

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



dinner

### snacks

grilled beef betel rolls, peanut sauce, chilli, lemongrass	9 ea
tiger prawn betel leaf, macadamia, saw tooth coriander, coconut ①	11 ea
edamame, nori butter, fried garlic	14
dry fried cashews, curry leaves, chilli	15

### salads & small plates

taste of asia w asian herbs, pickled vegetables, seafood sambal paste, spiced nuts, chilli	32
DIY bao buns with duck and char siew pork, pickled cucumber, radish, asian bbq sauce	45
chicken larb, lime, shallots, mint, coriander, chilli, fish sauce, lettuce cups	30
salt & pepper squid, nahm jim, fresh herbs ①	34
grilled taiwanese sambal prawns, asian herbs, lemon, atchara ①	45
hawker-style tofu, apple & cucumber slaw, asian herbs, tangy peanut sauce, roasted peanuts, fried shallots	26

### large plates

crying tiger, 300g black angus grass-fed striploin, apple & cucumber slaw, asian herbs, cashews, black pepper nahm jim	76
massaman curry, braised beef cheek, kipfler potato, pickled cucumber salad, coconut	56
fragrant green curry w steamed market fish, curry leaves, grilled lime ①	52
pork belly, spicy tamarind, tossed sprouts & spinach, pickled onion, chilli, toasted rice powder	50
whitsunday chilli bugs, shrimp paste, soy bean, ginger, tomato ①	68
mixed seafood in xo sauce, fish of the day, squid, shrimp, baby corn, snake beans, spring onion ①	56
mee goreng, chicken, bean sprouts, tomato, cabbage, fried egg	42

### sides

wok fried asian greens w chilli, garlic, vegan oyster sauce	20
roti bread w yellow soy bean dipping sauce	14
jasmine rice	8 / 13

### sweet treats

coconut & lemongrass brûlée cheesecake, spicy mango	23
viet coffee panna cotta, chocolate chips, savoiardi dust	23
shaved pineapple & black sesame ice cream	19
sorbet selection	6 per scoop

### coca chu signature

Seafood origin: ① Australia ② Imported ③ Mixed

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'

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



lunch

## snacks

dry fried cashews, curry leaves, chilli	15
edamame, nori butter, fried garlic	14
prawn crackers, chilli salt	14

## salads & small plates

🍱 pork dumplings, black vinegar soy dipping sauce	25
ma hor, caramelised pork & prawn, pineapple, peanut, kaffir lime ①	22
salt & pepper squid, red nahm jim, lime ①	30
DIY spring roll, fried tofu, carrot, cabbage, bean sprouts, herbs, turmeric coconut sauce	28
crispy fried chicken wings, asian bbq sauce, spring onion, chilli, sesame	26

## large plates

🍱 fried rice, egg, soy sauce, lap cheong sausage, shallots, spring onion	28
add whitsunday bug ①	+22
massaman curry, braised beef cheek, kipfler potato, pickled cucumber salad, coconut	40
crispy pork belly adobo, pickled red onion, coriander, confit garlic	38
pad thai, rice noodle, garlic chives, bean sprouts, tofu, dried shrimp, tamarind, egg	34
add crispy fried prawns ①	+20
fried market fish salad, pickled vegetables, vietnamese mint, fried garlic, nuoc cham, crispy rice vermicelli ①	40
poached chicken salad, green beans, cabbage, coconut kaffir lime dressing, mint, coriander	32

## sides

steamed asian bread	8
jasmine rice	8
wok fried asian greens, chilli, garlic, vegan oyster sauce	20

## sweet treats

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

## 🍱 coca chu signature

Seafood origin: ① Australia ② Imported ③ Mixed

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'

require a minimum of 8 guests



## standard banquet

88

tiger prawn betel leaf, macadamia, saw tooth coriander, coconut ①

edamame, nori butter, fried garlic

hawker-style tofu, apple & cucumber slaw, asian herbs, tangy peanut sauce, roasted peanuts, fried shallots

salt & pepper squid, nahm jim, herbs ①

pork belly, spicy tamarind, tossed sprouts & spinach, pickled onion, chilli, toasted rice powder

fragrant green curry w steamed market fish, curry leaves, grilled lime ②

mee goreng, chicken, bean sprouts, tomato, cabbage, fried egg

jasmine rice

### Additional sides

wok fried asian greens w chilli, garlic, vegan oyster sauce 20

roti bread w yellow soy bean dipping sauce 14

jasmine rice 8

Seafood origin: ② Australia ① Imported ③ Mixed

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'.

require a minimum of 8 guests



## premium banquet

98

tiger prawn betel leaf, macadamia, saw tooth coriander, coconut (I)

edamame, nori butter, fried garlic

chicken larb, lime, shallots, mint, coriander, chilli, fish sauce, lettuce cups

grilled taiwanese sambal prawns, asian herbs, lemon, atchara (A)

🍖 crying tiger 300g black angus grass fed striploin, apple & cucumber slaw, asian herbs, cashews, black pepper, nahm jim

whitsunday chilli bugs, shrimp paste, soy bean, ginger, tomato (A)

massaman curry, braised beef cheek, kipfler potato, pickled cucumber salad, coconut

wok fried asian greens w chilli, garlic, vegan oyster sauce

jasmine rice

roti bread w yellow soy bean dipping sauce

### Additional sides

wok fried asian greens w chilli, garlic, vegan oyster sauce 20

roti bread w yellow soy bean dipping sauce 14

jasmine rice 8

### 🍖 coca chu signature

Seafood origin: (A) Australia (I) Imported (M) Mixed

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'.