



Osteria il Coccia

snacks

coccia's sourdough bread, smoked butter 8
warm mixed olives, lemon and herbs 7
taramasalata cod roe dip, seaweed lavosh 12
prosciutto san daniele, 24 months, nectarine 18

antipasti

freshly shucked mitchell island rock oysters 24 | 48
yellow fin tuna, avocados, agrodolce tomato 24
veal tartare, carrot mayo, shitake 23
burrata, chickpea flat bread, eggplants, basil 23

handmade pasta, risotto

aged risotto, saffran, pumpkin, sprouted seeds 27 | 39
fusilli, beef & pork ragout 27 | 39
potato gnocchi, mushrooms, parmesan fondue 25 | 37
tagliolini, seafood marinara 29 | 43

Local's Night Wednesdays
\$45 for 2 courses and a glass
of wine

le tour de l'osteria 4 courses chef tasting 70
wine pairing host wine tasting 49

secondi

wild whole snapper, fermented cabbage, capers 39
o'connor sirloin on the bone 300g, brussels sprouts,
garlic 41
dry aged duck, radicchio, black barley, bush berry 39

contorni

mixed green leaves, aged balsamic 9
wood fired chat potatoes, butter, herbs 12
peppers, mint, garlic, chilli, pane profumato 12

BISTECCA, black angus dry aged rib eye [120 days]
600gr on the bone, marble 3, rangers valley farm,
wood fired potatoes 81

MORETON BUG, citrus butter, finger lime 48

FIORENTINA, black angus o'connor tbone, dry aged
[5 weeks] 1kg on the bone, mixed leaves 98

pre order coccia's sourdough bread 8
we sell our smoked butter 5

dolci

classic tiramisu 12
black berry sorbetto, frozen meringue 15
wood oven ricotta cake, figs. balsamic 15

formaggi

three cheese coccia's bread & lavosh 30
one cheese coccia's bread & lavosh 14

Our Book Farm to Flame \$55
Gift Vouchers Available

1.5% surcharge all cards. 10% surcharge Sundays.

We are proud to cook only with fire. We make our pasta and our bread using Australian wholemeal organic stone grain flour. Our butter is smoked with hay. Our seafood is from sustainable fishing. Essentially we cook without rules.