

Crafted COLD DRINKS

PEACH MANGO ICED TEA
Peach iced tea, diced mango, mint leaves 8.9

BERRY ICED TEA
Lemon iced tea, mixed berries, mint leaves 8.9

CHOCOLATE FRAPPÉ
Pure melted chocolate blended with ice cream and ice, topped with whipped cream 8.9

MOCHA FRAPPÉ
Espresso and pure melted chocolate blended with ice cream and ice, topped with whipped cream 9.5

ICED COFFEES

Iced coffee with ice cream & whipped cream 7.5
Iced Mocha 8
Iced Latte 7
Iced Long Black 5

CLASSIC MILKSHAKES
Chocolate, strawberry, caramel, or vanilla 8.5

SALTY CARAMEL SHAKE
Salted caramel milkshake, chocolate brownie bits, whipped cream, salted caramel fudge 10.9

TRIPLE CHOC SHAKE
Couverture chocolate milkshake, whipped cream, choc brownie bits 10.9

Granita's

**MANGO LIME
LEMON & MINT
LYCHEE
WILD BERRY
PASSIONFRUIT**

Blended frosty granita 9.9

DESSERTS

CHURROS & ICE CREAM
Churros tossed in cinnamon sugar, w/ ice cream & chocolate pot 14.9

APPLE PIE BITES
Short crust pastry bites (8), w/ slowly stewed apples in cinnamon sauce, served w/ vanilla ice cream 14.9

BELGIAN WAFFLE
Waffle served w/ strawberry, banana, vanilla ice cream, sliced almonds & melted chocolate 18.9

CHOC MUDSLIDE
Chocolate cake, vanilla ice cream w/ pure melted chocolate 15.9

CHURRO SUNDAE
Vanilla ice cream, churros, brownie crumble, dulce de leche, chocolate fudge & cinnamon sugar 15.9

AFFOGATO DE CUBA
Vanilla ice cream, espresso shot, dulce de leche, Havana Club 7yo Rum 19.9

DESSERT TASTING PLATE (FOR 2)
Churros, apple pie bites, triple choc brownie, vanilla ice cream, dulce de leche, melted chocolate pot, sliced strawberries 29.9

WARM DOUBLE CHOC BROWNIE
Two brownies served w/ ice cream, strawberries & couverture melted chocolate 17.9

SWEET ADD-ONS:
Melted chocolate pot +4
Dulce de leche +4
Vanilla ice cream +3
Strawberries +4

COFFEE, TEA & HOT CHOC

ESPRESSO

Short Black, Piccolo, Macchiato R 3.5
Latte, Flat White, Cappuccino, Long Black R 4.5 | L 5
Chai Latte R 6 | L 7

HOT CHOCOLATE

Thick & creamy, made with pure melted couverture chocolate R 5 | L 6

ORGANIC TEA

English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomille R 5

MOCHA

Thick & creamy hot chocolate with a shot of espresso R 6.5 | L 7.5

Soy +.8, Almond +.8,
Oat +.8, Lactose free +.8,
Decaf +.8, Extra shot +.8, Syrup +1



#COCOCUBANO
COCOCUBANO.COM

WINE

SPARKLING

MORGAN'S BAY SPARKLING (South Australia) reg | large | btl
150ml 250ml 7.9 | - | 29

WHITE

HARTOG'S PLATE MOSCATO (South Australia) 8.9 | 12.9 | 35
JULIET PINOT GRIGIO (South Australia) 10.5 | 15.9 | 40
821 SOUTH SAUVIGNON BLANC (Marlborough, NZ) 10 | 15.9 | 40
ROTHBURY SEM SAUV BLANC (South Australia) 9.5 | 12.9 | 35
MORGAN'S BAY CHARDONAY (South Australia) 9.5 | 12.9 | 35

ROSÉ

UPSIDE DOWN ROSÉ (South Australia) 7.9 | 11.9 | 29

RED

JULIET PINOT NOIR (Mornington Peninsula, VIC) 10 | 15 | 39
MORGAN'S BAY CAB MERLOT (South Australia) 8.5 | 11.9 | 35
LITTLE BERRY SHIRAZ (McClaren Vale, SA) 10 | 14.9 | 39
ROTHBURY ESTATE SHIRAZ CABERNET (South Australia) 8.9 | 12.9 | 32

CRAFT BEER

Wild Yak 8.9
Stone & Wood Pacific Ale 10.9
Young Henrys Newtowner Pale Ale 10.5
Balter XPA 10.9

TAP BEER

AVAILABLE - PLEASE
ASK YOUR FRIENDLY
STAFF MEMBER

BEER & CIDER

Pacifico (Mex) 9.5
Corona (Mex) 8.5
Stella Artois 7.9
Great Northern Crisp 7.5
Pure Blonde 7.9
Carlton Dry 7.9
Somersby Apple Cider 8.9

COCKTAILS

Crafted MOJITOS

MOJITO CLÁSICO
Havana Club Rum, raw sugar, mint, fresh lime, soda 17

PASSIONFRUIT MOJITO
Havana Club Rum, raw sugar, passionfruit, mint, fresh lime, soda 18

MANGO MOJITO
Havana Club Rum, raw sugar, mango, mint, fresh lime, soda 17

LYCHEE MOJITO
Havana Club Rum, raw sugar, lychee, mint, fresh lime, soda 18

MARGARITAS

CLASSIC
Olmeca Gold Tequila, Triple Sec, lemon & lime juices, salt rim 18

SWEET STRAWBERRY
Strawberry, vanilla, Olmeca Gold Tequila, Triple Sec, citrus juices and a sugar rim 18

SPICY JALAPEÑO
Cucumber, agave, jalapeno, Olmeca Gold Tequila, Triple Sec, citrus juices with a lime & chilli salt rim 18

LYCHEE
Lychees, Olmeca Gold Tequila, Triple Sec, lime & lemon juice and a sugar rim 18

CLASSICS

APEROL SPRITZ
Aperol, sparkling wine, orange wedge 15

STRAWBERRY DAIQUIRI
Havana Club Rum, fresh strawberry, squeezed lime, served frozen 18

PIÑA COLADA
Havana 3yo, Malibu, pineapple juice, coconut cream 19

PASSION FROSTY
Havana Club Rum, passionfruit & lime blended ice granita 20

HAVANA ICED TEA
Havana 3yo, Triple Sec, tequila, gin, vodka, coke 20

BOOZY CHOC FRAPPE
Frangelico, Baileys, milk chocolate, cream, blended w/ ice 20

ESPRESSO MARTINI
Espresso, vodka, Kahlúa 20

SANGRIA

CARAFE (500ML) 19 | JUG (1.1L) 30

RED OR WHITE WINE

Seasonal fruit, mint leaves, lemonade

SPIRITS

AVAILABLE
- PLEASE
ASK STAFF

All our products may contain traces of gluten, nuts, dairy. Ask if you have questions regarding allergies. Surcharges apply to credit card. 15% surcharge on Public Holidays.



TAPAS

CORN CHIPS & GUAC ^{VG}
Crispy corn chips, guacamole 8.9

HALOUMI FRIES ^V
Haloumi fries w/ yoghurt dip & pomegranate seeds 16.9

SALT & PEPPER CALAMARI ^G
Crispy salt & pepper calamari, parsley, chilli, aioli 15.9

SOUTHERN FRIED CHICKEN
Crispy fried chicken tenders, served w/ chilli aioli 13.5

ROASTED VEGGIES
Mix roasted veggies served w/ yoghurt dip 14.5

CHEESY CHILLI FRIES 10.9

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 24.9

DOUBLE CRUNCHY PRAWNS
Served w/ aioli 15.5

GRILLED CHICKEN SKEWERS ^G
Three grilled chicken skewers, sesame seeds, yoghurt dip 13.5
add extra skewer +4

CHICKEN SLIDERS
Fried chicken sliders (2), creamy slaw, house chilli sauce 15.9

PULLED BEEF SLIDERS
Pulled beef sliders (2), lettuce, tomato, pickles, burger mayo 15.9

WARM OLIVES 9.9

GARLIC BREAD 7.9

QUESADILLAS

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

CHICKEN & MUSHROOM
15.9

MUSHROOM & CAPSICUM ^V
13.9

TACOS

GRILLED CHICKEN
Lime & pepper chicken (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 17.5

FISH TACOS
Beer battered fish (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 18.5

PULLED BEEF
Marinated pulled beef (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 17.9

SOUTHERN FRIED CHICKEN
Southern fried chicken (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 17.9

NACHOS

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

CLASSIC BEEF
19

GRILLED CHICKEN
19

VEGGIE NACHOS
18

FAJITAS

All our fajitas are served w/ roasted red capsicum, guacamole, sour cream, fresh jalapeños & soft tortillas

CHARGRILLED CHICKEN 19.9

GRILLED HALOUMI & MUSHROOMS ^V 19.9

BURGERS

ADD FRIES 4

SOUTHERN FRIED CHICKEN BURGER
Southern fried chicken, creamy slaw, house chilli sauce 16.9

SOUTHERN FRIED CHICKEN + BACON DELUXE
Southern fried chicken with bacon & American cheese, creamy slaw, house chilli sauce 19.9

CHICKEN, AVO & BACON
Grilled chicken breast, crispy bacon, avocado, tomato, baby cos lettuce, aioli 19.5

GRILLED CHICKEN BURGER
Grilled chicken breast, tomato, baby cos lettuce, aioli 16.9
add bacon +3, American cheese +1

WAGYU CHEESE BURGER
Wagyu Beef, American cheese, tomato, onion, pickles, baby cos lettuce, burger mayo 18.5

WAGYU CHEESE & BACON DELUXE BURGER
Wagyu Beef, double American cheese, crispy bacon, tomato, onion, pickles, baby cos lettuce, burger mayo 21.9

FISH BURGER
Crispy battered fish fillet, capsicum salsa, shredded lettuce, signature tartare sauce 19.5

FARMHOUSE BURGER
Grilled haloumi, free range fried egg, onion jam, rocket, fresh tomato, house chilli sauce 18.5

CUBAN

PRESSED SANDWICHES

ADD FRIES 4

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 29.9

CHICKEN CUBANO
Grilled chicken breast, bacon, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce 19.5

CUBANITO
Pulled pork, ham, swiss cheese, mustard, pickles, smokey chipotle mayo 18.9

HAVANA BEEF
Tender pulled beef, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce 19.5

HALOUMI CRUZ
Grilled haloumi, roasted red capsicum, rainbow slaw, smokey chipotle mayo 18.9

BURRITOS

ADD FRIES 4

CHICKEN BURRITO
Grilled chicken, brown rice, black beans, jalapeños, sour cream, creamy chipotle slaw, cheese 15.5

PULLED BEEF BURRITO
Slow cooked pulled beef, brown rice, black beans, jalapeños, sour cream, creamy chipotle slaw, cheese 15.9

CHICKEN WRAP
Lime & pepper chicken breast, guac, tomato, baby cos lettuce & house chilli sauce, toasted 16.5 add bacon +3

SOUTHERN FRIED CHICKEN WRAP
Southern fried chicken, tomato, aioli & baby cos lettuce 16.9
add bacon +3

VEGGIE BURRITO ^V
Chargrilled corn, capsicum, black beans, brown rice, jalapeños, sour cream, creamy chipotle slaw, cheese 13.9

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

MAINS

CHICKEN SCHNITZEL
Crumbed chicken breast served w/ fries & creamy slaw 26.9
add pouring sauce +3

NACHO LOADED SCHNITZEL
Crumbed chicken breast loaded w/ corn chips, nacho beef, cheese, guac & sour cream, served w/ fries & creamy slaw 29.9

CUBAN LOADED SCHNITZEL
Crumbed chicken breast loaded w/ pulled pork, ham, swiss cheese, pickles & smokey chipotle mayo, served w/ fries & creamy slaw 29.9

CHICKEN PARMIGIANA
Crispy chicken schnitzel, seasoned tomato passata, topped w/ melted cheese served w/ fries 28.9

WARM MUSHROOM RICE BOWL ^{VG}
Grilled field mushrooms, brown rice, avocado, baby spinach, black beans, parmesan cheese 20.9
add chicken +4, haloumi +5

CUBAN ROPA PLATE
(Pork or Beef) Slow cooked pulled meat w/ capsicum & olives, Cuban rice, served w/ soft tortillas 24.9

LAMB SHANK
Slow cooked lamb, roasted veg served w/ seasoned mashed potato + pouring sauce 37.9

Feast LOVERS

Grilled meats served w/ mashed potato, salad and choice of pouring sauce.

STEAK & CHICKEN 44.9

STEAK & FISH 46.9

STEAK & RIBS 52.9

FROM THE GRILL

GRILLED CHICKEN ^G
Chargrilled lime chicken breast on Cuban rice, mixed leaf salad, w/ side of house chilli sauce 26.9
add pouring sauce +3

GRILLED SALMON ^{GO}
Grilled Tasmanian salmon fillet, served w/ fries & side salad 34.9
swap fries for Cuban rice +2

GRILLED BARRAMUNDI ^{GO}
Grilled barramundi fillet, served w/ fries & side salad 34.9
swap fries for Cuban rice +2

ANGUS SIRLOIN STEAK
250g Angus sirloin steak w/ fries, mixed leaf salad & your choice of pouring sauce 38.8

SURF & TURF
250g Angus sirloin steak topped w/ grilled garlic prawns, w/ fries, mixed leaf salad & choice of pouring sauce 44.9

BEEF RIBS
Slow cooked beef ribs w/ Havana bbq glaze, served w/ fries & garden salad 45.9
add fried chicken +6

PORK RIBS
Slow cooked pork ribs w/ Havana bbq glaze, served w/ fries & garden salad 48.9
add fried chicken +6

FISH & CHIPS
Wild caught crispy battered fish, w/ fries & mixed leaf salad 25

SEAFOOD TRIO
Choice of grilled barramundi or salmon, grilled garlic prawns, crispy calamari, jalapeños, red chilli, tortilla, served w/ mixed leaf salad, house chilli sauce & tartare sauce 45

POURING SAUCE OPTIONS
gravy | mushroom
creamy peppercorn

SALADS

CHICKEN & AVO SALAD ^G
Grilled chicken, avocado, fresh garden salad, sun dried tomatoes, feta, w/ a zesty lemon, herb & garlic dressing 22.9

TROPICAL PRAWN SALAD ^{VO/G}
Grilled prawns, avocado, pomegranate & orange, Spanish onion, mixed leaf salad w/ a lemon, herb & garlic dressing 26.9

FRIES & SAUCES

FRIES 7.5

SWEET POTATO FRIES 9.5

MASHED POTATO 7

DIPPING SAUCES 1.5
Aioli, smokey chipotle, chilli aioli, tartare

DICED JALAPEÑOS 2