



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

grilled chicken & avocado burger 25

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

burger add ons

bacon 2

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

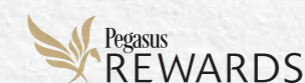
finished with your choice of sauce:

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

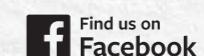
if you feel like something a little different
why not try our range of mustards

(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

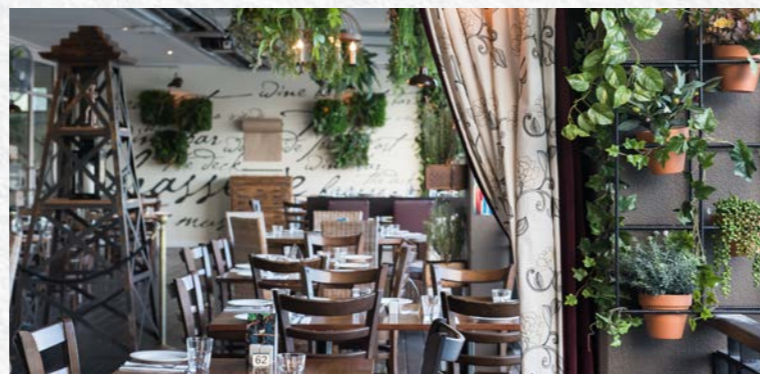
for kids under 12

\$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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