

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

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'

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dinner

snacks

coffin bay oysters (6 pieces)	48
- natural, finger lime, yaksu dressing	
- crusted & crisp, gochu mayo, flying fish roe	
🍱 tiger prawn betel leaf, macadamia, saw tooth coriander, coconut	10 ea
edamame, nori butter, fried garlic	13
dry fried cashews, curry leaves, chilli	15

raw, salads & small plates

salmon sashimi w somen noodles, soy bean mustard, white radish, purple mint	33
crisp silken tofu, red dragon sauce, puffed rice, cucumber, shallots	27
salt & pepper squid, nahm jim, herbs	32
🍱 DIY duck pancake, dark sesame garlic sauce, cucumber, leek	38
golden shrimp, capsicum, pineapple, tangerine mayo	42
chicken larb, ground rice, lime, shallot, mint, coriander, chilli, fish sauce w lettuce cups	29

large plates

massaman curry, braised beef, kipfler potato & pickled cucumber salad	52
crispy pork belly, shaved cabbage, thai spiced plum sauce	48
🍱 crying tiger 300g black angus grass fed strip loin, apple mint salad, cashews, black pepper, nahm jim	73
reef fish green curry, baby eggplant, bamboo shoot	49
sizzling lamb stir-fry, spring onion, chilli, gai lan, bean sprouts	56
whitsunday chilli bug, shrimp paste, soy bean, ginger, peanut oil, tomato	65
clay pot sesame chicken w noodles, baby corn, broccolini	45

sides

wok fried asian greens w chilli, garlic, vegan oyster sauce	20
roti bread w yellow soy bean dipping sauce	13
fried mantou bun w condensed milk	13
jasmine rice	8

sweet treats

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


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standard banquet

85

-  tiger prawn betel leaf, macadamia, saw tooth coriander, coconut
 edamame, nori butter, fried garlic
 salmon sashimi w somen noodles, soy bean mustard, white radish,
 purple mint
 salt & pepper squid, nahm jim, herbs
 crispy pork belly, shaved cabbage, thai spiced plum sauce
 fried mantou bun w condensed milk
 reef fish green curry, baby eggplant, bamboo shoot
 sizzling lamb stir-fry, spring onion, chilli, gai lan, bean sprouts
 jasmine rice

Additional sides

wok fried asian greens w chilli, garlic, vegan oyster sauce	20
roti bread w yellow soy bean dipping sauce	13
fried mantou bun w condensed milk	13
jasmine rice	8



coca chu signature

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premium banquet

98

-  tiger prawn betel leaf, macadamia, saw tooth coriander, coconut
 edamame, nori butter, fried garlic
 chicken larb, ground rice, lime, shallot, mint, coriander, chilli,
 fish sauce w lettuce cups
 golden shrimp, capsicum, pineapple, tangerine mayo
-  crying tiger 300g black angus grass fed strip loin, apple mint salad,
 cashews, black pepper, nahm jim
 whitsunday chilli bug, shrimp paste, soy bean, ginger, peanut oil,
 tomato, egg
 massaman curry, braised beef, kipfler potato & pickled cucumber salad
 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	13
fried mantou bun w condensed milk	13
jasmine rice	8

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