



# ≡ COMMUNITY TEAMS ≡

\$20

## *Mains*

### **BBQ Bacon Burger**

Beef Burger with bacon, cheese, tomato, lettuce and BBQ sauce.

### **Roast of the Day** GFA

With a selection of roasted and steamed vegetables, topped with Cobb's rich gravy.

### **Coconut Chicken** GFA

Chicken marinated in spices and coconut cream on steamed rice.

### **Mushroom & Herb Fettuccine**

In a cream and parmesan sauce with a hint of garlic and tomato.

## *Desserts*

### **Chocolate Sundae** GFA

### **Berry Sundae** GFA

### **Caramel Sundae** GFA

Minimum 8 persons per group.  
Upgrades and Sides are available for an additional cost.

We do our best to ensure that our GFA menu items are accurately represented. We use wheat products in our kitchen, so we cannot guarantee that cross-contamination has not occurred. If you have a food allergy, please discuss this with your waitstaff.



GFA GLUTEN FREE AVAILABLE





# = COACH =

\$30

## Starters

### Shrimp Cocktail GFA

A classic: shrimps, seafood sauce and iceberg lettuce.

### Seafood Chowder

Mussels, prawns and fish in a creamy chowder, with homemade croutons.

### Garlic Bread

Hot and crispy with garlic butter and herbs.

## Mains

### Beer Battered Fish & Chips GFA

With lemon, tartare sauce, classic fries and salad.

### Roast of the Day GFA

With a selection of roasted and steamed vegetables, topped with Cobb's rich gravy.

### Chicken Caesar Salad GFA

Cos leaves, bacon, parmesan, grilled chicken, croutons and dressing, topped with a poached free range egg. Add anchovies for free.

## BURGERS

Choose one of Cobb's classic burgers, served with classic fries.

### The Coach Burger

Angus Beef Burger with bacon, onion rings, cheese, tomato, lettuce, aioli and relish.

### Classic Chicken BLT Burger

Grilled chicken, bacon, lettuce, tomato, cheese, aioli and relish.

### Haloumi Burger

Vegetarian patty, haloumi, onion rings, tomato, lettuce, aioli and relish. **Vegan option available.**

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AVAILABLE



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# ≡ KIWI CLASSICS ≡

\$40

## Starters

### Shrimp Cocktail GFA

A classic: shrimps, seafood sauce and iceberg lettuce.

### Seafood Chowder

Mussels, prawns and fish in a creamy chowder, with homemade croutons.

### Garlic Bread

Hot and crispy with garlic butter and herbs.

## Mains

### Rosemary Lamb Rump GFA

Individually roasted with balsamic mint jus, mash and salad.

### AngusPure Sirloin 250g GFA

Served with mushroom sauce, classic fries and salad.

### Lemon Caper Fish GFA

Pan-fried in butter with lemon and capers, mash and salad.

### Coconut Chicken GFA

Chicken marinated in spices and coconut cream on steamed rice.

### Roast Vege & Haloumi Salad GFA

Roast veges, haloumi, cos leaves and Cobb's free-range creamy dressing. **Vegan option available.**

## Desserts

### Cobb's Classic Chocolate Sundae GFA

Caramel or berry also available.

### Sorbet and Fruit GFA

Fresh fruit, berries and sorbet.

### Kiwi Pavlova GFA

With whipped cream, ice cream, kiwifruit and passionfruit coulis.

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