



QUEENSLAND MUSEUM

COBB+CO | TOOWOOMBA

FUNCTION
MENU
OPTIONS

FUNCTIONS AT COBB+CO

**Looking for a memorable location
for your next function or event?
Or a one-of-a-kind venue for your
upcoming wedding?**

Cobb+Co Museum, home to the National Carriage Collection, combines unique spaces, handmade food and a range of museum experiences to provide an experience to remember. Cobb+Co Museum is home to the National Carriage Collection. These coaches make a beautiful backdrop setting the stage for any function combining history with old world character.

We have event spaces suitable for all kinds of events including cocktail parties, formal dinners, weddings, training days, corporate functions and group bookings – each function is developed with you to suit your requirements.

Museum Experiences

Functions at Cobb+Co Museum can be tailored to suit the specific needs of your group and can include:

- Tours of the museum and its collection, customised to suit your special interests
- A private introduction to current or specific exhibitions
- Hands-on activities including leather plaiting, leather stamping and pyrography
- A mini heritage trade workshop such as blacksmithing, millinery, wood turning or glass beading
- A blacksmithing demonstration
- Traditional lawn games
- Themed experiences.

Experiences for children are also available, including treasure hunts and craft activities.



FUNCTION MENU OPTIONS

Canapés

Petite handmade sausage rolls with tomato relish

Tempura prawns with a lemon aioli

Coconut prawns and tartar sauce

Gourmet assortment of pies including pepper steak, Thai chicken, beef and caramelised onion, and Moroccan lamb

Mushroom, parmesan, and thyme arancini balls with roasted garlic aioli

Panko-crumbed whiting with a lemon twist and tartar sauce

Chef's Signature Dishes

Tender hand-crumbed calamari with citrus aioli

Marinated chicken skewers

Lamb kofta with mint yogurt

Handmade beef meatballs with tomato relish

Duck spring rolls with dipping sauce

Pulled pork slider with a crunchy slaw

Gourmet Black Angus beef slider with balsamic caramelised onions and handmade beetroot relish

Vegetarian spring rolls with dipping sauce

Karaage chicken bao buns with slaw

We can cater to your special dietary requirements including vegan, dairy free, and gluten free.



FUNCTION MENU OPTIONS

Bread + Dips \$85

House-made dips, with rustic bread

Cheese Platter

Selection of cheeses including vintage cheddar, brie and blue with a dried fruit medley, fresh fruit, quince paste and crackers

Antipasto Platter \$120

Smoked ham, salami, cheese, dried fruit, basil pesto, marinated olives, pickles and crackers

Seafood Platter \$140

Tempura prawns, salt & pepper squid, crumbed calamari, battered fish, tartare sauces and fresh lemon

Aussie Platter \$80

Sausage rolls (24), mini pies (24), beef meatballs (20), BBQ and tomato sauces

Chicken Platter \$100

Fried chicken wings (15), karaage chicken (20), chicken dim sims (20), sweet chilli and soy dipping sauces

Vegetarian Platter \$100

Arancini (15), spinach and ricotta rolls (15), mozzarella sticks (20), garlic bread, selection of sauces

Skewers (GF) \$120

Honey soy chicken skewers (25), beef skewers (25), BBQ sauce, tomato relish

Pizza Platter \$90

GF option available

Assortment of pizza slices and garlic bread (30)

Sliders \$80

Pulled pork and beef sliders (25) with crunchy slaw

Kids Platter \$85

Chicken nuggets, fish bites, seasoned chips and wedges, tomato and BBQ sauces

We can cater to your special dietary requirements including vegan, dairy free, and gluten free.



FUNCTION MENU OPTIONS

Main Classic Options

All mains are served on creamy roast garlic mash with seasonal vegetables

200g rib fillet with peppercorn gravy or Diane sauce

Pan seared chicken breast with creamy mushroom sauce

Chicken filo served with fresh asparagus and a sweet potato mash

Traditional stuffed mini roast chicken and roast vegetables with herb sauce

Chef's Gourmet Selection

Herbed French chicken breast and cherry tomato ragout

Slow braised lamb shank with red wine and rosemary jus

Classic roast lamb with roast vegetables and Yorkshire pudding with traditional gravy

Classic pork with roast vegetables and Yorkshire pudding with traditional gravy

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FUNCTION MENU OPTIONS

Standard BBQ-style Buffet

Local rib fillet steak

Beef sausages

Chicken

Caramelised onion

Potato bake

Salads and accompaniments

Bread rolls

Tossed garden salad

Creamy pasta salad

Roast pumpkin and couscous salad

Chef's Gourmet Buffet Selection

Honey and marmalade glazed ham

Mustard-crusted roast beef

Rosemary roast lamb

Salads

Caesar salad with baby cos, crispy bacon, herbed croutons, and shaved parmesan

Beetroot pumpkin feta and quinoa salad

Chicken and penne pesto salad

Corn salad

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FUNCTION MENU OPTIONS

Dessert

Traditional

Apple, crumble with custard

Pavlova stack with cream patisserie and topped with fruit salad

Sticky date pudding with caramel sauce

Traditional plum pudding and custard

Gourmet

Ferrero cake with cream and caramel sauce

Vanilla raspberry cake with cream and strawberries (GF)

Chocolate truffle cake with cream and chocolate sauce (GF)

Vanilla bean panna cotta with fresh seasonal berries

Salted caramel tart with vanilla ice cream

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