

SHARED PLATES & STARTERS

soup of the day 8.5

toasted sourdough

ask your waiter for today's soup

salmon cakes 10

romesco sauce

duck spring rolls 10

green chili soy & herb salad

saganaki (v)(wf) 10

olive paste & grilled lemon

warm olives (ve)(v)(awf) 10

toasted sourdough, olive oil & dukkha

polenta chips (v) 10

smoked paprika salt, truffle mayo & parmesan

mac & cheese croquettes (v) 10

garlic aioli

lamb kibbeh (awf) 10

spiced pumpkin puree & flat bread

garlic & herb pizza 14

roquette & parmesan (v)

warm baguette 14

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

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

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

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 28

chicken, ham, three cheese melt w/ chips & The Cove garden salad

schnitzel 26

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 1/2 chicken 28 / 56*

chipotle slaw, charred corn & chimichurri

beer battered flathead fillets (awf) 28

lemon, tartare w/ chips & The Cove garden salad

barramundi fillet (wf) 34

warm potato salad, buttered beans & salsa verde

ora king salmon fillet (wf) 34

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 28

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

The Cove seafood platter 150*

selection of market fresh hot & cold seafood



230GM "ROYAL" GRAIN FED PORTERHOUSE 38

SUGGESTED MATCH: PEPPERJACK SHIRAZ

300GM WAGYU RUMP 42

SUGGESTED MATCH: PEPPERJACK 'GRADED' SHIRAZ

200GM GRASS FED EYE FILLET 46

SUGGESTED MATCH: PENFOLDS 'ST HENRI' SHIRAZ

600GM RIB EYE FILLET 65

SUGGESTED MATCH: 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

*available as a shared option



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



SENIORS MENU

available monday to friday

main meals **16**

add soup **2** add dessert **4**

CHOOSE FROM

beer battered flathead

chips, mesclun salad, tartare (awf)

shepherd's pie

mesclun salad

schnitzel strips

chicken, chips, mesclun salad

roast of the day (agf)

bangers

mash, peas, onions

spaghetti bolognese

parmesan

lambs fry

bacon, mash (agf)

Nestled in the heart of Patterson Lakes, The Cove Hotel now boasts one of the finest food and wine offerings in the local precinct and comparable to the premium restaurants in the CBD.

The infamous 'deck' has been recently transformed to reflect the 'look and feel' of an indoor garden. The ceiling is tastefully ornamented by hanging plants and dining tables are surrounded by a stunning array of greenery and plant varieties. Your emotions are heightened upon entry and an instant tranquillity takes over, a sanctuary for you to sit back, enjoy exquisite food and wine, and relax in the calmative environment. The newly reformed garden deck is open all day every day and offers all day dining Friday to Sunday. A delectable a la carte breakfast is served on Sunday mornings for those lazy days accompanied with freshly ground coffee and squeezed orange juice.

In addition to The Cove's already extensive food and wine menu the introduction of Carlton Draught 'Brewery Fresh' is imminent and will complement the venue perfectly. The new benchmark in beer is fresh draught TANK BEER, unpasteurised Carlton Draught accommodated within the magnificent copper tanks. Tank beer is draught, served with ultimate freshness, and as the brewer intended, in its purist state with a smooth finish.

KIDS... for kids under 12... meals as per seniors mains **10**

DESSERTS

chocolate brownie 12

warm chocolate sauce, marshmallow cream and poached rhubarb

vanilla panna cotta 12

berry compote and honeycomb crumble

banoffee sundae 12

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

italian gelati 12

passionfruit, wild strawberry, green apple, almond biscotti

apple & blueberry crumble 12 / 18*

cinnamon ice cream

*available as a shared option

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**

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