



# Seafood

## beer battered fish fillets (awf) 28

lemon, tartare w/ chips & The Cove garden salad

## salt & pepper calamari 28

lightly dusted, lemon, garlic aioli w/ chips & The Cove garden salad

## NT barramundi fillet (wf) 36

saffron mash, charred broccolini & citrus mayo

Paired with T'Gallant Imogen Pinot Gris \$10.7 standard / \$17.7 large

## Ora King salmon (wf) 36

local scallops, purple sweet potato, cream corn salsa, cauliflower puree, wasabi spiced chickpeas, sesame sprinkle

Paired with Squealing Pig Rosé \$9.8 standard / \$16.2 large

## whole flounder 40

baked & served w/ roasted chats & wilted spinach w/ garlic & caper butter

## The Cove paella (wf) 32 / 64\*

chicken, chorizo, mixed seafood, saffron rice w/ tomato salsa

## garlic & chilli prawns 32 / 64\*

baked new orleans style, smoked peppers, chorizo, dirty rice w/ crusty bread

## The Cove seafood platter

selection of market fresh hot & cold seafood

hot seafood selection 80

cold seafood selection 80

or both for 150\*

\*available as a shared option



## bread & starters

### soup of the day 8.5

toasted sourdough  
ask your waiter for today's soup

### garlic & herb pizza (v) 14

roquette & parmesan

### The Cove antipasto 28

with dips, olives, meat, bread & matching condiments

### polenta crumbed mushrooms (v) 14

truffle aioli

### korean fried chicken ribs 14

marinated and fried coated in hot sauce

### salmon taco (2) 15

shredded salmon, chipotle mayo & corn and jalapeno salsa on blue corn tortilla

### warm baguette (v)(ave) 14

roasted garlic, olive tapenade & lemon butter

### duck spring rolls 12

with hoisin & tamarind

### saganaki (v)(wf) 10

olive paste & grilled lemon

### pulled pork sliders 12

oysters (min of 2) 4 ea  
choice of natural or killpatrick

## salads

### caesar salad traditional (av)(awf) 22

w/ grilled chicken 28

w/ smoked salmon 30

### thai beef & crispy noodle 26

cashews & herbs

### quinoa (ve) (v) (n) (wf) 22

w/ roasted pumpkin, chargrilled veg, dukkah & herb dressing

w/ grilled chicken 28

## mains

### parma 29

300gm free range kiev cut schnitzel, ham, three cheese melt w/ chips & The Cove garden salad

### schnitzel 27

300gm free range kiev cut schnitzel, gravy w/ chips & The Cove garden salad

### crispy skin free range pork belly (wf) 32

pea puree, bacon seasoned chestnut & cauliflower, apple cider jus

### lamb pie 29

crushed sweet potato, minted green peas & rosemary gravy

### beef burger 25

180gm beef burger, American cheese, pickle, lettuce, tomato, red onion & The Cove special burger sauce served w/ a side of chips

add bacon 2

add egg 2

### grilled chicken & avocado burger 25

marinated chicken thigh fillet, avocado, cheese, lettuce, tomato, red onion & mayo served w/ a side of chips

add bacon 2

add egg 2

### spinach & ricotta ravioli (v) (n) 28

w/ honey pumpkin puree, roasted pumpkin, pinenuts, fetta & petite salad

### pork & prawn nasi goreng (av) 30

vegetables, fried egg, crispy shallots, side of house made chilli sambal

### Thai pumpkin curry (v) (ve) (awf) 26

roasted spiced pumpkin, thai green curry sauce, steamed jasmine rice, roti & pickled cucumber

### beetroot risotto (v) (ave) 24

baby beets, diced beetroot, snow peas, goats fetta, snow pea tendrils

w/ grilled chicken 30

## sides

### chips & gravy (av) 7

### wedges 9

sweet chilli & sour cream

### steamed veg (v)(wf)(ave) 9

### mash with gravy (av)(wf) 6

### chipotle slaw (v)(wf) 7

### wok tossed lemon broccolini (v)(wf)(ave) 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



## 300GM RED GUM CREEK PORTERHOUSE 38

Paired with Pepperjack Shiraz \$10.7 standard / \$17.8 large

## 200GM GRASS FED EYE FILLET 46

Paired with Penfolds 'St Henri' Shiraz \$24 standard / \$39 large

## 600GM RIB EYE FILLET 65

Paired with Penfolds 'St Henri' Shiraz \$24 standard / \$39 large

### 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 prawn skewers (2)  
add \$12

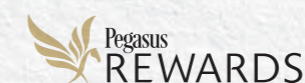
### finished with your choice of sauce:

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

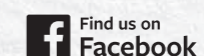
if you feel like something a little different why not try our range of mustards

(v) vegetarian (wf) wheat free (awf) available wheat free (n) nuts (av) available vegetarian (ve) vegan (ave) available vegan  
please advise staff of any dietary concerns, we cannot guarantee a completely gluten free meal, but can offer wheat free alternatives

thecovehotel.com.au



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



## seniors menu

available monday to friday

add soup 2 add dessert 4

### \$16 meals

**beer battered fish** (awf)  
chips, mesclun salad, tartare

**shepherd's pie**  
mesclun salad

**roast of the day** (agf)

**chicken schnitzel**  
garden salad

**spaghetti bolognese**  
parmesan

**lamb's fry**  
bacon, mash (agf)

### \$18 meals

**chicken parma**  
chips & salad

**lamb & rosemary sausages**  
sweet potato mash, spinach and gravy

**crispy skinned pork belly**  
pea puree, roasted cauliflower

### \$20 meals

**grilled barramundi**  
dressed chat potatoes, green beans  
w/ salsa verde

**180 gm porterhouse steak**  
w/ chips & salad & your choice of sauce

## kids menu

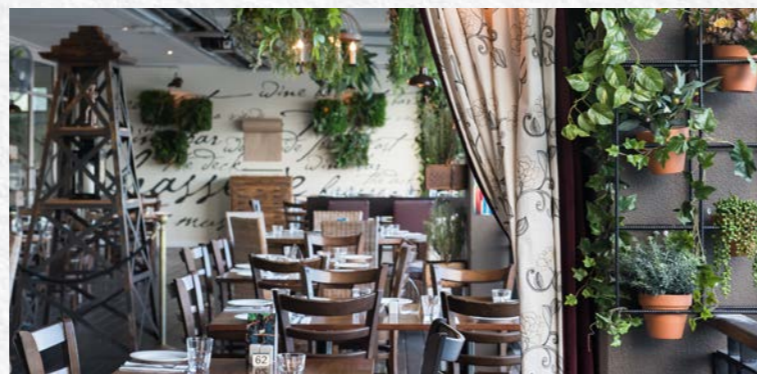
for kids under 12

### \$12 meals

**chicken schnitzel**      **beer battered fish**  
**roast of the day** (agf)   **spaghetti bolognese**  
**shepherd's pie**

### \$14 meals

**chicken parma**  
**lamb & rosemary sausages**



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' complements 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.

## desserts

**warm chocolate brownie** 12  
poached rhubarb, chocolate sauce  
w/ honeycomb ice cream

**espresso panna cotta** (wf) (n) 12  
salted coffee caramel, orange marmalade, vanilla tuile

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

**lemon tart** 12  
berry compote, double cream

**sticky date pudding** 12  
caramel sauce, rum & raisin ice cream

**dessert platter** 28  
a selection of our desserts, for sharing

**cheese plates**  
served with quince paste, dried and fresh fruit & assorted  
crackers – see specials for available cheeses

**1 x 50gm cheese** 16  
**2 x 50gm cheese** 24  
**3 x 50gm cheese** 28

**affogato** 8  
vanilla ice cream with a shot of coffee  
**Add your favourite liqueur** 12

**Hennessy VS** 12

**Hennessy XO** 20

**Penfolds Grandfather Port** 17

## 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

## iced

chocolate milkshake	7
strawberry milkshake	7
iced coffee	7
iced chocolate	7

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