EATERY AND BAR

COCO CABANA

BY FRANK'S

24 Frankton Rd | Ramada Central Hotel | www.cococabana.co.nz

Queenstown's newest eatery and bar by Frank's, located at the top of the hill. All-day dining, Tiki cocktails and a Redwood canopy deck perfect for a quick coffee, brunch, after work drinks with friends or a special occasion.

TIKI COCKTAILS - SAMPLE MENU

MANGO MOJITO | plantation 3 star rum, mango, mint, soda

FROZEN STRAWBERRY DAIQUIRI | Havana 3yr rum, lime, strawberries

FROZEN PINA COLADA | Havana club especial rum, pineapple, coconut

PASSIONFRUIT CAIPIRINHA yaguara cachaca, lime, passionfruit

BUTTERED RUM PUNCH | buttered rum, caramelised brown sugar, orange

MAI TAI | plantation 3 star, goslings black seal, café orgeat

THE ZOMBIE | secret tiki mix served in a flaming tiki mug

FRANK'S DAIQUIRI | plantation 3 star, orange syrup, lime

PALOMA | el jimador tequila, pierre ferrand, agave, grapefruit

GIMME SOME SMORE | plantation dark rum, amaretto, coconut, choc, smores

SINGAPORE SLING | widges gin, cherry brandy, pierre ferrand, pineapple

MINT CHOC LAMINGTON | tried & true vodka, chocolate, mint, coconut

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BREAKFAST - SAMPLE MENU

HUEVOS RANCHEROS | V | GF |
fresh corn tortillas, refried beans, salsa verde, fried eggs, avocado, coriander

FRANK'S BENNY | GF |
sourdough ciabatta, dressed spinach, ghee hollandaise
Choose streaky bacon, Frank's hot smoke salmon, Tiki ham off the bone or asparagus

SALMON + SMASHED AVO BOWL | GF | DF*|
smashed avo, pea, mint + edamame, cherry toms, pickled onions, tahini yoghurt,
Tio Pablo crisps, lemon, cured salmon

VEGAN MORNING GLORY | VE | DF | GF*|
Frogels, sauteed spinach + kale, Parkvale mushrooms, beetroot + za-atar puree, quinoa,
zucchini, smashed avo, asparagus, herb oil, chilli, almonds, sesame seeds

THE FAT HAYDN | GF*| DF*|
sourdough ciabatta, poached eggs, avocado, pork + cider sausage,
Parkvale mushrooms, spinach, streaky bacon, smashed spuds

SOURDOUGH PANCAKES | V*|
char pineapple, sticky lime coconut, banana, maple, Duck Island ice cream

6 TYPES OF WELLNESS BOWLS | GF | VE |
Acai | Salted Caramel | Coco Blue | Spirit | Mango | Coco Hot Bowl

5 TYPES OF BREAKFAST SMOOTHIES |
Coco Berry Bliss | Paleo Nutty Date | Greene | What's Up Doc | Immunity

PREMIUM FAIR TRADE, ORGANIC COFFEE BY UNDERGOUND

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ALL DAY DINING - SAMPLE MENU

HAWAIIAN FRIED MOCHIKO CHICKEN | GF* | DF | Furikake, gochujang mayo

CURRY PUFFS | VE | sweet chilli, yellow curry sauce

CEVICHE BLUE COD TOSTADAS | GF | DF |
smoked jalapeno aioli, pico de gallo, avocado, fried leek, chili, coriander

SALMON POKE SALAD BOWL | GF | DF |
Mt Cook Salmon, Tamari, Furikake, edamame, avocado, cabbage, lettuce, carrot, cucumber, spring onion, sesame, sriracha mayo

BLUE COD LETTUCE CUPS | GF |
secret rub, pickled cabbage, fisherman's mayo, taro crisps, char lemon

CHAR LAMB + VEG SKEWERS | GF*| DF | salad, pita, hummus, chilli, tahini yoghurt

NACHO HOT MESS | GF | DF*| VE*|
tray of Tio Pablo corn chips, cheese, guacamole, salsa, fried jalapeno, sour cream, spring onion Choose: Wakanui beef + chilli bean OR/ Vegetable + organic black bean | GO VEGAN vegan cheese + green tahini

PANOUOZZO | PIZZA BREAD STREET FOOD SANDWICH
Ham, mesclun, sundried tom, pomegranate dressing, mozzarella
OR Prosciutto, tomato, rocket, buffalo mozzarella, garlic
OR Eggplant, zucchini, capsicum, mesclun, basil pesto, mozzarella

FRIES | cabana-seasoning, aioli, ketchup

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AUTHENTIC PIZZAS - SAMPLE MENU

COMBINATION OF NAPOLI AND BIANCA BASED PIZZAS

BUFF MARGY | V | napoli, buffalo mozzarella, basiL

MONTY BURNS | napoli, mozzarella, ham, mushroom

ROCKET MAN | napoli, mozzarella, prosciutto, rocket, parmesan

RAY FINKLE | napoli, pepperoni, mozzarella

DOUG THE RUG | napoli, mozzarella, chorizo, onion, blue cheese, kalamata olives

MAUI'S HOOK | napoli, mozzarella, prawns, calamari, parsley, garlic oil

POTTSVILLE II | V | napoli, mozzarella, eggplant, cherry tom, smoked ricotta, garlic, basil

FLORA | VE | napoli, olives, capers, cherry tom, rocket, vegan parmesan

ROSIE POSIE | VE | napoli, kalamata olives, vegan cheese

VISENTIN MORELLO | mozzarella, Italian sausage, broccolini rabe, parmesan

NUDY RUDY | mozzarella, spicy Nduja, asparagus, scallops, cherry tomatoes

MAGIC MUSHROOM | V | mozzarella, mixed market mushrooms, parmesan, truffle oil
ADD | prosciutto OR/ Italian sausage

SQUIDGE | chive + dill cream cheese, Frank's hot smoked salmon,
capers, red onion, cracked pepper

$15 PIZZA SELECTION AVAILABLE SUNDAYS