



C O B B L E R S

Function Pack



WELCOME TO COBBLERS TAVERN

Designed to adapt perfectly to the needs of your next function, from 15 to 300 we can create the ideal space for your next celebration. Whether you are after a relaxed seated dining experience, or canapes on the alfresco – let our dedicated team tailor something to impress your guests.

With affordable food and drinks packages, free room hire and an unforgettable atmosphere – there's nowhere else you would rather be!



C O B B L E R S







(08) 9534 2222
629 Old Coast Road, Falcon WA 6210
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Function spaces

Main Bar & Alfresco

Our main bar or main bar alfresco area is the perfect place to host a casual get-together with your family, friends or co-workers. Both areas can be booked all year round.






Space Type						
Section Bar	-	50	Y	N	N	N
Alfresco Bar	40	60	Y	N	N	N



Function spaces

Restaurant Alfresco

Located adjoining to our restaurant, the alfresco is a versatile space made for celebrating. With a mix of high and low tables, it can be tailored to suit your next special occasion.




		
60	80	Y

		
N	N	Y



Restaurant

The perfect location for a more intimate and private sit-down dinner. We can seat up to 80 guests and you can order off our regular menu or one of our set menu's.

		
80	200	Y

		
N	N	Y





FUNCTION PLATTERS

GRAZING/SWEET

Seasonal Grazing Board \$250
Cheddar, brie, marinated fetta, sopressa, prosciutto, ham, dip, fruit, quince paste, seeds, nuts, crackers, ciabatta (LGO, VO)

Dessert Platter (25pcs) \$140
Choc cherry slice, chocolate brownie, peppermint slice, honey almond slice (LG, V, VGO)

Dessert Macaron Platter (25pcs) \$130
Vanilla, lemon, chocolate, passionfruit, raspberry, salted caramel, coffee, early grey tea (V)

PLATTERS (25pcs)

Angus Beef Pies \$80
Spiced tomato relish (LD)

Pork Sausage Rolls \$100
Black sesame, spiced tomato relish

Chicken Skewers \$110
Peanut, coriander (LD, LG)

Salt & Pepper Squid \$110
Soy caramel, aioli (LD, LGO)

Cheese Burger Spring Rolls \$110
Burger sauce

Vegetable Spring Rolls \$70
Sweet chilli sauce (LD, VG)

Sushi Platter \$120
Soy sauce, pickled ginger (LD, LG, VO, VGO)

Tomato Bruschetta \$70
Great southern grove olive oil, basil (LDO, LGO, V, VGO)

Vegatable Samosas \$70
Mint yoghurt (LDO, VG)

Mushroom Arancini \$70
Aioli, parmesan, chive (V)

Moroccan Pumpkin Salad \$60
Roast pumpkin, pearl couscous, almonds, sunflower seeds, pepitas, currants, cranberries, fetta, rocket, pomegranate molasses (LDO, LGO, V, VGO)

AFTER SOME PIZZA TO SHARE?

Margherita \$25
Fresh tomato, basil, bocconcini (LGO, V, VGO)

Pepperoni \$28
Red onion, chilli, olives (LGO)

Pulled Pork \$29
Bacon, pineapple, jalapenos, coriander, chipotle aioli (LGO)

BBQ Chicken \$29
Bacon, corn, red onion, smokey BBQ sauce (LGO)

Roasted Pumpkin \$27
Fetta, cashews, onion jam, rocket (LGO, V, VGO)

Hawaiian \$26
Ham, pineapple (LGO)

SUBSTANTIAL

Fish & Chips \$7
Tartare, lemon (LD, LGO)

Cheese Burger Slider \$7
Pickles, red onion, mustard, cheese, tomato sauce (LDO, LGO)

BBQ Pulled Pork Slider \$7
Chipotle, slaw (LGO)

Fish Taco \$7
Battered fish, grilled pineapple salsa, lettuce, chipotle aioli (LD, LGO)

Chicken Taco \$7
Buttermilk chicken, grilled pineapple salsa, lettuce, chipotle aioli (LG)

Vegan Taco \$7
Spiced popcorn cauliflower, grilled pineapple salsa, lettuce, vegan aioli (LD, LG VG)



SET MENU

2 course \$63 pp | 3 course \$74 pp

ENTREE

Black Salt & Szechuan Pepper Squid

Soy caramel, aioli (LD, LGO)

Mushroom Arancini

Truffle aioli, grana padano (V)

Chicken Satay

Peanut crumb, beanshoot, soft herb salad (LD)

MAIN

250g Rump Steak (medium)

Pepper sauce (LDO, LD)

Grilled Humpty Doo Barramundi

Lemon beurre blanc

BBQ Chicken Breast

Mushroom cream

Spiced Cauliflower Steak

Harissa yoghurt, cherry tomato, slaw (LD, LG, V, VGO)

SHARED SIDE *(sides catered to numbers)*

Roast Chat Potatoes

Rosemary salt, salsa verde (LD, LG, VG)

Broccolini

Fetta, dukka, lemon, olive oil (LDO, LG, V, VGO)

Greek Salad

Rocket, tomato, capsicum, fetta, red onion, olives, cucumber (LDO, LG, V, VGO)

DESSERT

Sticky Date Pudding

Butterscotch, vanilla bean ice cream

Chocolate Fondant

Raspberry coulis, chocolate shards, vanilla ice cream



BEVERAGE PACKAGES

Whether it's a drink package or a bar tab, we can cater to any celebration! Our bar contains a wide variety of wines, beers, spirits and non-alcoholic options

Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar:

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

