

SHARED PLATES & STARTERS

soup of the day 8.5

toasted sourdough

ask your waiter for today's soup

salmon cakes 9.9

romesco sauce

duck spring rolls 9.9

green chili soy & herb salad

saganaki (v)(wf) 9.9

olive paste & grilled lemon

warm olives (ve)(v)(awf) 9.9

toasted sourdough, olive oil & dukkha

polenta chips (v) 9.9

smoked paprika salt, truffle mayo & parmesan

mac & cheese croquettes (v) 9.9

garlic aioli

lamb kibbeh (awf) 9.9

spiced pumpkin puree & flat bread

garlic & herb pizza 12

roquette & parmesan (v)

warm baguette 12

sundried tomato pesto & lemon parsley butter

The Cove house made dips (v)(awf) 14

charred pita

cured meat and bread plate 14

pickles & mustard

oysters (min of 2) 3.5 ea

choice of natural or kilpatrick

SALADS

caesar salad traditional (av)(awf) 20

w/ grilled chicken 26

w/ smoked salmon 29

thai beef & crispy noodle 24

cashews & herbs

quinoa & grilled vegetable (ve)(v)(wf) 20

herb dressing

w/ grilled chicken 26

BURGERS & SLIDERS

pulled pork sliders (2) 12

chipotle slaw, pickles & smokey bbq sauce

beef brisket sliders (2) 12

cornichon mustard, slaw, chipotle mayo

chicken sliders (2) 12

bacon, cheese & avocado

The Cove burger 26

grass fed beef, american cheddar, bacon,

ketchup, lettuce, mayo, side of chips

chicken, cheese, bacon, avocado burger 26

cos lettuce, side of chips

carolina style pulled pork burger 26

chipotle slaw, pickles, side of chips

SIDES

chips & gravy (av) 7

wedges 9

sweet chilli & sour cream

steamed veg (v)(wf) 9

mash with gravy (av)(wf) 6

chipotle slaw (v)(wf) 7

wok tossed lemon broccolini (v)(wf) 9

w/ chilli & crispy shallots

roquette, pear & parmesan salad (v)(wf) 7

house made dressing

garlic roasted chat potatoes (v)(wf) 9

The Cove garden salad (v)(wf) 7



MAINS

parma 26

chicken, ham, three cheese melt w/ chips

& The Cove garden salad

schnitzel 24

chicken, gravy w/ chips & The Cove garden salad

wild mushroom risotto (v) 22

crispy enoki

potato gnocchi 24

braised beef brisket ragu & parmesan

navaratna vegetable curry (v, wf) 26

saffron pilaf

pork cutlet (wf) 34

mustard mash, apple, fennel & roquette salad

w/ lemon caper dressing

lamb pie 29

crushed sweet potato, minted green peas

& rosemary gravy

portuguese style ½ chicken 28 / 56*

chipotle slaw, charred corn & chimichurri

beer battered flathead fillets (awf) 26

lemon, tartare w/ chips & The Cove garden salad

barramundi fillet (wf) 34

warm potato salad, buttered beans & salsa verde

ora king salmon fillet (wf) 32

roasted corn, red pepper & black bean salsa,

avocado puree, chipotle mayo

The Cove paella (wf) 32 / 64*

chicken, chorizo, mixed seafood, saffron rice

w/ tomato salsa

salt & pepper calamari 26

lightly dusted, lemon, garlic aioli w/ chips

& The Cove garden salad

garlic & chilli prawns 32 / 64*

baked new orleans style, smoked peppers,

chorizo, dirty rice w/ crusty bread

*available as a shared option



280GM ANGUS PORTERHOUSE 38

MATCHED WITH PEPPERJACK SHIRAZ

300GM WAGYU RUMP 42

MATCHED WITH PEPPERJACK 'GRADED' SHIRAZ

200GM GRASS FED EYE FILLET 46

MATCHED WITH PENFOLDS 'ST HENRI' SHIRAZ

600GM RIB EYE FILLET 65

MATCHED WITH PENFOLDS 'ST HENRI' SHIRAZ

your choice of sides:

fries, mash or garlic roasted chats

vegetables, The Cove garden salad
or our chipotle slaw

with our parsley and garlic marinated
split char grilled king prawns
add \$12

finished with your choice of sauce:

gravy, peppercorn, creamy mushroom,
dianne, garlic butter, homemade bbq sauce
or our pepper jack jus

if you feel like something a little different
why not try our range of mustards

(v) vegetarian (wf) wheat free (awf) available wheat free (n) nuts (av) available vegetarian (ve) vegan

please advise staff of any dietary concerns, we cannot guarantee a completely gluten free meal, but can offer wheat free alternatives

SENIORS MENU

available monday to friday

2 COURSES 15

soup & main or
main & dessert

3 COURSES 18

entrée, main
& dessert

CHOOSE FROM

beer battered flathead, chips, mesclun salad, tartare (awf)

shepherd's pie, mesclun salad

schnitzel strips, chicken, chips, mesclun salad

bangers, mash, peas, onions

roast of the day (agf)

spaghetti bolognese, parmesan

lambs fry, bacon, mash (agf)

KIDS...

for kids under 12...

meals as per seniors mains **9**

DESSERTS

chocolate brownie, warm chocolate sauce, marshmallow cream and poached rhubarb 12

vanilla panna cotta, berry compote and honey comb crumble 12

banoffee sundae, caramelized banana, peanut brittle ice cream, butterscotch, chantilly cream, crushed pine nut 12

italian gelati, passionfruit, wild strawberry, green apple, almond biscotti 12

apple & blueberry crumble cinnamon ice cream 12 / 18*

COFFEE

flat white 4

long black 4

short black 4

short macchiato 4

long macchiato 4

cappuccino 4

café latte 4

chai latte 4

mochaccino 4

hot chocolate 4

soy milk add 50c

double shot extra add 50c

decaf add 50c

mugs 4.5

TEA

english breakfast 4.5

earl grey 4.5

peppermint 4.5

spring green 4.5

lemongrass & ginger 4.5

malabar chai 4.5

honeydew green 4.5

cleopatra's champagne 4.5

*available as a shared option



You can part pay with your Pegasus Rewards points and cash. See staff for more details.

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