



WEEKLY SPECIALS

MONDAY	ANY MEDIUM PIZZA AND FRIES FOR \$25, 5PM TO 9PM
TUESDAY	\$16 PASTAS
WEDNESDAY	ANY SMALL PIZZA AND DESSERT FOR \$25
THURSDAY	WINGS & A BUCKET OF BEERS FOR \$35
FRIDAY	2 GLASSES* OF MONTEPULCIANO & PIZZA BREAD FOR \$25
SATURDAY	ANTIPASTO + 2 HOUSE WINES* \$55
SUNDAY	LARGE TRADITIONAL PIZZA WITH SIDE OF FRIES OR SALAD \$27

**HAPPY HOUR - WED, THURS & FRI, 4 TO 6PM
\$6.50 PINTS, HOUSE SPIRITS* & HOUSE WINES***

DAILY LUNCH SPECIAL

ALL SMALL PIZZAS \$15 UNTIL 3PM

Conditions apply. Offers apply to dine in only. Not available on public holidays. *Happy hour pints exclude Monteith's Cider and Heineken. Wine serve is 150ml glass. Spirits are doubles.



BRUNCH MENU

AVAILABLE UNTIL 3PM

Coco's Eggs Benny (GF)

2 poached free-range eggs on herb potato hash and housemade hollandaise.

• Bacon **\$22.00** • Hot smoked salmon **\$23.00** • Mushrooms **\$20.00** • Spinach **\$18.00**

Brunch Smash

\$23.00

Roasted potato, spicy chorizo, cherry tomato, red onion, baby spinach, basil pesto topped with a poached free-range egg.

Eggs on toast

\$16.00

2 free range eggs, cooked your way, herb potato hash served on toasted ciabatta.

• Add bacon +\$4.50 • Add mushrooms +\$3.00

Caramelized Pancake

Golden fluffy pancake drizzled with toffee sauce.

• With berry couli & fresh fruit

\$21.00

• Streaky bacon, fried banana & whipped cream

\$22.00

Granola

\$16.00

Made in house with fresh fruits, berry compote and greek yoghurt.

Beefeater

\$24.50

Pan fried steak, tempura battered onion rings, melted mozzarella, aioli, beetroot relish and lettuce on ciabatta, served with Coco's fries.

Oink

\$23.50

Pulled pork burger, melted mozzarella, caramelised onion with a whisky & maple BBQ sauce, house-made slaw with aioli and served with Coco's fries.

Hail Caesar

\$24.50

Pan seared chicken breast burger, streaky bacon, fried egg, shaved parmesan, Caesar dressing and cos lettuce. Served with Coco's fries.

Tempura Catch (DF)

\$22.50

Light, crispy battered fish of the day, served with a fresh green salad, Coco's fries and house made tartare.

DAILY LUNCH SPECIAL

ALL SMALL PIZZAS ARE \$15* UNTIL 3PM

Please see the pizza menu for options

*Special is valid for dine in only. Not available on public holidays. Conditions apply.

Good food takes time. Please advise us if you are in a hurry

(GF) = Gluten Free (DF) = Dairy Free

GF Toast option add \$2.00



STARTERS

AVAILABLE ALL DAY

TO SHARE

Garlic Bread	\$9.50
Grilled ciabatta bread with garlic butter.*	
Breads & Dips	\$16.50
Selection of freshly baked European breads with an assortment of in housemade dips. <i>Serves 2.*</i>	
Pizza Bread	\$13.50
All served with mozzarella. Choice of:	
<ul style="list-style-type: none">• Basil pesto and parmesan• Cream cheese and sweet chilli	
Antipasto Platter	\$45.00
A selection of cured meats, smoked salmon, fried calamari, cheeses, tempura onion rings, marinated vegetables with an assortment of breads and dips. <i>Serves 3-4 people.*</i>	
Wings	\$17.50
Succulent grilled chicken wings. Choice of:	
<ul style="list-style-type: none">• New York style hot and spicy with celery sticks and a blue cheese dip• Cocopelli BBQ with aioli	
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Soup of the Day	\$13.50
Your server will advise you of the Chef's creation. Served with a slice of garlic bread.	
Seafood Chowder	\$17.00
A selection of jewels from the sea in a rich, creamy traditional chowder. Served with a slice of garlic bread.	
Sizzling Garlic Prawns	\$19.50
King prawns served sizzling in succulent garlic butter. Served with a slice of grilled European style bread.	
Calamari (GF)	\$17.50
Crispy coated, flash fried calamari, dusted in Coco's seasoning served with chipotle aioli and a salad garnish.	

(GF) = Gluten Free

*Gluten Free bread option add from \$2.00



SALADS

AVAILABLE ALL DAY

Caesar (GF on request)	\$18.50
Soft poached egg, streaky bacon and parmesan on a bed of cos lettuce with Cocopelli's Caesar dressing and garlic and herb croutons.	
• Add Chicken	+ \$6.00
• Add Hot Smoked Salmon	+ \$7.00
Prawn & Calamari (GF)	\$24.50
Sautéed king prawns and calamari with garlic infused olive oil, with a crisp gourmet salad, citrus salsa and chilli and lime vinaigrette.	
Roasted Vege (V) (GF) (DF)	\$22.00
Herb roasted kumara, pumpkin and seasonal vegetables, sunflower and pumpkin seeds, quinoa, mixed through salad greens and sun-dried tomato vinaigrette.	
• Add Bacon	+ \$5.00
• Add Chicken	+ \$6.00
Middle Eastern Lamb (GF) (DF on request)	\$26.00
Seared marinated lamb, quinoa, gourmet salad, sundried tomato vinaigrette served with a coriander tzatziki.	
Beetroot & Feta (V) (GF) (DF on request)	\$22.00
Balsamic roasted beetroot tossed through baby spinach, red onion, cucumber, feta, roasted walnuts and sun-dried tomato vinaigrette. Topped with kumara crisps.	
• Add Chicken	+ \$6.00
Crispy Pork (GF) (DF)	\$25.50
Flash fried spiced pork belly slices served with a gourmet salad, a chilli and lime vinaigrette and crisp apple and citrus salsa.	

Good food takes time. Please advise us if you are in a hurry.

Please advise us of any allergies or dietary requirements.



PASTA

AVAILABLE ALL DAY

ALL SERVED WITH PARMESAN

Deliziosa	\$26.00
Prawn and spicy chorizo spaghetti in a basil pesto creamy vino bianco sauce.	
Salmon Linguine	\$26.00
Hot smoked Akaroa salmon with baby spinach, served with a rich caper and creamy vino bianco sauce.	
Mambo Italiano (V)	\$23.00
Artichokes, roasted red peppers, sun-dried tomatoes, garlic and chilli tossed through linguine with a basil pesto and olive oil.	
• Add chicken	+ \$6.00
Mama Mia*	\$25.50
Traditional Italian in house made meatballs with a fresh basil, garlic, spicy Tuscan sauce, served on spaghetti.	
Pollo	\$26.00
Penne pasta, grilled chicken, bacon and mushrooms in a creamy vino bianco sauce.	
Lamb Ragù	\$26.00
Slow braised NZ lamb in a rich red wine, bacon and herb Tuscan sauce, tossed through linguine.	
Optional gluten free pasta	+ \$4.50

*Mama Mia meatballs are not GF



PIZZA

AVAILABLE ALL DAY

ALL SERVED WITH MOZZARELLA AND PARMESAN

TRADITIONAL PIZZAS

Small: 21cm, 6 slices	\$15.50
Medium: 28cm, 8 slices	\$20.50
Large: 33cm, 12 slices	\$25.50

Half/half on large pizzas only, add \$2.00

Margherita (V)

Fresh tomato, fresh basil on a tomato base.

Napolitana

Napoli sauce, kalamata olives, anchovies and oregano.

Aloha

Ham off the bone, pineapple on a tomato base.

Luigi

Pepperoni, capsicum, red onion on a tomato base.

Cheese Trio (V)

Mozzarella, parmesan, brie on a tomato base.

Fungi Duo (V)

Fresh button and portobello mushrooms on a garlic béchamel base.

GOURMET PIZZAS

Small: 21cm, 6 slices	\$18.50
Medium: 28cm, 8 slices	\$29.50
Large: 33cm, 12 slices	\$35.50

Half/half on large pizzas only, add \$2.00

Montonara

Grilled chicken, sun-dried tomato, brie, spring onion, sweet chilli. Topped with our famous pistachio nut cream. **Coco's signature pizza!**

Trojan

Slow braised lamb, feta, red onion, capsicum on a chermoula sauce base, topped with tzatziki.

The Godfather

Salami, pepperoni, ham off the bone, chorizo and Cocopelli's BBQ sauce on a tomato base.

Matador

Sliced beef, chorizo, jalapeños, red onion, capsicum on a chilli hot sauce base. Topped with sour cream. **This one is a hot and spicy one... not for the faint hearted!**

CCB

Grilled chicken, cranberry sauce, brie, rosemary on a cranberry base.

Louisiana

Cajun spiced chicken, caramelised onion, roasted capsicum on a tomato base. Topped with coriander tzatziki.

Oceania

NZ mussels, prawns, calamari on a creamy garlic base with our own Thousand Island and dill dressing.

Rakaia

Hot smoked Akaroa salmon, cream cheese, capers, on a tomato base.

Grande

Sliced beef, bacon, mushroom, red onion, capsicum on a basil pesto base with a honey mustard dressing.

Bellisimo

Salami, ham off the bone, kalamata olives, red onion, capsicum, mushroom on a tomato base with oregano.

Tuscan (V)

Artichokes, red onion, capsicum, kalamata olives, sun-dried tomato and fresh basil on a tomato base.

Julius Caesar

Grilled chicken, bacon, on a creamy garlic base with traditional Caesar dressing and cos lettuce garnish.

Yes Dear

Sliced Canterbury venison with a blueberry and Port sauce, with red onions, capsicum and blue cheese on a tomato base.

Chicken Apricot

Grilled chicken, apricot chutney, cream cheese and cashew nuts on a tomato base.

Zucha (V)

Baby spinach, roasted pumpkin, kumara, kalamata olives, feta, capsicum on a tomato base with toasted almond garnish.

Bootlegger

Whisky BBQ pulled pork, caramelised onion on a tomato base finished with smoked paprika aioli.

Extra toppings from \$2.50 Extra nut cream \$3.00

Extra meat/seafood Small +\$4.00, Medium +\$5.00 Large +\$6.00

Vegan cheese option Small +\$2.00, Medium +\$3.00 Large +\$4.00

Half/half on large pizzas only, add \$2.00

Please note that we can do Gluten Free bases on small pizzas only (add \$3.00).

The toppings can be Gluten Free by request.

(V) = Vegetarian



SIGNIFICANT OTHERS

AVAILABLE ALL DAY

Ribeye (GF) \$37.50

Aged NZ beef 300g ribeye cooked your way served with a choice of:

- Salad and Coco's fries or sautéed vegetables and roasted potatoes

And a choice of:

- Brandy and green peppercorn sauce
- Creamy mushroom sauce
- Garlic butter
- Red wine jus

Additional:

- Add a side of garlic king prawns + \$8.50
- Add tempura onion rings + \$5.00

Chicken Parmigiana \$29.50

Parmesan and herb crumbed chicken breast smothered in Napoli sauce and melted mozzarella served with a choice of:

- Salad and Coco's fries or sautéed vegetables and roasted potatoes.

Fish of the Day \$POA

Chef's creation. Please ask your server for details.

Pork Belly (GF) \$33.00

Slow roasted pork belly served on a herbed potato hash, sautéed seasonal vegetables and a red wine jus.



At Cocopelli we only use fresh local produce where possible.

Our sauces are made in house. We only use free range eggs, real butter and real cream in all our cooking. Real food, with real ingredients.

Good food takes time. Please advise us if you are in a hurry

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SIDES

AVAILABLE ALL DAY

Coco's Fries

\$9.50

Served with Coco's special seasoning, tomato sauce and our housemade aioli.

Wedges

• With sweet chilli and sour cream.

\$10.00

• Grilled with bacon and mozzarella with sweet chilli and sour cream.

\$14.00

Garden Salad

Freshly mixed green salad with cherry tomatoes, cucumber, capsicum, red onion and sun-dried tomato vinaigrette.

• Small garden salad

\$8.50

• Large garden salad

\$12.50

Greek Salad

Fresh salad greens, feta, kalamata olives, red onion, cucumber and cherry tomatoes, with sun-dried tomato vinaigrette.

• Small Greek salad

\$10.50

• Large Greek salad

\$14.50

Extras

• Extra aioli

+\$1.50

• Extra sour cream

+\$2.50

Please advise us of any allergies or dietary requirements.



DESSERT

AVAILABLE ALL DAY

Cheesecake of the Day	\$12.50
Your server will advise you of today's inspiration.	
Chocolate and Hazelnut Mudhut (GF)	\$13.50
Rich dark chocolate and hazelnut brownie served warm with vanilla ice cream, cream and a fudge and Frangelico sauce.	
Banoffee Pie	\$12.50
Biscuit based pie filled with rich caramel and topped with freshly sliced banana and whipped cream.	
White Chocolate Pannacotta (GF)	\$12.50
Italian style decadent white chocolate and vanilla bean pannacotta served with a mixed berry compote.	
Classic Sundae (GF)	\$9.50
Vanilla ice cream with your choice of berries, chocolate or caramel topped with whipped cream and chopped peanuts.	
• DF ice cream option.	+ \$2.50

DESSERT PIZZA

Serves 2

Rocky Road	\$15.00
Mixed berries, chocolate, marshmallows, chopped peanuts. Served with vanilla ice cream.	
• Gluten free base	+ \$3.00



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