$290
Mussels steamed in: Pastis —
Rosemary Crème Fraiche

**Saint Jacques en Coquillage aux
Beurre de Pistou** \$260
Hokkaido Scallops Grilled in the
Shell — Pesto and Tomato Confit

Tomates à l' Ancienne \$220
Topped with Soignon Goats
Cheese — Gordal Olive

Tartare de Bœuf \$290
Classic Grass-fed Steak Tartare — Aioli
— Sourdough Toast

La Burrata à la Tapenade (or ☹) \$250
Creamy Burrata Cheese — Tomato —
Balsamico — Panceita

**Croustillant de Chevre au Pain des
d'Epices** \$220
Goat Cheese baked on Ginger Bread —
Rockette — Walnut — Apple Cider —
Honey dressing

Soupe de Poissons de Roche \$220
Typical Seafood soup from Marseille —
Rouille — Crutons



Spaghetti Vongole ou Cozze

Chili & Garlic Pasta with Clam or Mussels
\$310

La Bouillabaisse Chic de Marseille

Rouille et Crutons de Pêcheur
Fresh Mediterranean Seafood steamed in a
delicious Saffron — Tomato Broth
\$690 For 2



Filet de Bœuf au Poivre

Fire Grilled OBE Organic Beef Tenderloin(Aust)
— Green Peppercorn sauce — Hand Cut Chips
\$490

NOS PLATS - DISHES

**Risotto aux cèpes, fromage et
Pancetta (or ☹)** \$320
Porcini Risotto — Brown Rice — Cheese &
Bacon

**Gratin de Légumes à la provençal
et Fromage de Chèvre ☹** \$260
Gratinated Ratatouille — Goat Cheese —
Crème Fraiche

Grilled Ocean Salmon \$380
Preserved Fennel — Tzatziki — Peppercorn
Salsa Verde — Tumeric — Sweet Potatoes

Agneau au Frère \$390
Harissa Grilled Lamb
Chops — Preserved Lemon — Crème
Fraiche — Sultana Cous Cous

Margret de Canard Appicus \$360
Crispy Mi Cut Duck Breast
— Ginger — Cumin — Apple
Dates — Orange Carrots

GARNI - SIDES ☹

Panaché Provençal Sautéed Veggies ☹ \$120
— Parmesan Cheese — Pine Nuts
— Pomegranate Nectar

Spiced Beluga Lentils \$130
Seaweed — Capers — Sesame — Balsamico —
Shiso Tzatziki

Plain Pasta with Parmesan \$110
— Butter — EV Olive Oil
(Rigatoni, Spaghetti or Macaroni)

Real Potato Chips ☹ \$80
— Maldon Herb Salt

Classic Sourdough ☹ \$48
— Artisan Salty Butter