

Our dishes are inspired by the long history of South & East Asian cuisine and intertwining of the Australian produce and food culture. Offering balance of savoury sweet, hot, sour & salty, resulting in a unique palette of tastes & textures



snacks

edamame, nori butter, fried garlic	13
dry fried cashews, curry leaves, chilli	15
prawn crackers, chilli salt	13

small plates

🍡 pork dumplings, black vinegar soy dipping sauce	24
fish cakes, nuoc mam, herbs	24
salt & pepper squid, nahm jim, herbs	28
salmon sashimi, yuzu dressing, herbs	29
rice cake, pineapple, herbs, sweet chilli	23

large plates

🍡 fried rice, egg, soy sauce, lap cheong sausage, shallots, spring onion	28
add whitsunday bug	+12
massaman curry, braised beef, kipfler potato & pickled cucumber salad, jasmine rice	38
crispy pork belly, shaved cabbage, thai spiced plum sauce, jasmine rice	36
golden shrimp, capsicum, pineapple, tangerine mayo, jasmine rice	36
gado gado salad, green beans, bean sprouts, boiled egg, tofu, cabbage, peanut sauce	34
coca chu seafood platter, whitsunday bugs, selection of oysters, salt & pepper squid, salmon sashimi, fish cakes, prawn crackers	98

sides

steamed mantou bun	8
jasmine rice	8
steamed asian greens, chilli, garlic, vegan oyster sauce	20

sweet treats

viet coffee panna cotta w chocolate chips, savoiardi dust	23
sorbet selection	6 per scoop

🍡 coca chu signature

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable sunday and public holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'