

VINE COCO

AUTHENTIC THAI

FINCSTON FORESHOPE

OPEN 7 DAYS

LUNCH 11:30am-14:30pm

DINNER 17:30pm-21:30pm



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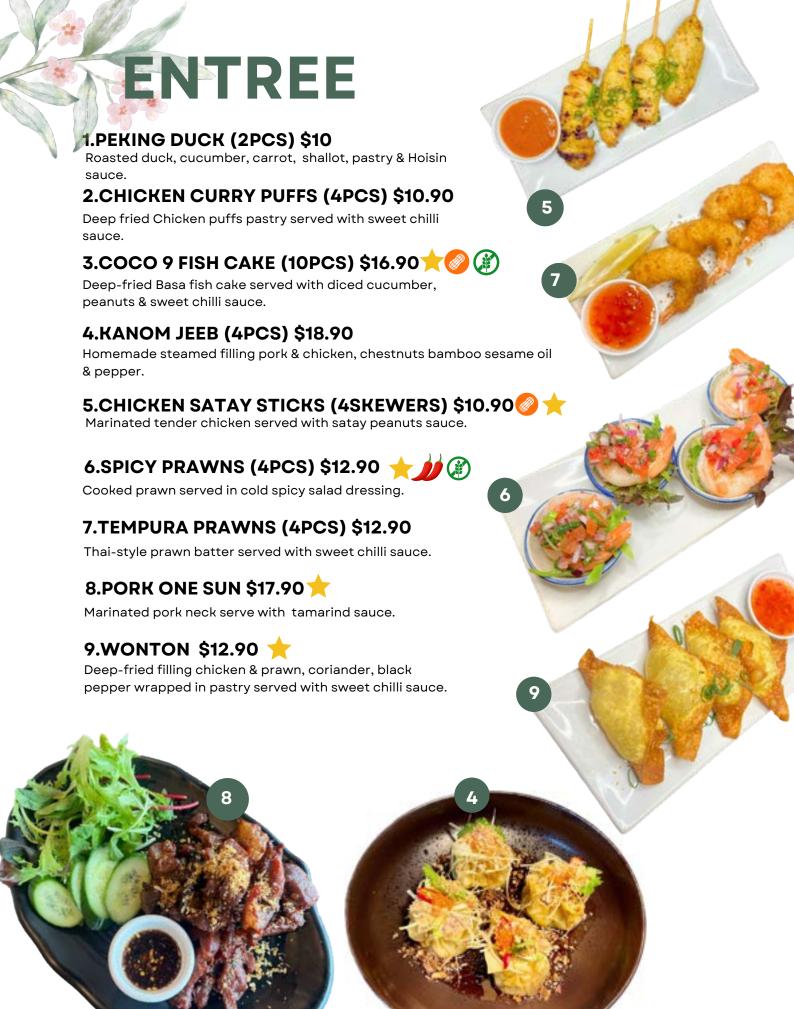
^{*}BYO \$10 Per bottle (wine only)

^{*10%} Surcharge on public holidays.

^{*}All prices are included in GST.

^{*}All prices are subject to change with out prior notice.

^{*}If you are concerned with allergies to certain ingredients, please inform our staff.

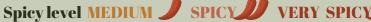
















VEGETABLE ENTREE

10.VEGETABLE CURRY PUFFS (4PCS) \$10.90

Deep fried pastry with onion, potatoes, carrot & curry powder served with sweet chilli sauce

11.VEGETABLE SPRING ROLLS (4PCS) \$10.90

Deep fried pastry with carrot, cabbage & black pepper served with sweet chilli sauce.



Thai-style eggplant batter served with sweet chilli sauce.



SOUP

PLEASE SELECT YOUR MEAT CHOICES	SMALL	BIG
TOFU	\$10.90	\$19.90
VEGETABLE	\$10.90	\$20.90
CHICKEN	\$12.90	\$22.90
PRAWN	\$14.90	\$24.90
SEAFOOD	N/A	\$27.90

14.TOM YUM SOUP

Hot & sour Thai style creamy soup, tomatoes, onion, shallot, mushroom, lemongrass & Thai herbs.

15.TOM KHA SOUP

Coconut soup, onion, tomatoes, shallot, mushroom, lemongrass & & Thai herbs.

16. TOM LANG ZAAB \$35.90 (PORK ONLY)

Slow-cooked pork neck bone soup, fresh chilli & fresh lime. Available for Big portions only.

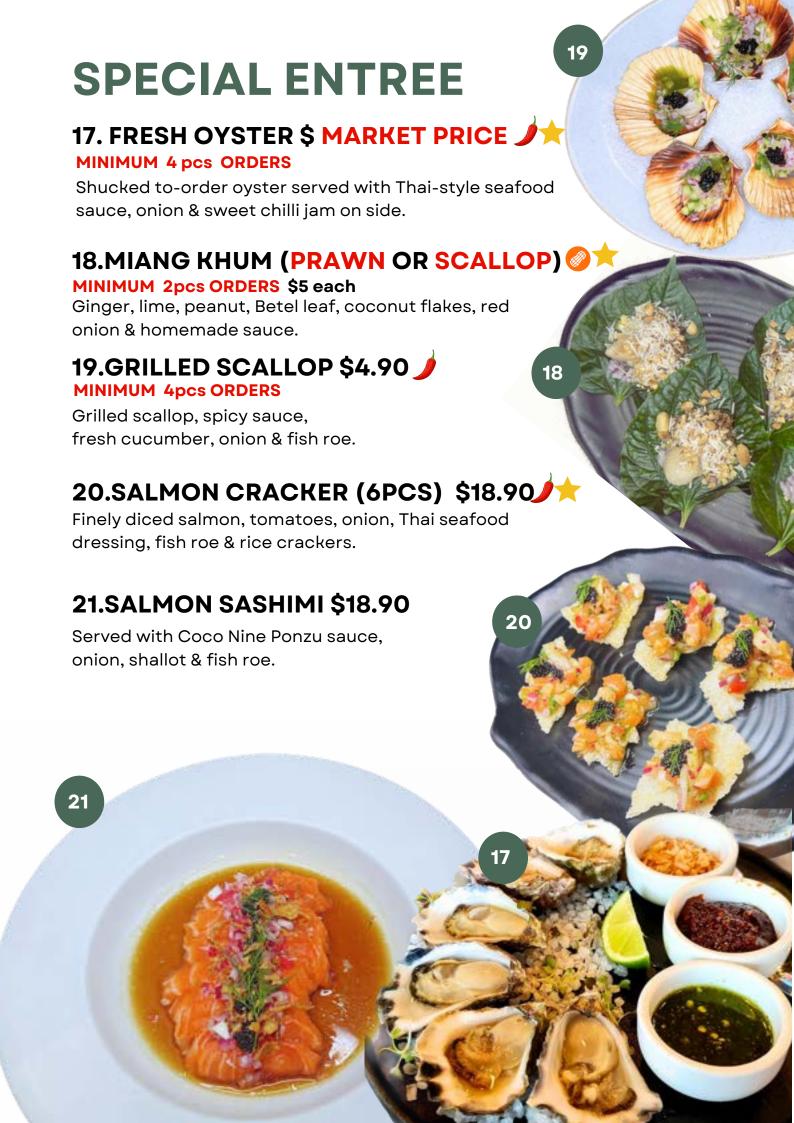














DEEP FRIED

27. SQUID GARLIC & PEPPER \$30.90

Squid pineapple cut served with Thai-style seafood sauce, hollandaise sauce & mixed salad.

28.DEEP FRIED WHOLE BARRAMUNDI \$50

PLEASE SELECT YOUR SAUCE CHOICES

- -TAMARIND
- -GREEN APPLE SALAD 🎾



-JUNGLE SAUCE





29. PORK NECK \$29.90 🌟

Marinated pork neck served with grilled vegetables & tamarind sauce.

30.CHICKEN BREAST. \$26.90

Marinated chicken breast served with mixed salad & Tamarind sauce.

31.SALMON LARB \$29.90 (#)

Tasmania salmon fillet skin on, dried chilli, red onion, coriander, tomatoes & Larb dressing sauce.

32.LAMB CUTLETS (3PCS). \$31.90

RARE / MEDIUM RARE / MEDIUM / WELL DONE

Marinated lamb cutlets served with grilled vegetables & tamarind sauce.

33.WAGYU SCOTCH FILLET 250G

RARE / MEDIUM RARE / MEDIUM / WELL DONE

Scotch fillet served with grilled vegetables & Tamarind sauce.

















SALAD

34. TOFU SALAD \$22.90

Deep-fried tofu, mixed salad, onion, carrot, mixed herbs, peanuts, tomatoes & Coconine Ponzu sauce.

35.SOM TUM THAI \$23.90 🌶 🧼

PLEASE SELECT YOUR MEAT CHOICES

- ADD SOFTSHELL CRAB \$12
- ADD GRILLED CHICKEN \$8

Green papaya, carrot, green bean, tomato, peanuts, chilli, fish sauce & lime juice.

36.SOM TUM PLU PLA RA \$24.90 **111**



35

PLEASE SELECT YOUR MEAT CHOICES

- ADD SOFTSHELL CRAB. \$12
- ADD GRILLED CHICKEN \$8

Green papaya, carrot, green bean, tomato, chilli, pork roll, pickled crab, fermented fish sauce & lime juice.

37.LARB GAI \$23.90



Chicken mince, chilli, herbs, onion, lime juice & shallot.

38.WAGYU BEEF SALAD 200G \$30.90

Medium rare wagyu beef served with mixed salad, coriander, carrot, tomatoes, fresh chilli & Thai salad dressing.

39.SOFTSHELL CRAB SALAD \$32

Crispy softshell crab, fresh chilli, green apple, mints, coriander, onion, tomatoes & Thai salad dressing.















NOODLES & NOODLE SOUP

PLEASE SELECT YOUR CHOICES

TOFU	\$21.90	ROASTED DUCK	\$26.90
VEGAN	\$20.90	MIXED MEAT	\$24.90
VEGAN ADD TOFU	\$21.90	PRAWN	\$28.90
VEGETABLE	\$21.90	SEAFOOD	\$29.90
CHICKEN OR BEEF OR PORK	\$23.90	SOFTSHELL CRAB	\$31.90

Please note: Noodles section is suitable for special requirements or serious allergies. (from 40-42)

40.PAD THAI



Stir-fried thin rice noodles, egg, bean sprouts, carrot, chilli jam served with peanuts on the side.

41.PAD SEE EW 🌟



Stir-fried flat rice noodles with egg, Chinese broccoli, carrot & sweet soy sauce.

42.DRUNKEN NOODLE 🏄 🛨



Stir-fried flat rice noodles with mushroom, broccoli, carrot, red capsicum, basil, peppercorn & galangal.

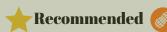
43.LAKSA NOODLE SOUP

Hokkien noodles & rice noodles in creamy coconut soup, Chinese broccoli, carrot & bean sprouts served with crispy noodles on top.





40













NOODLES & NOODLE SOUP

44.BOAT NOODLE \$24.90 👚



A signature family secret recipe. Vermicelli noodles soup. lots of spices & herbs. served with pork crackers.

PLEASE SELECT YOUR MEAT CHOICES

PORK

• BEEF

45.KUAY TEAW HAENG \$23.90

Spicy & sour dry egg noodles served with pork crackers.

PLEASE SELECT YOUR MEAT CHOICES

PORK

BEEF

46.YEN TA FO SEAFOOD \$27.90 ★ 🗸



Spicy & sour pink noodles soup with seafood served with deep-fried wonton

47.FIVE SPICES IN NOODLES SOUP \$23.90 👉

The rich flavour rolled noodles in five spice broth soup, egg, tofu, pork belly & pork instesines.

48. KWAY TEAW GAI MALA



Thai braised chicken & chicken feet, vermicelli noodle soup with bitter melon.











Spicy level MEDIUM J SPICY





CURRY

49. CHILLI JAM SOFTSHELL CRABS \$32

Crispy soft-shell crab with veggies in special homemade sauce.

50.BEEF MASSAMAN CURRY \$30



Famous Thai curry, tender beef rump, coconut milk, potato & peanuts.

51.LAMB SHANK CURRY \$31.90 🔭 🤘



Famous Thai curry, tender lamb, coconut milk, potato, peanuts & fried onion.

52.ROASTED DUCK CURRY \$28.90 💢



Premium roasted duck. in red curry with lychee, tomato, pineapple & green bean.

51

53.SLOW BRAISED PORK LEG \$35 💢



Slow-cooked pork leg served with boiled egg, pickled veggies & steamed Chinese broccoli.

54.GREEN CURRY





Traditional spicy Thai green curry, coconut milk, zucchini, carrot, bamboo, red capsicum, eggplant, green bean & Thai basil.

55.RED CURRY



Medium spicy red curry with coconut milk, carrot bamboo, red capsicum, eggplant, green bean & Thai Basil.

56.YELLOW CURRY



Mild yellow curry with coconut milk, pineapple, tomatoes, potatoes, onion 7 fried shallot.

57.PANANG CURRY (#)



Rich red curry with carrot, green bean & kaffir lime leaf.

58.WELCOME TO THE JUNGLE



Spicy Thai aromatic clear curry with bamboo, green bean, peppercorn, fresh chilli, mushroom, zucchini, eggplant, onion, capsicum, carrot & Thai basil.



PLEASE SELECT YOUR CHOICES

TOFU \$21.90 **ROASTED DUCK** \$26.90 \$21.90 **VEGETABLE** MIXED MEAT \$24.90 CHICKEN OR BEEF OR PORK \$23.90 \$28.90 **PRAWN** \$29.90 **SEAFOOD** \$31.90 SOFTSHELL CRAB

Please note: All curry are contained fish sauce.















TOFU	\$21.90	ROASTED DUCK	\$26.90
VEGAN	\$20.90	MIXED MEAT	\$24.90
VEGAN ADD TOFU	\$21.90	PRAWN	\$28.90
VEGETABLE	\$21.90	SEAFOOD	\$29.90
CHICKEN OR BEEF OR PORK	\$23.90	SOFTSHELL CRAB	\$31.90

Please note: The stir-fried section is suitable for special requirements or serious allergies. (from 59-65)

59. STIR-FRIED CHILLI BASIL

Chilli, basil, onion, mushroom, carrot, green bean, capsicum & garlic.

60.STIR-FRIED EGGPLANT CHILLI BASIL

Chilli, eggplant basil, onion, mushroom, carrot, green bean, capsicum & garlic.

61.STIR-FRIED CASHEW NUTS 🔭 🥨



Chilli jam, cashew nuts, capsicum, carrot, shallot & broccoli.

62.STIR-FRIED GARLIC & PEPPER

Garlic, black pepper, broccoli, carrot, greens.

63.STIR-FRIED FRESH GINGER

Chilli, basil, onion, mushroom, carrot, green bean, capsicum & garlic.

64.STIR-FRIED MIXED VEGETABLES

Onion, mushroom, carrot, green bean, capsicum & garlic.

65.STIR-FRIED SWEET & SOUR

Chilli jam, cashew nuts, capsicum, carrot, shallot & broccoli.

66.PRARAM RONG SONG (#)



Chinese broccoli, onion, mushroom, carrot, green bean, capsicum & garlic.

67.KANA MOO GROB \$28 (PORK BELLY)



Stir-fried pork belly with chilli, garlic, greens broccoli & carrot.

68.PAD PHRIK KHING \$28 (PORK BELLY)



Stir-fried pork belly with homemade chilli jam sauce, green bean, carrot & kaffir lime leaf.

69.PAD PHED LAMB \$28



Stir-fried spicy lamb with, young peppercorn, chilli, basil, carrot, mushroon & Thai herbs.













70.FRIED RICE

Fried rice with egg, brown onion, carrot, green broccoli, tomatoes & fresh cucumber onside.

PLEASE SELECT YOUR CHOICES

TOFU	\$20.90	ROASTED DUCK	\$26.90
VEGAN	\$19.90	MIXED MEAT	\$24.90
VEGAN ADD TOFU	\$20.90	PRAWN	\$27.90
VEGETABLE	\$19.90	SEAFOOD	\$28.90
CHICKEN OR BEEF OR PORK	\$23.90	SOFTSHELL CRAB	\$29.90

Please note: The fried rice section is suitable for special requirements or serious allergies.

Please note: One serving of rice is enough for one person.

71.JASMIN RICE	\$4
72.COCONUT RICE	\$4.5
73.SAFFON RICE	\$4.5
74.STICKY RICE	\$5
75.ROTI	\$3.5
76.STEAMED VEGETABLES	\$10
77.STEAMED RICE NOODLES	\$5
78.PEANUT SAUCE	\$4



79.SATAY WITH RICE \$17

4 Satay skewers with Jasmin rice.

80. CHICKEN DINO SNACKS WITH CHIPS \$18.90 🛨

Chrispy chicken nuggets with chips and tomato sauce.

















MANGO STICKY RICE \$17

Fresh mango with coconut sticky rice. (seasonal)

COCONUT ICE-CREAM \$20

Homemade coconut ice-cream, seasonal toppings

REFRESHING DRINK

Bar Recommendation NONE ALCOHOLIC



TROPICAL PINEAPPLE

Pineapple + sugar syrup + mint + soda



BLUEBERRY SODA

Blueberry jam + Yuzu syrup + lime juice + soda



LONGAN JUICE

longgan meat + sugar syrup

\$8.00



MAGIC GALAXY

Butterfly pea + sugar syrup + lime juice



0 - LIANG

Thai Black coffee + creamy evaporated milk

\$6.50



ROSE BLOSSOM

Rose tea + rose syrup + strawberry syrup + lime juic

\$10.90

THAI BEVERAGE

Bar Recommendation



THAI LEMON TEA

Black tea + lemon juice + sugar

\$6.5



THAI MILK TEA

Thai Black tea + sugar+ creamy evaporated milk

\$7.50



THAI ICE COFFEE

Thai Black coffee + sugar+ creamy evaporated milk

\$7.50



FLAT WHITE
CAPUCINO
LATTE
SHORT BLACK
MOCHA
CHAI LATTE
HOT CHOCOLATE

SOFT DRINK

COKE, DIET COKE, COKE ZERO, LEMONADE, SOLO & FANTA \$4

LEMON LIME BITTER \$5
PINK LEMONADE. \$5
SAN PELLIGRINO SPARKLING WATER 500ml \$6.5

JUICE

APPLE JUICE \$5
FRESH PRESSED ORANGE JUICE \$9





BEER

CHANG, THAILAND Acc 5%	\$9.9
SINGHA, THAILAND Alc 5%	\$9.9
CORONA, MEXICO Alc 4.5%	\$9.9
ASAHI SUPER DRY, JAPAN Alc 5%	\$9.9
GREAT NORTHERN SUPER CRISP Alc 3.5%.	\$8.9
CASCADE LIGHT Alc 2.4%.	\$8.9

SPIRITS

JONNIE WALKER RED LABEL, WHISKEY.	\$9.90
JONNIE WALKER BLACK LABEL, WHISKEY.	\$10.9
JACK DANIEL'S, WHISKEY	\$10.9
CHIVAS REGAL, WHISKEY	\$10.9
JIM BEAM, BOURBON WHISKEY.	\$9.9
BACARDI, WHITE RUM.	\$9.9
GORDON'S DRY GIN.	\$9.9
SMIRNOFF, VODKA	\$9.9
GALWAY PIPI, PORT.	\$9.9

LIQUEURS

MIDORI, JAPAN	\$8
MALIBU, CARIBBEAN	\$8
BAILEY'S, IRELAND	\$8
KAHLUA. New Zealand	\$8

RED



SIBLINGS MARGARET RIVER, SHIRAZ \$10.9/\$40.9

PENFOLD'S KOONUNGA HILL, SHIRAZ \$11.9/\$42.9

PARKER COONAWARRA, CABERNET SAUVIGNON \$10.9/\$40.9

SHELTER BAY, MARLBOROUGH, PINOT NOIR \$10.9/\$40.9

ANNY'S MARGARET RIVER, CABERNET SAUVIGNON, MERLOT, MALBEC&PETIT VERDOT \$10.9/\$40.9

THISTLEDOWN GORGEOUS, GRENACHE \$10.9/\$40.9

LECONFIELD COONAWARRA, MERLOT \$10.9/\$40.9

A GLASS OF HOUSE WHITE \$10.9



WHITE

SKIPJACK MARLBOROUGH NZ, SAUVIGNON BLANC	\$10.9/\$40.9
OYSTER BAY NZ, SAUVIGNON BLANC	\$10.9/\$40.9
EDEN ROAD PINOT GRIS ACT	\$12.9/\$42.9
ART SERIES MARGARET RIVER, RIESLING	\$10.9/\$40.9
NICK O'LEARY RIESLING	<i>\$15 / \$65</i>
MARESSA MORNINGTON PENINSULA, CHARDONNAY	\$10.9/\$40.9
OYSTER BAY NZ, CHARDONNAY. \$10.9/	/\$40.9

A GLASS OF HOUSE WHITE \$10.9



ROSE

MR.BRIGHT SIDE

M O S C A T O

BTW, KULKYNE VIC

\$10.9/\$40.9

SPARKING WINE

HENKELL TROCKEN FINEST, GERMANY

\$10.9/\$40.9

MANDALA BLANC de BLANCS.

\$10.9/\$40.9

HERBAL TEA

350 M L PER SERVE

GREEN TEA (ORGANICALLY GROWN) \$ 4.5

Fresh from Australian farm land. First tea harvest of the season.

JASMINE TEA \$ 4.5

Harvested in early Spring time.

PEPPERMINT TEA \$ 4.5

Refreshing, cooling, minty taste.

IMMUNITY BOOST TEA \$ 5

Echinacea root, Leaf, Peppermint tea, Ginseng, Ginger, Lemongrass, Pawpaw Leaf.

STRESS ZAPPER TEA \$ 5

Peppermint, Lemon balm, Passionflower, Ginseng, st johns wort, Ginkgo, Rose Hips, Lemongrass, ginger, Milk Thistle & Stevia.

COMPLEXION SKIN TEA \$ 5

Rooibos, Safflower, Peppermint, Calendula, Nettle, Burdock.



COCKTAIL

PINK LADY \$20

Pink gin, vodka, lime juice, sugar syrup, strawberry, mint & egg white.

BLUE MARGARITA \$19

Blue curação, Tequila, Cointreau, lime juice & salt.

WHISKEY SOUR \$18

Whiskey, lime juice, sugar syrup & egg white.

MOJITO \$17

White rum, sugar, lime juice, mint, soda water & lychee.

ESPRESSO MARTINI \$20

Vodka, espresso, khulua & syrup.

MOCKTAIL

SUNRISE \$14

Fresh pressed orange juice & raspberry cordial,

VIRGIN WHISKEY SOUR \$12

Fresh lime juice, sugar syrup & egg white

VIRGIN MOJITO \$12

Fresh lime juice, sugar syrup, mint & lychee