Crafted

COLD DRINKS

PEACH MANGO ICED TEA

Peach iced tea, diced mango, mint leaves 6.9

BERRY ICED TEA

Lemon iced tea, mixed berries, mint leaves 6.9

MANGO LIME GRANITA

Mango & lime blended ice granita, mixed berries 7.9

PASSIONFRUIT GRANITA

Passionfruit & lime blended ice granita, mixed berries 7.9

ICED COFFEES

Iced coffee with ice cream & whipped cream 6.5

Mocha over ice 7

Latte over ice 6

Long black over ice 5

CHOCOLATE FRAPPÉ

Pure melted chocolate blended with ice cream and ice, topped with whipped cream 7.5

MOCHA FRAPPÉ

Espresso and pure melted chocolate blended with ice cream and ice, topped with whipped cream 7.9

CLASSIC MILKSHAKES

Chocolate, strawberry, caramel, or vanilla 6.9

SALTY CARAMEL SHAKE

Salted caramel milkshake, chocolate brownie bits, whipped cream, salted caramel fudge 9.9

TRIPLE CHOC SHAKE

Couverture chocolate milkshake, whipped cream, choc brownie bits 9.9

DESSERTS

CHURROS & ICE CREAM

Churros tossed in cinnamon sugar, w/ ice cream & chocolate pot 13.5

DOUGHNUT FRIES

Dusted w/ icing sugar, served w/ a melted chocolate pot 13.9

BELGIAN WAFFLE

Waffle served w/ strawberry, banana, vanilla ice cream, sliced almonds & melted chocolate 16.5

CHURRO SUNDAE

Vanilla ice cream, churros, brownie crumble, dulce de leche, chocolate fudge & cinnamon sugar 14.5

AFFOGATO DE CUBA

Vanilla ice cream, espresso shot, dulce de leche, Havana Club 7yo Rum 15.9

DESSERT TASTING PLATE (FOR 2)

Churros, doughnut fries, triple choc brownie, vanilla ice cream, dulce de leche, melted chocolate pot, sliced strawberries 25.9

SWEET ADD-ONS:

Melted chocolate pot +3, dulce de leche +4, vanilla ice cream +2, strawberries +3

COFFEE, TEA & HOT CHOC

ESPRESSO

Short black, piccolo, macchiato R 3.3 Latte, flat white, cappuccino, long black R 3.9 | L 4.4 | XL 4.9 Chai latte R 4.9 | L 5.9 | XL 6.4

HOT CHOCOLATE

Thick & creamy, made with pure melted couverture chocolate R 4.7 | L 5.5 | XL 6.3

ORGANIC TEA

English breakfast, earl grey, green tea, peppermint, chamomille R 3.9

MOCHA

Thick & creamy hot chocolate with a shot of espresso R 5.3 | L 5.8 | XL 6.8

Soy +.5, Almond +.5, Decaf +.5 Lactose Free +.5, Syrup +1

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SUNRISE

Orange, apple, mint 7

IMMUNITY

Orange, carrot, lemon, ginger 7

GREE

Kale, celery, spinach & apple 7

REPLENISH

Carrot, apple, ginger 7

HYDRATE

Watermelon, apple & mint 7

JUICE YOUR WAY

Any combination of orange, apple, kale, watermelon, carrot, celery, ginger, mint 7

SMOOTHIES

MANGO BANANA SMOOTHIE

Mango, banana, yogurt, honey 7.5

PROTIEN

BANANA SMOOTHIE

Banana, yogurt & honey 7.5

TROPICAL SMOOTHIE

Mango, passionfruit, banana, yogurt, honey 7.9

BERRY SMOOTHIE

Mixed berries, yogurt, honey 7.5

DIARY FREE

ALMOND COCONUT

Banana, berry, Almond Milk & coconut yogurt 7.9

..... WINE

SPARKLING	150ml 250ml
MORGAN'S BAY SPARKLING (South Australia)	7.9 - 28
WHITE	
HARTOG'S PLATE MOSCATO (South Australia)	7.9 11.9 29
JULIET PINOT GRIGIO (South Australia)	9.5 14.5 37
821 SOUTH SAUVIGNON BLANC (Marlborough, NZ)	8.9 13.9 36
ROTHBURY SEM SAUV BLANC (South Australia)	6.9 9.9 26
MORGAN'S BAY CHARDONAY (South Australia)	7.9 11.9 29
ROSÉ UPSIDE DOWN ROSÉ (South Australia)	7.5 11.5 28
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RED	
JULIET PINOT NOIR (Mornington Pennisula, VIC)	9.5 14.5 37
MORGAN'S BAY CAB MERLOT (South Australia)	6.9 9.9 26
LITTLE BERRY SHIRAZ (McClaren Vale, SA)	8.9 13.9 36
ROTHBURY ESTATE SHIRAZ CABERNET (South Australia)	7.9 11.9 29

COCKTAILS

Crafted MOJITOS

MOJITO CLÁSICO

Havana Club Rum, raw sugar, mint, fresh lime, soda 12

MANGO MOJITO

Havana Club Rum, raw sugar, mango, mint, fresh lime, soda 14

PASSIONFRUIT MOJITO

Havana Club Rum, raw sugar, passionfruit, mint, fresh lime, soda 14

LYCHEE MOJITO

Havana Club Rum, raw sugar, lychee, mint, fresh lime, soda 14

MARGARITAS

CLASSIC

Olmeca Gold Tequila, Triple Sec, lemon & lime juices, salt rim 14

SWEET STRAWBERRY

Strawberry, vanilla, Olmeca Gold Tequila, Triple Sec, citrus juices and a sugar rim 15

SPICY JALAPEÑO

Cucumber, agave, jalapeno, Olmeca Gold Tequila, Triple Sec, citrus juices with a lime ϑ chilli salt rim 15

LYCHEE

Lychees, Olmeca Gold Tequila, Triple Sec, lime & lemon juice and a sugar rim 15

STRAWBERRY DAIQUIRI

Havana Club Rum, fresh strawberry, squeezed lime, served frozen 14

PIÑA COLADA

Havana 3yo, Malibu, pineapple juice, coconut cream 16

HAVANA ICED TEA

Havana 3yo, Triple Sec, tequila, gin, vodka, coke 16

ESPRESSO MARTINI

Espresso, vodka, Kahlúa 15

SANGRIA

CARAFE (500ML) 12 | **JUG (1.1L)** 22

RED OR WHITE WINE

Seasonal fruit, mint leaves, lemonade

SPIRIT

AVAILABLE
- PLEASE ASK STAFF

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BEER & CIDER ~~~

BOTTLED BEER

Pacifico (Mex) 8.5 Corona (Mex) 7.9 Corona Ligera 6.9 Stella Artois 7.9 Great Northern Crisp 6.9

CIDE

Little Green Apple Cider 7.9

CRAFT BEER

Fat Yak 8.9 Stone & Wood Pacific Ale 8.9 Young Henrys Newtowner Pale Ale 8.9 Feral Hop Hog 9.5

TAP BEER

 Pirate Life
 8.9 | 10.5 | 25

 Carlton Dry
 7.9 | 9.9 | 22

 House Special
 8.9 | 10.5 | 25

sch | pint | jug

#COCOCUBANO COCOCUBANO.COM

THE ORIGINAL SMASHED AVO V

Smashed fresh avo, soft poached egg, feta cheese, cherry tomatoes, mixed seeds 13.9 add bacon +4

SIMPLY SMASHED AVO V

Smashed fresh avo. cherry tomatoes, mixed seeds 12.5 add bacon +4, add egg +3

THE BIG AVO V

Smashed fresh avo and feta, two soft poached eggs, haloumi, grilled mushrooms, cherry tomatoes, mixed seeds 21.5 add bacon +4, add smoked salmon +6

BACON & EGG BURGER

Free range fried egg, bacon, bbg sauce 12.9 add hash browns +5

HAVANA FEAST

Two free range fried eggs, bacon, grilled chorizo, hash browns, wilted spinach, blistered cherry tomatoes, sourdough toast 19.9

VEGETARIAN BREKKY V

Two free range poached eggs, grilled haloumi, field mushrooms, wilted spinach, blistered cherry tomatoes, sourdough toast 19.9

BREKKY WRAP

Free range fried egg, bacon, spinach, bbq sauce 12.5 add hash browns +5

EGGS RENEDICT

CUBAN BENNY

Two free range poached eggs, slow cooked pulled pork, bacon, spinach, hollandaise, sourdough toast 19.9

CLASSIC BENNY

Two free range poached eggs, baby spinach, hollandaise, sourdough toast, choice of smoked salmon or ham 18.9

MUSHROOM BENNY V

Two free range poached eggs, sautéed mushrooms, baby spinach, hollandaise, sourdough toast 18.9

EGGS YOUR WAY GO

Two free range eggs fried, poached or scrambled, sourdough toast 10.9 add bacon +4

TOASTIES

Ham, cheese, tomato (or any combination of) 7.9

WAFFLES V

Toasted waffles with berry compote and maple syrup 15.5 add vanilla ice cream +2

FXTRAS

extra egg +3, bacon +4, chorizo +5, hash browns +5, flat mushrooms +4, haloumi +5, avocado +5, smoked salmon +6

V=VEGETARIAN | VG=VEGAN | G=LOW GLUTEN | O=OPTION

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BURGERS

SOUTHERN FRIED CHICKEN BURGER

Southern fried chicken, creamy slaw, house chilli sauce 15.5

SOUTHERN FRIED CHICKEN + BACON DELUXE

Southern fried chicken with bacon & American cheese, creamy slaw, house chilli sauce 18.9

CHICKEN, AVO & BACON

Grilled chicken breast, crispy bacon, avocado, tomato, baby cos lettuce, aioli 16.9

CHEESE BURGER

Wagu beef pattie, American cheese, tomato, onion, pickles, baby cos lettuce, burger mayo 14.9

CHEESE & BACON **DELUXE BURGER**

Wagu beef pattie, double American cheese, crispy bacon, tomato, onion, pickles, baby cos lettuce, burger mayo 18.9

GRILLED CHICKEN BURGER

Grilled chicken breast, tomato, baby cos lettuce, aioli 12.9 add bacon +3, American cheese +1

CUBAN

EL GRANDE

"The Ultimate Cuban Sandwich"

Slow cooked pulled pork, ham, swiss cheese, mustard, pickles, smokey chipotle mayo in a pressed Cuban roll, served with sea salt potato crisps and fries 26.9

CHICKEN CUBANO

Grilled chicken breast, bacon, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce 16.5

CUBANITO

Pulled pork, ham, swiss cheese, mustard, pickles, smokey chipotle mayo 15.5

HAVANA BEEF

Tender pulled beef, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce 16.5

MUSHROOM & FETA V

Mushroom, feta and baby spinach w basil pesto and chipotle mayo 15.5

~ SANDWICHES ~

and Wraps

GRILLED CHICKEN WRAP

Lime & pepper chicken breast, guac, tomato, baby cos lettuce & house chilli sauce 12.5 add bacon +3

SOUTHERN FRIED CHICKEN WRAP

Southern fried chicken, tomato, aioli & baby cos lettuce 12.9 add bacon +3

B.L.A.T. SANDWICH

Bacon, lettuce, avocado, tomato, aioli on sourdough bread 14.9

CHICKEN AVO SANDWICH

Grilled chicken, smashed avo, sliced tomato, cucumber, mixed leaves and aioli 15.9

CHICKEN BURRITO

Grilled chicken, brown rice, black beans, jalapeños, sour cream, creamy chipotle slaw, cheese 12.9

PULLED BEEF BURRITO

Slow cooked pulled beef, brown rice, black beans, jalapeños, sour cream, creamy chipotle slaw, cheese 12.9

VEGGIE BURRITO V

Chargrilled corn. capsicum. black beans ,brown rice, jalapenos, sour cream, creamy chipotle slaw, cheese 12.5

SMALL PLATES

CORN CHIPS & GUAC VG

Crispy corn chips, quacamole 8.5

HALOUMI FRIES V Haloumi fries w/ yogurt dip & pomegranate seeds 14.9

SALT & PEPPER CALAMARI G

Crispy salt & pepper calamari, parsley, chilli, aioli 14.9

SOUTHERN FRIED CHICKEN

Crispy fried chicken tenders, served w/ chilli aioli 11.9

LOADED FRIES

Nacho beef, cheese on fries 11.9 swap for sweet potato fries +2

PRAWNS. CHORIZO & HALOUMI

Grilled garlic prawns, chorizo & grilled haloumi, served w/ aioli, soft tortillas 21.9

CHICKEN & MUSHROOM **OUESADILLA**

w/ roasted capsicum & melted cheese in a folded soft flour tortilla served w/ sour cream 15.5 add quac +4

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MUSHROOM & CAPSICUM OUESADILLA V

w/ melted cheese in a folded soft flour tortilla served w/ sour cream 13.5 add guac +4

Two tacos with capsicum salsa, guac & creamy chipotle slaw on soft tortillas

GRILLED RFFR CHICKEN BATTERED FISH 15.9 16.9

PULLED BEEF 16.9

SOUTHERN FRIED CHICKEN 16.9

Add an extra taco (same as ordered) +8.5

NACHOS

Crispy tortilla chips, guacamole, cheese, tomato salsa, sour cream

CLASSIC BEEF 17

GRILLED CHICKEN VEGGIE NACHOS

CHICKEN FAJITA

Grilled chicken served w/ roasted red capsicum, quacamole, sour cream, fresh jalapeños & soft tortillas 18.9

CHICKEN SCHNITZEL

Crumbed chicken breast served w/ fries & creamy slaw 23.5

NACHO LOADED SCHNITZEL

Crumbed chicken breast loaded w/ corn chips, nacho beef, cheese, guac & sour cream, served w/ fries & creamy slaw 27.9

GRILLED SALMON GO

Grilled Tasmanian salmon fillet, served w/ fries & side salad 28.9 swap fries for Cuban rice +2

GRILLED CHICKEN G

Chargrilled lime chicken breast on Cuban rice, mixed leaf salad, w/ side of house chilli sauce 24.5

FISH & CHIPS

Wild caught crispy battered fish w/ fries & mixed leaf salad 21.9

— SALADS & BOWLS =

CHICKEN & AVO SALAD G

Grilled chicken, avocado, fresh garden salad, sun dried tomatoes, feta, w/a green goddess dressing 13.9

WARM MUSHROOM RICE BOWL VGO

Grilled field mushrooms, brown rice. avocado, baby spinach, black beans, parmesan cheese 17.9

add chicken +4, haloumi +5

HALOUMI SALAD V

Grilled haloumi, fresh garden salad. sun-dried tomatoes, fried shallots with a green goddess dressing 14.5

GRILLED CHICKEN BOWL

Grilled chicken, avocado, charred corn. sun-dried tomatoes, baby spinach, spring onion, pepitas with a creamy pesto dressing on warm brown rice 16.9