



≡ COMMUNITY TEAMS ≡

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\$20

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Mains

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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**

A lighter option. Chicken in spices and coconut cream on rice.

Mushroom & Herb Penne

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

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Desserts

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Chocolate Sundae **GFA**

Berry Sundae **GFA**

Caramel Sundae **GFA**

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

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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

MD21A





COACH

\$30

Starters

Shrimp Cocktail **GFA**

A classic: shrimps, seafood sauce and iceberg lettuce.

Seafood Chowder

Mussels, prawns and fish in a creamy chowder.

Garlic Bread

Hot and crispy with garlic butter and herbs.

Mains

Beer Battered Dory & 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 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 breast, bacon, lettuce, tomato, cheese, aioli and relish.

Haloumi Burger **VOA**

Vege patty, haloumi, onion rings, tomato, lettuce, aioli and relish.

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

GFA Gluten-free available

VOA Vegan option available



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≡ KIWI CLASSICS ≡

\$40

Starters

Shrimp Cocktail **GFA**

Shrimps, seafood sauce and iceberg lettuce.

Seafood Chowder

Mussels, prawns and fish in a creamy chowder.

Garlic Bread

Hot and crispy with garlic butter and herbs.

Mains

Rosemary Lamb Rump **GFA**

Individually roasted with balsamic mint jus, homemade mash and seasonal vegetables. **Served medium rare.**

Coconut Chicken **GFA**

A lighter option. Chicken in spices and coconut cream on rice.

Lemon Caper Fish **GFA**

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

Roast Vege & Haloumi Salad **GFA VOA**

On cos leaves with Cobb's free-range creamy dressing.

Desserts

Cobb's Classic Chocolate Sundae **GFA**

Caramel or berry also available.

Sorbet and Fruit **GFA VOA**

Fresh fruit, berries and sorbet.

Kiwi Pavlova **GFA**

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

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VOA Vegan option available



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