

# Kokomo's

## Island Banquet

8 OF OUR FAVOURITE DISHES \$49 PP  
ADD OUR FAMOUS KEY LIME PIE \$1 PP

## Snacks

**HAWAIIAN SPICED POPCORN** \$5  
SWEET & SALTY CARAMEL

**SALT & VINEGAR TARO CHIPS** \$5

## Sea Treats

**MCASH ROCK OYSTERS** \$4  
GREEN APPLE MIGNONETTE

**MULLOWAY CEVICHE** \$16  
COCONUT, GINGER, CHERRY TOMATO,  
THAI BASIL, TOSTADAS

**AHI TUNA POKE** \$17  
AVOCADO, SWEET MISO SOY,  
TEMPURA BETEL LEAF

**KINGFISH CARPACCIO** \$16  
TRUFFLE, YUZU, WHITE SOY, PEPPER

**PRAWN TOAST** \$12  
LIME & SWEET CORN, SMOKED  
CHILLI MAYO

**LOBSTER LOLLIPOPS** \$18  
KOMBU, SESAME BONITO MAYO

## Little Something

**MAUI CHEESE STEAK** \$8  
MILK BUN, LEMON ONIONS

**FRIED CHICKEN BUN** \$7  
BREAD & BUTTER PICKLES, HOT SAUCE

**LAMB RIBS** \$15  
SWEET AND SOUR GLAZE,  
PUFFED BUCKWHEAT

**KIM CHI MAC N CHEESE** \$12

**UDON NOODLES** \$22  
SEARED BEEF RUMP CAP, EGG YOLK,  
CRISPY ESCHALOT, KOMBU BUTTER

**SPANNER CRAB EGG NOODLES** \$21  
KAFFIR LIME, PANGRITATA

## Garden Greens & Co

**ICEBERG SALAD** \$12  
PICKLED RED ONION, SUNFLOWER SEEDS,  
CRÈME FRAÎCHE, DILL

**LEMON CHICKEN SALAD** \$17  
CAVOLO NERO, RED CABBAGE,  
BLACK GARLIC VINAIGRETTE

**CHARRED BROCCOLI** \$12  
LEMON, PROSCIUTTO, RICE CRISPIES

**WOOD ROASTED RED CABBAGE** \$14  
CHIPOTLE BUTTER, CHEDDAR

**BAKED SWEET POTATO** \$12  
GRAPEFRUIT, DILL

## Pizza

**NDUJA PIZZA (SPICY PORK)** \$17  
NDUJA, RICOTTA, SPINACH, SHERRY VINEGAR

**MUSHROOM PIZZA** \$17  
SHIITAKE, ENOKI, PECORINO, CAPER RAISIN  
VINAIGRETTE

**MARGHERITA PIZZA** \$17  
TOMATO, BASIL, BOCCONCINI

**PRAWN PIZZA** \$17  
PRAWN, CHILLI, MOZZARELLA, SALSA VERDE

OUR MENU IS BEST ENJOYED 'FAMILY STYLE'.  
MOST OF OUR DISHES ARE DESIGNED TO SHARE.

## A Bit Bigger

**PAN FRIED BABY SNAPPER** \$29  
CRISPY GARLIC, ASIAN SALAD,  
CHILLI LIME CARAMEL

**CHARGRILLED YELLOWFIN TUNA LOIN** \$32  
HOT & SOUR HERBS, YELLOW CURRY SAUCE

**ROTISSERIE HULI HULI CHICKEN** \$28  
LEMON BUTTER GRAVY

**MASSAMAN BEEF CHEEK CURRY** \$27  
ROASTED PEANUT, KAFFIR LIME,  
COCONUT

**SMOKED BEEF RIB** \$29  
MOLASSES GLAZE, PUFFED RICE,  
ROAST EGGPLANT PURÉE

**GRILLED WAGYU STEAK** \$28  
ONION RINGS, HERB SALSA,  
CHIPOTLE - 250G

**WOOD ROASTED LAMB SHOULDER** \$27  
PINEAPPLE MUSTARD, WHITE SOY

## Extras

**SHOESTRING FRIES** \$9  
THOUSAND ISLAND AIOLI

**STEAMED RICE** \$5  
FURIKAKE

## Sweeties

**KEY LIME PIE** \$10  
DOUBLE CREAM

**PECAN PIE** \$10  
BURNT BUTTER ICE CREAM

## Kids Menu

**HAWAIIAN PIZZA** \$12

**KOKOMO'S FRIED CHICKEN & CHIPS** \$12

**MAC N CHEESE** \$12

## Drinks

**DRAUGHT BEER**

KONA BIG WAVE GOLDEN ALE \$9

KOKOMO'S PINEAPPLE LAGER \$8

KONA LONGBOARD LAGER \$9

GREAT NORTHERN \$7

BENTSPOKE CRANKSHAFT \$8

STONE & WOOD PACIFIC ALE \$8

MELBOURNE BITTER \$7

PERONI \$9

**HOUSE SPIRITS** \$9

**COCKTAILS**

FRESH DRINKING COCONUT \$8

MANGO WEIS SOUR \$15  
WYBOROWA VODKA, MANGO, PRESSED LIME & HAZLENUT

PIÑA COLADA \$16  
HAVANA 3YR WHITE RUM, PINEAPPLE JUICE,  
DASH OF ORANGE & COCO LOPEZ COCONUT CREAM

ISLE OF DREAMS \$16  
LYCHEE LIQUEUR, LICOR 43, FRESH PRESSED  
LEMON JUICE, APPLE JUICE & SUGAR SYRUP

MOJITO—PLAIN, PINEAPPLE OR PASSIONFRUIT \$16  
HAVANA 3YO WHITE RUM, FRESH MINT,  
LIME CHARGED WITH SODA WATER

DONKEY KONG'S DELIGHT \$16  
HAVANA 3YO WHITE RUM, COCO LOPEZ CREAM  
OF COCONUT, PINEAPPLE JUICE, CITRUS, SUGAR SYRUP  
& BANANA LOLLIES - BLENDED!

SNOZBERRY BRAMBLE \$16  
VODKA, FRAIS BOIS RASPBERRY LIQUEUR  
& FRESH CITRUS

WE HAVE A SEPARATE WINE LIST AND OTHER QUALITY BEVERAGE  
OPTIONS, PLEASE SEE YOUR WAITER.