



Cocotte Dining Menu

<https://menuweb.menu>

361 Robina Parkway, Robina Quays Shopping Centre Robina QLD 4226, Australia
+61756891366 - <https://www.cocotte.com.au/>



The *menu of Cocotte Dining* from Robina includes **243** menus. On average the **menus or drinks on [the menu](#)** cost approximately A\$30. You can view the categories on the menu below. Cocotte Dining is located in Robina and is the creation of chef Shunichi Tanabe. Inspired by southeast Queensland's coastal lifestyle, the restaurant offers a casual French bistro atmosphere and a delicious menu focused on fresh ingredients, hearty simplicity, and pure flavors. The slow-cooked dishes feature a blend of European and Asian influences that are sure to satisfy.

Cocotte Dining Menu



Pizza

FUSION PIZZA

Gnocchi

GNOCCHI

Fish Dishes

FISH OF THE DAY

Sushi

SASHIMI

Pork

PORK BELLY

Rice

RISOTTO

Sauces

MAYONNAISE

Vegetarian Dishes

NASU DENGAKU

A\$15

Beef Dishes

FILET MIGNON

Main Course

BEEF FILLET

Appetizers

CRISPY PORK BELLY

Wine

CHARDONNAY

Cider

KIRIN FUJI APPLE

A\$10

Japanese Specialties

SAKE

Gin

TANQUERAY LONDON DRY GIN

A\$12

Warme Küche

GANMODOKI

A\$36

Whiskies

JAMESON IRISH WHISKY

A\$12

Beverages

GRAND MARNIER

A\$10

Cold Beverages

MT WARNING SPRING WATER

Coffee And Tea

ENGLISH BREAKFAST TEA

A\$5

Warm

GRILLED QUAIL

Rose

AIX ROSE – PROVENCE, FRANCE

A\$67

Cocotte Dining Menu



Featured Drink

A COMPLIMENTARY GLASS OF FRENCH CHAMPAGNE

Sauvignon Blanc

ALTA SAUVIGNON BLANC – ADELAIDE HILLS, SA A\$45

Third Course

WILD BARRAMUNDI

Liqueurs

GALLIANO WHITE SAMBUCA A\$10

Calvados

CHATEAU DU BREUIL FINE CALVADOS A\$13

Hot Teas

MATCHA GREEN TEA LATTE A\$5

On Tap

ASAHI SUPER DRY ON TAP

Sparkling & Sweet

MONTEVECCHIO MOSCATO – HEATHCOTE, VIC A\$50

Spirits & Liquors

JOSE CUERVO ESPECIAL REPOSADO TEQUILA A\$10

Cocktail

MARGARITA

Scotch

GLENFIDDICH 12 YEAR OLD SINGLE MALT SCOTCH WHISKY A\$13

Fifth Course

SCAMPI FOIE GRAS

Sides & Snacks

TRIPLE COOKED CHIPS A\$8

Bottled Water

SPARKLING STILL A\$8

Other Spirits

KAHLUA COFFEE LIQUEUR A\$10

Enjoy Your Dessert Today With One Of The Following

FRANGELICO HAZELNUT LIQUEUR A\$10

House Liquors

JIM BEAM WHITE LABEL BOURBON A\$10

French

FOIE GRAS

Spirituosen

MALIBU COCONUT LIQUEUR A\$10

Spirits 70Cl

COINTREAU ORANGE LIQUEUR A\$10

Cocotte Dining Menu



Cognac, Armagnac & Calvados

HENNESSY VSOP COGNAC A\$16

AQUA Mojitos

GREEN TEA MOJITO A\$17

Liqueurs / Digestifs

DISARONNO AMARETTO A\$10

Japanese Wine

GRACE WINE – YAMANASHI, JAPAN

Sides

WASABI

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

BAILEYS IRISH CREAM A\$10

Japanese Liqueurs

CHOYA UMESHU CLASSIC

Premium Sake - Dassai

DASSAI JUNMAI-DAIGINJO 23

Umeshu- Japanese Plum Wine

HANNYATOU PLUM SAKE WITH CHILI

Non Alcoholic Drinks

COKA COLA A\$5

GINGER ALE

A\$5

Entrées

SASHIMI 3 WAY A\$27

SEARED HOKKAIDO SCALLOPS A\$25

Seafood

SHRIMP TEMPURA

PRAWN

Drinks

DRINKS

BEER

Appetizer

TEMPURA VEGETABLES A\$17

TEMPURA

Starters

BURLEIGH BAKER A\$4

SEARED SCALLOPS

Hot Drinks

TEA

COFFEE

Tea

GREEN TEA A\$5

CHAMOMILE TEA A\$5

Merlot

PENNY'S HILL MALPAS ROAD MERLOT – MCLAREN VALE, SA

Cocotte Dining Menu



CULLEN MERLOT MALBEC PETIT
VERDOT – MARGARET RIVER, WA A\$70

Riesling

PRINTHIE MCC RIESLING –
ORANGE, NSW A\$56

SEVENHILL ST FRANCIS XAVIER
SINGLE-VINEYARD RIESLING 2014 A\$76
– CLARE VALLEY, SA

Other White

DOMAINE ZIND-HUMBRECHT
PINOT BLANC 2015 – ALSACE, A\$78
FRANCE

DOMAINE JEAN DAUVISSAT PERE
FILS CHABLIS 2015 – CHABLIS, A\$86
FRANCE

Pinot Grigio & Pinot Gris

TAR AND ROSES PINOT GRIGIO –
STRATHBOGIE, VIC

CATALINA SOUNDS PINOT GRIS –
MARLBOROUGH, NZ A\$60

Japanese Beer

KIRIN ICHIBAN SHIBORI FROM
JAPAN A\$10

ORION PREMIUM BEER –
OKINAWA, JAPAN A\$10

Australian Beer

CASCADE PREMIUM LIGHT A\$7

CROWN LAGER A\$9

Umeshu

CHOYA KOKUTO UMESHU

CHOYA UJI GREEN TEA UMESHU

Semillon Sauvignon Blanc

FORK SPOON SAUVIGNON BLANC
SEMILLON, SA

FRASER GALLOP PARTERRE
SEMILLON SAUVIGNON BLANC – A\$74
MARGARET RIVER, WA

Organic Drinks

ORGANIC ORANGE JUICE A\$5

ORGANIC APPLE JUICE A\$5

Japanese Craft Beer

TOKYO BEER TAMA NO MEGUMI
ISHIKAWA SHUZO, FUSSA CITY, A\$17
TOKYO

KARUIZAWA BEER – NAGANO, JAPAN

Restaurant Category

DESSERT

FRENCH

Uncategorized

XXXX GOLD A\$8

YUZU MARGARITA A\$19

Cocktails

RASPBERRY CAIPIROSKA A\$17

KAMIKAZE A\$17

SAMURAI ROCK A\$17

Soft Drinks

DIET COKE A\$5

LEMONADE A\$5

LEMON LIME BITTER A\$5

Cocotte Dining Menu



Pinot Noir

SCOTCHMANS HILL PINOT NOIR
2016 – BELLARINE PENINSULA, VIC A\$75

QUARTZ REEF PINOT NOIR 2014 –
CENTRAL OTAGO, NZ A\$96

CRAGGY RANGE TE MUNA PINOT
NOIR 2014 – MARTINBOROUGH, NZ A\$106

Cabernet Sauvignon

FORK SPOON CABERNET MERLOT, SA

SINGLEFILE CABERNET/MERLOT
GREAT SOUTHERN – FRANKLAND RIVER, WA A\$56

PENLEY RESERVE CABERNET
SAUVIGNON 2010 – COONAWARRA, SA A\$96

Shiraz

THORN-CLARKE SHOTFIRE
SHIRAZ – BAROSSA VALLEY, SA A\$56

IRVINE ESTATE SHIRAZ – EDEN
VALLEY, SA A\$63

THORN – CLARKE WILLIAM
RANDEL SHIRAZ 2015 – EDEN
AND BAROSSA VALLEY, SA A\$121

Japanese Shochu

25% ALC/VOL, KURO KIRISHIMA
SWEET POTATO DISTILLED SPIRITS FROM MIYAZAKI A\$11

25% ALC/VOL, SHIRO HAKUTAKE
RICE DISTILLED SPIRITS FROM KUMAMOTO A\$11

25% ALC/VOL, TOWARI –
BUCKWHEAT DISTILLED SPIRITS FROM MIYAZAKI A\$11

Sake Tasting Set

IPPIN JUNMAI FROM, IBARAGI

IPPONGI DENSIN YUKI JUNMAI-GINJO
FROM FUKUI

DASSAI JUNMAI-DAIGINJO 50 FROM
YAMAGUCHI

Grace Wine

GRIS DE KOSHU 2014 –
YAMANASHI, JAPAN A\$80

GRACE ROSE 2013 – MISAWA
ESTATE VINEYARD IN AKENO-
CHO, YAMANASHI, JAPAN A\$80

GRACE KAYAGATAKE ROUGE 2014
– KAYAGATAKE AREA IN
YAMANASHI, JAPAN A\$88

Tapas Set Menu

ORGANIC SOURDOUGH BREAD WITH
GWYDIR GROVE EXTRA VIRGIN OLIVE
OIL

SASHIMI OF FRESH FISH

TEMPURA PRAWNS, WASABI MAYO,
JAPANESE DIPPING SAUCE

Alcoholic Drinks

CHOYA UMESHU

ABSOLUTE VODKA A\$10

PERNOD A\$10

CAMPARI A\$10

Lunch Special

COCOTTE BEEF CURRY A\$20

FREE RANGE TERIYAKI CHICKEN
THIGH FILLET A\$20

TEMPURA FISH CHIPS, COCOTTE
ORIGINAL TRIPLE COOKED CHIPS,
GARDEN SALAD, WASABI MAYO A\$24

Cocotte Dining Menu



5 HOUR BRAISED BEEF CHEEK IN
RED WINE AND MISO, ORGANIC
SOURDOUGH, GARDEN SALAD A\$26

Liqueur

MIDORI MELON LIQUEUR A\$10
KAI LYCHEE LIQUEUR A\$10
MOZART CHOCOLATE LIQUEUR A\$10
GALLIANO VANILLA A\$10

Dessert & Fortified

FROGMORE ICED RIESLING 2013 – COAL
RIVER VALLEY, TAS
ALL SAINTS MUSCAT – RUTHERGLEN,
VIC
ALL SAINTS TOKAY – RUTHERGLEN, VIC
FONSECA BIN NO. 27 PORT – DOURO
VALLEY, PORTUGAL

Sparkling

MOUNTADAM PINOT CHARDONNAY
SPARKLING EDEN VALLEY, SA
CANALEO PROSECCO BRUT DOC
NV – VENETO, ITALY A\$59
HOLLY'S GARDEN BLANC DE NOIR
NV – WHITLANDS, VIC A\$70
(BIODYNAMIC)
CHAMPAGNE CANARD-
DUCHENE LEONE BRUT NV – A\$116
REIMS, FRANCE
CHAMPAGNE VEUVE CLICQUOT
BRUT NV – REIMS, FRANCE A\$136

Chardonnay

FIRE GULLY CHARDONNAY –
MARGARET RIVER, WA A\$63
FRASER GALLOP PARTERRE
CHARDONNAY – MARGARET
RIVER, WA A\$90

CREDARO 1000 CROWNS
CHARDONNAY 2015 – MARGARET A\$100
RIVER, WA

MOUNTADAM MARBLE HILL
CHARDONNAY 2008 – EDEN A\$126
VALLEY, SA

CULLEN KEVIN JOHN
CHARDONNAY 2015 – MARGARET A\$150
RIVER, WA

Other Red

CAPE BARREN GSM – MCLAREN A\$50
VALE, SA
HITHER AND YON GRENACHE
MATARO – MCLAREN VALE, SA A\$59
TAR AND ROSES MIRO 2007–
PRIORAT, SPAIN A\$106
LOUIS CLAUDE DESVIGNES
MORGON COTE DU PY
JAVERNIERS 2013 – BURGUNDY, A\$83
FRANCE
DOURTHE CHATEAU LA GARDE
ROUGE 2010 – BORDEAUX, A\$126
FRANCE

Japanese Whisky

SUNTORY WHISKY KAKUBIN A\$13
SUNTORY SINGLE MALT WHISKY
HAKUSHU, DISTILLERY IN A\$17
YAMANASHI
SUNTORY WHISKY HIBIKI
JAPANESE HARMONY A\$19
SUNTORY SINGLE MALT WHISKY
YAMAZAKI 12 YEARS, DISTILLERY A\$23
IN KYOTO
NIKKA PURE MALT WHISKY
TAKETSURU 12 YEARS A\$23

Coffee

FLAT WHITE A\$5
CAPPUCCINO A\$5

Cocotte Dining Menu



ESPRESSO	A\$5
MACCHIATO	A\$5
LONG BLACK	A\$5
LATTE	A\$5

Sake

DASSAI JUNMAI-DAIGINJO 50

DASSAI JUNMAI-DAIGINJO 39

URAKASUMI JUNMAI FROM SAURA,
MIYAGI

IPPIN JUNMAI FROM YOSHIKUBO
SHUZO, IBARAGI

HAKUTSURU TANREI JUNMAI FROM
HYOGO, COLD WARM SAKE

HAKUSHIKA NAMA CHOZOU FROM
HYOGO

Rose / Red

HITHER AND YON ROSE –
MCLAREN VALE, SA A\$11

42 DEGREES SOUTH PINOT NOIR –
COAL RIVER VALLEY, TAS A\$12

PENNY'S HILL MALPAS ROAD
MERLOT MCLAREN VALE, SA A\$11

FORK SPOON CABERNET –
MERLOT, SA A\$8

BROTHERS IN ARMS SIDE BY SIDE
CABERNET SAUVIGNON – A\$11
LANGHORNE CREEK, SA

CAKE SHIRAZ – MCLAREN VALE,
SA A\$10

Sparkling / White

MOUNTADAM PINOT
CHARDONNAY SPARKLING – A\$11
EDEN VALLEY, SA

CRABTREE HILLTOPS RIESLING –
CLARE VALLEY, SA A\$10

FORK SPOON SEMILLON –
SAUVIGNON BLANC, SA A\$8

BLACK COTTAGE SAUVIGNON
BLANC – MARLBOROUGH, NZ A\$10

TAR AND ROSES PINOT GRIGIO
STRATHBOGIE, VIC A\$10

JACK JILL CHARDONNAY –
BELLARINE PENINSULA, VIC A\$11

Cocktails (Touch Of Japanese Flavours)

LYCHEE ROSE (THIS IS NO.1!!
MOST POPULAR!! A\$19

SAKURA CHERRY BLOSSOM
MARTINI (NO.2! A\$19

ESPRESSO MARTINI (NO.3!! A\$19

SATSUMA BEAUTY A\$17

UME-SHU MARTINI A\$19

NON-ALCOHOLIC COCKTAIL A\$13

Entree

SAKE SHIO-KOJI MARINATED
QUAIL A\$22

GRILLED OCTOPUS CHORIZO A\$23

BACALHAU BALLS A\$18

TEMPURA AUSTRALIAN KING PRAWNS

SLOW COOKED FREE RANGE CRISPY
SKIN PORK BELLY

SASHIMI FISH OF THE DAY

SASHIMI OF TASMANIAN SALMON

Spirits

JONNIE WALKER RED LABEL
SCOTCH WHISKY A\$10

BACARDI WHITE RUM A\$10

BUNDABERG ORIGINAL RUM A\$10

Cocotte Dining Menu



FIREBALL CINNAMON WHISKY	A\$10
JACK DANIEL OLD NO. 7 TENNESSEE WHISKY	A\$12
MAKERS MARK KENTUCKY STRAIGHT BOURBON	A\$12
JINZU PREMIUM BRITISH GIN (JAPANESE INFLUENCED GIN)	A\$13
I.W HARPER 12 YEAR OLD KENTUCKY STRAIGHT BOURBON	A\$17

These Types Of Dishes Are Being Served

TUNA STEAK

ICE CREAM

MEAT

FISH

LAMB

CHICKEN

OYSTERS

BREAD

SALAD

Dessert

HOUSE MADE KARIN-SHU

BELGIAN DARK CHOCOLATE
SOUFFLÉ A\$17

YOKAN MOUSSE A\$16

FRANGELICO AFFOGATO A\$16

MANGO COCONUT JAPANESE TRIFLE

GRAND MARNIER VANILLA CREAM
BRULEE

JAPANESE BAKED SAKURA CHERRY
BLOSSOM CHEESE CAKE

CARAMELISED PEAR TARTE TATIN

CREME BRULEE

TARTUFO

Ingredients Used

SCALLOP

BEEF

SCALLOPS

DUCK

CHOCOLATE

PORK MEAT

EDAMAME

A\$8

SEAFOOD

PRAWNS

SALMON

EGG

Main

BEEF TENDERLOIN 200G STEAK A\$46

WILD CAUGHT BARRAMUNDI A\$39

SPECIAL CONFIT PORK CHEEK
MUSSELS A\$39

CRISPY SKIN FREE RANGE CHICKEN
LEG CONFIT

TEMPURA ZUCCHINI FLOWERS

SLOW COOKED OX TAIL AND BEEF
CHEEK (SIGNATURE DISH)

PAN ROASTED FRESH FISH FILLET

ROASTED SPRING LAMB RACK

PAN ROASTED FRESH FISH FILLET
(SIGNATURE DISH)

ROASTED SPRING LAMB RACK
(SIGNATURE DISH)

SPANNER CRAB AND TRUFFLE DASHI
CUSTARD MOUSSE

SEARED SCAMPI AND PORK LOIN

DORPER LAMB LOIN FILLET

Cocotte Dining Menu



BELGIAN CHOCOLATE CHERRY TART

Cocotte Dining

361 Robina Parkway, Robina
Quays Shopping Centre Robina
QLD 4226, Australia

Opening Hours:

Tuesday 18:00-22:30
Wednesday 18:00-22:30
Thursday 18:00-22:30
Friday 18:00-22:30
Saturday 18:00-22:30

Made with [Menu](#)

