

# MENU

## ON THE BOARD

**Garlic and herb flatbread** with Balsamic vinegar & olive oil | 13  
*\* GF option | 3 \**

**Cheese board** - smoked cheddar, blue cheese, triple cream brie, fresh fruits, dried apricots, quince paste & crackers | 22 **GF**

## SOMETHING LIGHT OR TO SHARE

**Local grilled prawns**, chilli, garlic butter, capers, dill, pickled fennel & vincotto dressing | 20 **GF**

**Lamb ribs**, salsa verde, lemon & cumin yoghurt, peas & mint | 18 **GF**

**Local shark bay scallops** - kewpie mayo, sesame seeds, wakame & pickled ginger | 20 **GF**

**Vegetable Spring Rolls** - house made vegetable spring rolls & sweet chilli soy sauce | 17 **V**

**Black salt and Szechuan pepper squid**, crispy garlic, shallots and chilli, soy caramel & aioli | 17

**Chicken Sliders** - crispy chicken tenders, cheese, pickles & coleslaw with spicy BBQ sauce | 18

**Pork Tacos** - jerk seasoned pork scotch, corn & cucumber salsa, pickled cabbage & sriracha mayo | 19

**Crispy Chicken Wings** - Ranch, Spicy Tabasco BBQ & pickles | 17

*Please inform our wait staff if you have any food allergies  
prior to ordering  
15% surcharge applies on all food purchases on Public Holidays*

## MAINS

**Prawn & Chorizo Linguini** - capers, spinach, cherry tomatoes, basil, garlic & chilli EVOO | 34

**Fish & Chips** - Esperance Bronze Whaler, chips, tartare & slaw | 26

**Vegetarian Linguini** - olives, roast capsicum, spinach, mushroom, cherry tomatoes, vegan Mozzarella & EVOO | 24 **V**

**Ricotta Gnocchi** - House made Ricotta Gnocchi baked in sugo with Grana Padano & Bocconcini | 28 **V**    **Add chicken** | 6

**Cobblers Chicken** - sous vide chicken breast, corn & turmeric puree, potato dauphinoise, prosciutto wrapped beans, cherry tomatoes, local prawns & chive buerre blanc | 36 **GF**

**Crispy Skin Pork Belly** - parsnip & apple puree, baby carrot, maple Brussel sprouts, petite apple, red wine jus & crackling | 38 **GF**

**Beef Burger** - 200g beef patty, bacon, tomato, beetroot, cheddar, lettuce, aioli & chips | 22  
**Add egg** | 3

**Chicken Schnitzel** - chips, slaw & your choice of sauce | 24

**Chicken Parmigiana** - chips & slaw | 26

**300 gram Stirling Ranges MSA Scotch Fillet** - Kipfler potatoes, broccolini, cherry tomatoes, baby carrots & Café de Paris | 45 **CBGF**

**Reef sauce** - 4 local grilled prawns in a creamy garlic sauce | 12  
add extra grilled prawn each | 3.5

*All of our dishes are seasoned with salt & pepper  
1.5% surcharge applies on all food purchases on Public Holidays*

## SALADS

**Moroccan chicken salad** - Freekah, almonds, sunflower seeds, currants, cranberries, pumpkin, fetta, rocket & vincotto | 26  
Vegan Option | 21

**Greek Salad** - cherry tomatoes, cucumber, roast capsicum, rocket, olives, fetta & house dressing | 14

## PIZZAS

**Margarita** - fresh tomato, basil, bocconcini | 21  
Add prosciutto | 25 CBV

**Pepperoni** - roast capsicum, olives & fetta | 22

**Hawaiian** - ham & pineapple | 20

**Hamlet Pulled Pork** - bacon, pineapple, jalapeno, coriander & chipotle aioli | 26

**Chicken** - spinach, red onion, cherry tomatoes, brie & aioli | 24

**Roast Pumpkin** - fetta, cashews, onion jam & rocket | 22 CBV

## CBGF / 3

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GF=gluten free   V=vegetarian   CBGF=can be GF \$3 surcharge  
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## SIDES

Broccoli, Dukkah & fetta | 9 GF

Fried Maple Brussel Sprouts Grana  
Pandana & Pine nuts | 12 GF

Sweet Potato wedges | 11 GF V

Chips, house salt, aioli | 9 GF V

## SAUCES

Jus | 2.5 GF

Wild mushroom cream  
| 2.5

Green peppercorn | 2.5

Garlic cream | 2.5 GF

Reef | 12 GF  
(4 prawns, creamy garlic  
sauce)

Add grilled local prawns  
| 3.50 each

## DESSERTS / 13.5

**Chocolate & Hazelnut Brulee** - biscotti & salted caramel gelato

**Deconstructed Lemon Meringue** - lemon curd, meringue, double cream, strawberries & short bread

**Orange & Ginger Steamed Pudding** - golden syrup glaze & milky white chocolate gelato

**Cheese board** - smoked cheddar, blue cheese, triple cream brie, fresh fruits, dried apricots, quince paste & crackers | 22 GF

**Cobblers Affogato** | 8 [add Baileys or Frangelico] | 14.5

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## TEA & COFFEE

Espresso | 3  
Long black | 3.5  
Flat White | 4  
Cappuccino | 4  
Macchiato | 3.5  
Latte | 4  
Hot Chocolate | 4  
Mocha | 4

Ceylon  
Earl Grey  
English Breakfast  
Green  
Peppermint  
Lemon & Ginger

Chai Vanilla Latte | 4.5  
Chai Matcha Latte | 4.5

## DESSERT + FORTIFIED

EMPIRICA 'iced wine' VIOGNIER | 7 (45ml)

BARROS 20yr TAWNY port | 17 (45ml)

## SPECIALITY COFFEES

**Amaretto Coffee** | Espresso, cream | 9.5

**Café Nelson** | Espresso, Frangelico, Baileys | 14

**Hot Shot** | Espresso, Patron XO, Baileys | 12

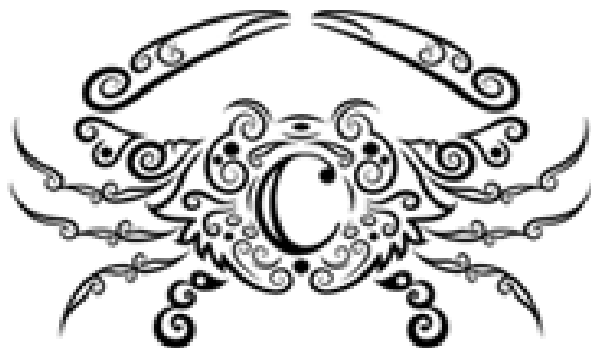
**Irish Coffee** | Espresso, Jameson Whiskey, cream | 11

**Panda Espresso** - Espresso, Crème de menthe,  
White Sambuca | 11

**Snow Cap** | Espresso, Vanilla Vodka, Frangelico, cream | 12

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*Thanks for choosing us for your night out.*



**C O B B L E R S**

*If happy with your time spent at Cobblers  
please review us @ The Fork or Trip Advisor.*

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