

# Crafted COLD DRINKS

## PEACH MANGO ICED TEA

Peach iced tea, diced mango, mint leaves 7.9

## BERRY ICED TEA

Lemon iced tea, mixed berries, mint leaves 7.9

## MANGO LIME GRANITA

Mango & lime blended ice granita, mixed berries 8.9

## PASSIONFRUIT GRANITA

Passionfruit & lime blended ice granita, mixed berries 8.9

## ICED COFFEES

Iced coffee with ice cream & whipped cream 7

Iced Mocha 8

Iced Latte 6.5

Iced Long Black 5

## CHOCOLATE FRAPPÉ

Pure melted chocolate blended with ice cream and ice, topped with whipped cream 7.9

## MOCHA FRAPPÉ

Espresso and pure melted chocolate blended with ice cream and ice, topped with whipped cream 8.5

## CLASSIC MILKSHAKES

Chocolate, strawberry, caramel, or vanilla 7.5

## 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

# DESSERTS

## CHURROS & ICE CREAM

Churros tossed in cinnamon sugar, w/ ice cream & chocolate pot 13.9

## APPLE PIE BITES

Short crust pastry bites (8), w/ slowly stewed apples in cinnamon sauce, served w/ vanilla ice cream 13.9

## BELGIAN WAFFLE

Waffle served w/ strawberry, banana, vanilla ice cream, sliced almonds & melted chocolate 16.9

## CHURRO SUNDAE

Vanilla ice cream, churros, brownie crumble, dulce de leche, chocolate fudge & cinnamon sugar 14.9

## DESSERT TASTING PLATE (FOR 2)

Churros, apple pie bites, triple choc brownie, vanilla ice cream, dulce de leche, melted chocolate pot, sliced strawberries 26.9

### 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 4.2 | L 4.7  
Chai Latte R 5 | L 6

## HOT CHOCOLATE

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

## MOCHA

Thick & creamy hot chocolate with a shot of espresso R 5.5 | L 6.5

## ORGANIC TEA

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

Soy, Almond, Lactose free +.7,  
Decaf +.7, Extra shot +.7,  
Syrups +1

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.



#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)

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)

7.5 | 10.9 | 28

MORGAN'S BAY CHARDONAY (South Australia)

7.9 | 11.9 | 29

## ROSÉ

UPSIDE DOWN ROSÉ (South Australia)

7.9 | 11.9 | 29

## RED

JULIET PINOT NOIR (Mornington Peninsula, VIC)

9.5 | 14.5 | 37

MORGAN'S BAY CAB MERLOT (South Australia)

7.5 | 10.9 | 28

LITTLE BERRY SHIRAZ (McClaren Vale, SA)

8.9 | 13.9 | 36

ROTHBURY ESTATE SHIRAZ CABERNET (South Australia)

7.9 | 11.9 | 29

# CRAFT BEER

Wild Yak 8.9  
Stone & Wood Pacific Ale 10.9  
Young Henrys Newtowner Pale Ale 10.9  
Balter XPA 11.5

# BEER & CIDER

Corona (Mex) 8.5  
Stella Artois 7.9  
Great Northern Crisp 6.9  
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 16

### PASSIONFRUIT MOJITO

Havana Club Rum, raw sugar, passionfruit, mint, fresh lime, soda 17

### 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 17

# MARGARITAS

## CLASSIC

Olmecca Gold Tequila, Triple Sec, lemon & lime juices, salt rim 17

## SPICY JALAPEÑO

Cucumber, agave, jalapeno, Olmecca Gold Tequila, Triple Sec, citrus juices with a lime & chilli salt rim 17.5

## SWEET STRAWBERRY

Strawberry, vanilla, Olmecca Gold Tequila, Triple Sec, citrus juices and a sugar rim 17.5

## LYCHEE

Lychees, Olmecca Gold Tequila, Triple Sec, lime & lemon juice and a sugar rim 17.5

# CLASSICS

## APEROL SPRITZ

Aperol, sparkling wine, orange wedge 14

## PASSION FROSTY

Havana Club Rum, passionfruit & lime blended ice granita 18

## STRAWBERRY DAIQUIRI

Havana Club Rum, fresh strawberry, squeezed lime, served frozen 17

## HAVANA ICED TEA

Havana 3yo, Triple Sec, tequila, gin, vodka, coke 19.5

## PIÑA COLADA

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

## ESPRESSO MARTINI

Espresso, vodka, Kahlúa 17

# SANGRIA

CARAFE (500ML) 17 | JUG (1.1L) 27

## RED OR WHITE WINE

Seasonal fruit, mint leaves, lemonade

# SPIRITS

AVAILABLE  
- PLEASE  
ASK STAFF

# TAPAS

**CORN CHIPS & GUAC** <sup>VG</sup>  
Crispy corn chips, guacamole 8.9

**HALOUMI FRIES** <sup>V</sup>  
Haloumi fries w/ yoghurt dip & pomegranate seeds 16.9

**SALT & PEPPER CALAMARI** <sup>G</sup>  
Crispy salt & pepper calamari, parsley, chilli, aioli 15.9

**SOUTHERN FRIED CHICKEN**  
Crispy fried chicken tenders, served w/ chilli aioli 12.9

**LOADED FRIES**  
Nacho beef & cheese on fries, smokey chipotle 11.9  
*swap for sweet potato fries +2*

**PRAWNS, CHORIZO & HALOUMI**  
Grilled garlic prawns, chorizo & grilled haloumi, served w/aioli, soft tortillas 22.9

**GRILLED CHICKEN SKEWERS** <sup>G</sup>  
Three grilled chicken skewers, sesame seeds, yoghurt dip  
*add extra skewer +3*

## QUESADILLAS

w/ roasted capsicum & melted cheese in a folded soft flour tortilla served w/ sour cream *add guac +5*

**CHICKEN & MUSHROOM**  
16.9

**MUSHROOM & CAPSICUM** <sup>V</sup>  
14.9

## TACOS

**GRILLED CHICKEN**  
Lime & pepper chicken (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 16.9

**FISH TACOS**  
Beer battered fish (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 17.9

**PULLED BEEF**  
Marinated pulled beef (2), capsicum salsa, guac & creamy chipotle slaw on a soft tortilla 17.5

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

## FAJITAS

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

**CHARGRILLED CHICKEN**  
19.9

**GRILLED HALOUMI & MUSHROOMS** <sup>V</sup>  
19.9

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

# BURGERS

**SOUTHERN FRIED CHICKEN BURGER**  
Southern fried chicken, creamy slaw, house chilli sauce, served w/ fries 18.9

**SOUTHERN FRIED CHICKEN + BACON DELUXE**  
Southern fried chicken with bacon & American cheese, creamy slaw, house chilli sauce, served w/ fries 22.9

**CHICKEN, AVO & BACON**  
Grilled chicken breast, crispy bacon, avocado, tomato, baby cos lettuce, aioli, served w/ fries 21.9

**WAGYU CHEESE BURGER**  
Wagyu Beef, American cheese, tomato, onion, pickles, baby cos lettuce, burger mayo, served w/ fries 19.9

**WAGYU CHEESE & BACON DELUXE BURGER**  
Wagyu Beef, double American cheese, crispy bacon, tomato, onion, pickles, baby cos lettuce, burger mayo, served w/ fries 23.9

**GRILLED CHICKEN BURGER**  
Grilled chicken breast, tomato, baby cos lettuce, aioli, served w/ fries 17.9  
*add bacon +3, American cheese +1*

## CUBAN

PRESSED SANDWICHES

### 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 28.9

**CHICKEN CUBANO**  
Grilled chicken breast, bacon, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce, served w/ fries 20.9

**CUBANITO**  
Pulled pork, ham, swiss cheese, mustard, pickles, smokey chipotle mayo, served w/ fries 21.5

**HAVANA BEEF**  
Tender pulled beef, swiss cheese, pickles, smokey chipotle mayo, Havana bbq sauce, served w/ fries 20.9

**HALOUMI CRUZ**  
Grilled haloumi, roasted red capsicum, rainbow slaw, smokey chipotle mayo, served w/fries 19.9

## BURRITOS

**CHICKEN BURRITO**  
Grilled chicken, brown rice, black beans, jalapeños, sour cream, creamy chipotle slaw, cheese, served w/ fries 18.5

**PULLED BEEF BURRITO**  
Slow cooked pulled beef, brown rice, black beans, jalapeños, sour cream, creamy chipotle slaw, cheese, served w/ fries 18.9

**VEGGIE BURRITO** <sup>V</sup>  
Chargrilled corn, capsicum, black beans, brown rice, jalapenos, sour cream, creamy chipotle slaw, cheese, served w/ fries 17.9

**CHICKEN WRAP**  
Lime & pepper chicken breast, guac, tomato, baby cos lettuce & house chilli sauce, toasted, served w/ fries 17.9 *add bacon +3*

## FRIES & SAUCES

**FRIES** 6.5

**SWEET POTATO FRIES** 8.5

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

**DICED JALAPEÑOS** 2

# NACHOS

### CLASSIC BEEF

Crispy tortilla chips, 100% Aussie beef mince, guacamole, cheese, salsa, sour cream 18

### GRILLED CHICKEN

Crispy tortilla chips, grilled chicken, guacamole, cheese, salsa, sour cream 18

### SAUTÉED BLACK BEANS <sup>V</sup>

Crispy tortilla chips, black beans, guacamole, cheese, salsa, sour cream 17

*Add diced jalapeños +2*

# MAINS

**CHICKEN SCHNITZEL**  
Crumbed chicken breast served w/ fries & creamy slaw 24.9  
*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 28.9

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

**WARM MUSHROOM RICE BOWL** <sup>VGO</sup>  
Grilled field mushrooms, brown rice, avocado, baby spinach, black beans, parmesan cheese 21.5  
*add chicken +5, haloumi +5*

**FISH & CHIPS**  
Wild caught crispy battered fish, w/ fries & mixed leaf salad 22.9

### FROM THE GRILL

**GRILLED CHICKEN** <sup>G</sup>  
Chargrilled lime chicken breast on Cuban rice, mixed leaf salad, w/ side of house chilli sauce 24.9  
*add pouring sauce +3*

**GRILLED SALMON** <sup>GO</sup>  
Grilled Tasmanian salmon fillet, served w/ fries & side salad 29.9  
*swap fries for Cuban rice +2*

**ANGUS SIRLOIN STEAK**  
250g Angus sirloin steak w/ fries, mixed leaf salad & your choice of pouring sauce 36.9

**SURF & TURF**  
250g Angus sirloin steak topped w/ grilled garlic prawns, w/ fries, mixed leaf salad & choice of pouring sauce 42.9

### POURING SAUCE OPTIONS

gravy | mushroom | creamy peppercorn

# SALADS

**CHICKEN & AVO SALAD** <sup>G</sup>  
Grilled chicken, avocado, fresh garden salad, sun dried tomatoes, feta, w/ a zesty lemon, herb & garlic dressing 21.5

**TROPICAL PRAWN SALAD** <sup>VO/G</sup>  
Grilled prawns, avocado, pomegranate & orange, Spanish onion, mixed leaf salad w/ a lemon, herb & garlic dressing 24.9