

COCKY'S GRILL MENU

From the bakery



Garlic bread- (4pcs). **\$5.00**

Herb bread- (4pcs). **\$5.00**

Brioche cob loaf- Filled with a creamy sweet corn, parmesan mornay. **\$7.00**

Italian Bruschetta- Diced tomatoes, basil, parsley, red onion on crispy Turkish bread with sweet balsamic glaze. **\$8.00**

Just something light



Bundy rum oysters Kilpatrick- Dozen **\$26.00**. ½ Dozen **\$16.00**

Oysters natural with lemon- Dozen **\$21.00**. ½ Dozen **\$13.00**

Prawn Gyoza parcels- Crispy wonton pastry filled with prawns, veg and Asian herbs served with sweet chilli sauce. **\$7.00**

Sushi roll crisper- With a twist, Teriyaki chicken, julienne veg filled rice roll, tempura battered served with wasabi mayonnaise. **\$7.00**

Salt n pepper crusted squid- Super tender squid in a crispy coating, with preserved lemon tartare. **\$7.00**

Thai salad- Mesculin leafy greens, garden veg and crunchy noodles in a mild soy, ginger and sweet chilli glaze with Chicken or Beef. **\$15.00**

BBQ 3 meat pizza- Hickory BBQ glaze, Chorizo sausage, bacon, chicken breast and onions topped with mozzarella cheese. **\$15.00**

Pasta creations

(Gluten free pasta is available on request for custom made coeliac meals and diets)

El toro- Chorizo sausage, sundried tomatoes, olives, basil, garlic a hint of chilli, with Napolitano sauce and fettuccini. **\$19.00**

Old favourite spaghetti bolognese- Lean beef mince with fresh herbs slow cooked, served with garlic bread. **\$19.00**

Chicken Castello- Chicken breast, pumpkin, pinenuts and baby spinach, with fettuccini in a creamy blue cheese sauce. **\$22.00**

Vegetarian Cannelloni- Spinach and feta cheese filled with our own Napolitano sauce, topped with creamy parmesan mornay. **\$17.00**

Cultures collide- Tandoori butter chicken (mild) with potato gnocchi, pappadums, mango chutney and cucumber yoghurt. **\$22.00**

From the char grill

1824 Rump- (500gm) Full slice. **\$27.00- 1824 Rump-** (250gm) Half slice. **\$23.00**

14 hour slow cooked prime Rib fillet- (280gm) **\$27.00**

Black Angus T-Bone- (400gm) **\$27.00**

Butt eye fillet mignons- (300gm) Wrapped in bacon. **\$28.00**

Rack of lamb- (4 bones) Side of Smoked tomato relish. **\$27.00**

All steaks include sauces- Mushroom, Dianne, pepper, gravy, chilli, hollandaise. **Reef sauce-** Tiger prawns, plump scallops, squid in a creamy garlic mornay. **\$7.00**

Seafood delights



Seafood basket- A selection of crumbed prawns, scallops, battered fish, prawn parcels, salt n pepper squid and fresh local prawns, with cocktail sauce and lemon. **\$28.00**

Fish of the day- Oven baked topped with a blue swimmer crab meat salsa, drizzled with a zesty lemon/ dill hollandaise sauce(garlic sauce for gluten free). **\$25.00**

Seafood lasagne stack- Garlic marinated seafood between layers of soft pasta sheets, Napolitano sauce and béchamel cheese sauce, topped with sautéed prawns, squid and scallops. **\$26.00**

Japanese panko crumbed perch- Marinated with garlic and black pepper in crunchy golden crumbs, with fresh lemon wedges and preserved lemon tartare sauce. **\$18.00**

Jamaican coconut crème prawns- (9) Tiger prawns sautéed with julienne veg, garlic and long thread coconut, flashed with Jamaican coconut rum, finished with cream and jasmine rice. **\$25.00**

Chef's suggestions



BBQ plum pork belly- Red marinated with Asian spices, char grilled with crispy noodles and drizzled with Char Sui BBQ glaze and black plum compote. **\$25.00**

Paradiso chicken- Marinated chicken breast topped with sautéed tiger prawns and plump scallops, finished in a white wine, chunky mango and macadamia cream sauce. **\$26.00**

Barkers creek pork medallions- Seared and tossed through roasted walnuts and crispy bacon strips, topped with a sweet red apple glaze and port wine soaked prunes. **\$26.00**

Spanish seafood paella- Sautéed tiger prawns, scallops. NZ half shell mussels and tenderised squid in a risotto style dish, topped with crissini bread sticks. **\$26.00**

New Orleans chicken tenders- Breast strips in a crispy southern style coating, stacked and served with a hickory and coffee infused BBQ sauce(really nice). **\$23.00**

Chicken parmigiana- Golden crumbed chicken breast schnitzel, smothered in our own Napolitano sauce, topped with double smoked ham and melted mozzarella cheese.**\$23.00**

A story about our chef Dan- He was born in 1979 and grew up in the Lockyer Valley and has lived on the Fraser coast for 5 years. He has worked in Clubs, Pubs, Mercure hotel, Taverns and small family run hotels. He was the winner of the “Work skills” gold medal in the Darling Downs region, Was featured on WIN television for the “Signature dish” competition and was reviewed in the Entertainment guide in the Sunday mail. He has experience in Asian, Moroccan, Japanese, American, Fresh seafood and modern Australian cuisine.

ALL MAIN MEALS SERVED WITH A CHOICE OF SALAD AND CHIPS OR POTATO/CHIPS AND VEG.

Kiddies meals



Crumbed sausages, Chicken nuggets, Pluto pup, crumbed chicken drumstick, Battered fish, Spaghetti bolognese- All include a Popper and bowl of ice-cream with topping. \$9.00