

This week's restaurant . . .

Name: State Establishment Cobb and Co
Address: Corner Devon St East and Gover St, New Plymouth

Phone: 85373
Seating: 150
Licence: Full
Hours: Daily 6.30am to 10pm

Hearty eating at Cobb and Co

It's true. There is a time and a place for everyone at Cobb and Co.

A friend and I found 6.45 on a Friday night ideal.

Actually, we turned up about 6.15 and thought a half-hour wait was not too bad. The restaurant does not take phone bookings unless catering for children's parties or very large groups.

We spent the time in the bar, which was busy. But when we were shown to our table by a window we did not feel lost in the crowd although the restaurant must have been almost full.

There is a large selection of wines ranging from Montana Blenheim or Penfolds Bin 17 claret at \$9.95 each to Moet and Chardon at \$39.95.

The selected house wines are Rhinesdale medium sweet, medium dry white and Woodhill claret Muller Thurgau.

Our waitress was not sure whether Cobb and Co served grape juice but she soon came back with a bottle of Glenvale sparkling white which we enjoyed. This cost \$5.90.

Cobb and Co's history — as outlined on the placemats — goes back a long way and its decor reflects this.

Large coach wheels are used effectively as partitions and there are brass

Our efficient waitress brought the main courses just when we were ready.

I opted for the roast of the day and received a generous helping of pork and gravy which was delicious. The accompany-

was ordered medium rare — but was otherwise appreciated. Garlic butter (\$1 extra), a well-cooked jacket potato and deep-fried crumbed onion rings were served with it.

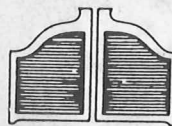
The salad was varied, containing lettuce, bean sprouts, beans, tomato and a slice of orange. Total cost \$12.50.

After eating all this we weren't sure if we could manage more. But our waitress waited just long enough before asking if we wanted dessert. So we studied the menu again and chose two icecream dishes.

Mine was Cobb crunch, a lemon and raspberry flavoured icecream with chocolate-coated hokey pokey. It cost \$2.50 and was a refreshing way to end the meal.

The old fashioned vanilla icecream with hot chocolate sauce (\$2.95) was also delicious, according to my partner.

We declined coffees and were brought the bill — \$40.70 which we felt very reasonable for a highly satisfying meal. — J.O.



COBB & CO.

medals of some sort on the walls and the heavy beams overhead.

A large open fireplace is a nice touch. The menu offers a wide range of hearty food with a few special features but nothing very unusual. We were soon ready to begin.

For starters we ordered a shrimp cocktail (\$4.95) and wontons (\$3.95). The latter were served with a thick sweet and sour sauce. Both were tasty, although there could have been a few more shrimps in the cocktail.

ing vegetables included carrots and roast potatoes, both very nice. However the pumpkin was a bit dry for my taste. And the silverbeet . . . well, let's just say it isn't my favourite vegetable. In all, extremely good value at \$7.95.

My partner's Cobb sizzler, a large steak, was sizzling impressively when brought to the table. A large napkin, supplied to protect the clothing was welcome.

Unfortunately there was no sign of rareness — it