



## Main Menu (available from 12pm daily)

<b>Breads &amp; Dips (serves 2)</b>	<b>\$13.00</b>
Selection of freshly baked breads with an assortment of in house made dips and balsamic olive oil.	
<b>Garlic Bread</b>	<b>\$8.50</b>
Grilled Italian bread with garlic butter.	
<b>Pizza Bread</b>	<b>\$10.50</b>
Choice of: - Oven roasted garlic. - Cream cheese and sweet chilli. - Pesto & parmesan.	
<b>Bruschetta</b>	<b>\$12.50</b>
Fresh tomato, basil pesto, parmesan, red onion and kalamata olives grilled on Italian bread.	
<b>Soup of the Day</b>	<b>\$10.50</b>
Your server will advise you of the Chef's creation. Served with a slice of garlic bread.	
<b>Seafood Chowder</b>	<b>\$13.50</b>
A selection of jewels from the sea in a rich, creamy traditional chowder. Served with a slice of garlic bread.	
<b>Antipasto</b>	<b>(2 people) \$24.00 (4 people) \$48.00</b>
An Italian style selection of marinated artichokes, sundried tomato, kalamata olives, feta, camembert, ham off the bone, salami, pepperoni, stuffed vines leaves with an assortment of breads.	
<b>Cocopelli Ribs</b>	<b>Small \$15 Large \$28.50</b>
Pork ribs oven baked in Cocopelli's BBQ sauce. Sticky and succulent, just the way ribs should be!	
<b>Wings</b>	<b>\$14.00</b>
Grilled Chicken wings choice of: NY Style hot and spicy with celery sticks and a blue cheese dip. Cocopelli BBQ marinate.	
<b>Salads</b>	
<b>Caesar (GF on request)</b>	<b>\$17.50</b>
Soft poached egg, streaky bacon, parmesan on a bed of cos lettuce with Cocopelli's Caesar dressing and garlic & herb croutons.	
	<b>\$4.00</b>
	<b>\$4.00</b>
<b>Middle Eastern Lamb (GF on request)</b>	<b>\$20.50</b>
Marinated fillet of NZ lamb on a bed of freshly herbed cous cous, cherry tomato, red onion, capsicum with tzatziki dressing.	
<b>Smoked Salmon (GF)</b>	<b>\$21.50</b>
House hot smoked NZ salmon, capers, mixed salad greens with a Pernod dressing.	
<b>Prawn &amp; Calamari (GF)</b>	<b>\$22.00</b>
King prawns, calamari with garlic infused olive oil, fresh salad greens and a chilli and lemon vinegarett.	
<b>Mambo Italiano</b>	<b>\$22.00</b>
Smoked Greta Valley venison, roasted capsicum, red onion, feta, kalamata olives on a bed of salad greens.	
<b>Roasted Vege (V) (GF)</b>	<b>\$16.50</b>
Roasted kumara, capsicum, red onion, potato and pumpkin on a bed of salad greens with a basil vinegarett.	

## Salads continued

### Roasted Pear & Blue Cheese (V)

\$16.00

Oven roasted pears with balsamic vinegar, brown sugar and spices. Served on salad greens and topped with blue cheese, walnuts and a pesto crostini.

## Pizza (all served with mozzarella)

### Gourmet Pizzas

Small \$17.50 Medium \$27.50 Large \$32.50  
(half/half Large only add \$1.00) (GF base Small only add \$2.00)

#### I Montonara

Grilled chicken breast, sundried tomato, brie, sweet chilli, topped with the famous pistachio nut sour cream.

#### II Trojan

Pan seared lamb fillet, feta, red onion, capsicum on a chermoula sauce base with tzatziki.

#### III The Godfather

Salami, pepperoni, Italian sausage, ham off the bone and Cocopelli's BBQ sauce.

#### IV Matador

Pan seared beef, chorizo, chilli beans, jalapeno, onion, capsicum on a hot sauce base. Topped with sour cream.

#### V CCB

Smoked chicken, brie, cranberry sauce, rosemary on a tomato base.

#### VI Pacifica

Curried chicken, red onion, sliced banana, cashew nuts on a tomato base, and drizzled with greek yoghurt. Interestingly delicious!

#### VII Oceania

NZ mussels, clams, prawns, calamari, baby octopus on a tomato base with our own Thousand Island dressing.

#### VIII Rakaia

House hot smoked salmon, cream cheese, capers, on a tomato base with a fresh dill garnish.

#### IX Thai

Mild green curried chicken, red onion, capsicum, lemongrass, coconut & fresh herbs.

#### X Bellisimo

Salami, ham off the bone, olives, zucchini, onion, capsicum, mushroom on a tomato base with oregano.

#### XI Basilica (V)

Roma tomatoes, red onions, mushrooms, basil pesto, garlic infused olive oil and rock salt.

#### XII Julius Caesar

Bacon, parmesan, on a creamy garlic base with traditional Caesar dressing and cos lettuce garnish.

#### XIII Yes, Dear

Pan seared Greta Valley venison with a blueberry & Port sauce, with red onions, capsicum on a tomato base. (Optional blue cheese).

## Gourmet Pizzas continued

Small \$17.50 Medium \$27.50 Large \$32.50  
(half/half Large only add \$1.00) (GF base Small only add \$2.00)

### XIV Chicken Apricot

Grilled chicken, apricot chutney, cream cheese and cashew nuts on a tomato base.

### XV Zucha (V)

Baby spinach, roasted pumpkin, kumara, olives, feta, capsicum on a tomato base with toasted almond garnish.

## Traditional Pizzas (all served with mozzarella)

Small \$13.00 Medium \$19.00 Large \$23.00  
(half/half on large only add \$1.00) (GF small only add \$2.00)

### Margherita (V)

Fresh tomato, fresh basil on a tomato base.

### Napolitana

Napoli sauce, olives, anchovies and fresh herbs.

### Aloha

Ham off the bone, pineapple on a tomato base.

### Luigi

Pepperoni, capsicum, onion on a tomato base.

## Pasta

### Carbonara

Penne pasta, pancetta, Italian sausage, with a creamy egg sauce with parmesan.

\$20.00

### Spaghetti Posillipo

Seafood spaghetti with king prawns, scallops, calamari and NZ green lipped mussels in a garlic, chilli, Napoli sauce.

\$25.00

### Salmon Fettucine

House hot smoked salmon, fresh dill, served with a rich caper and vino bianco sauce.

\$23.00

### Pruttanesca

Penne, fresh tomato, kalamata olives, roasted eggplant with a fresh basil, hint of chilli in a Napoli sauce.

\$22.00

### Mama Mia

Traditional Italian in house made meatballs with a fresh basil, garlic, chilli spaghetti sauce.

\$21.00

### Pollo

Grilled chicken, bacon and mushroom in a creamy vino bianco sauce.

\$21.00

## Significant Others

### Sirloin

Aged NZ beef Sirloin 300g cooked your way with a choice of:

- Onion marmalade.
- Brandy & green pepper corn sauce.
- Creamy mushroom sauce.
- Garlic prawns (add \$7.00)

\$31.00

Served with rosemary crushed potatoes and a fresh green salad.

## Significant Others continued

### Pesto Chicken

Chicken breast stuffed with basil pesto and mozzarella, wrapped in streaky bacon and oven baked. Served with rosemary crushed potatoes and fresh salad.

\$29.00

### Fish of the Day

Your server will advise of today's inspiration.

POA

### Shanks Very Much

NZ lamb shanks, slow braised until succulently tender with a red wine and mushroom sauce.

Served on a bed of roasted vegetables. One Shank.

\$24.00

Two Shanks.

\$30.00

### Cocopelli's Ribs

Pork ribs oven baked in Cocopelli's BBQ sauce. Sticky and succulent, just the way ribs should be!

Served with fries and Coco's coleslaw.

\$28.50

## Sides

Fries with tomato sauce and aioli.

\$8.00

Wedges with sweet chilli and sour cream.

\$9.00

or add bacon and mozzarella.

\$11.50

## Dessert

### Tiramisu

Traditional Italian dessert, espresso and Marsala soaked sponge fingers, layered with mascarpone cream, with grated chocolate garnish.

\$11.00

### Pannacotta (GF)

Vanilla bean infused served with a berry compote.

\$11.00

### Cheesecake of the Day

Your server will advise you of today's inspiration.

\$11.00

### Chocolate & Cointreau Mousse (GF)

Layered white chocolate, dark chocolate and cointreau mousse. Served with a candied orange garnish.

\$11.00

### Ice Cream Trio

Kapiti ice creams. Your server will advise you of today's variety.

\$11.00

### Dessert Pizza of the Day

Your server will advise of the day's creation.

\$15.00

**Cocopelli**  
CHRISTCHURCH  
GOURMET PIZZA BAR