

# Seafood

**beer battered fish fillets (awf) 28**  
our garden salad, chips, lemon, tartare

**salt & pepper calamari 28**  
lightly dusted, w/ our garden salad, chips, lemon, garlic aioli

**Cone Bay (WA) barramundi 36**  
spanish style vegetables, crispy fried potato  
Paired with T'Gallant Imogen Pinot Gris  
\$10.7 standard / \$17.7 large

**teriyaki Ora King salmon (NZ) 36**  
charred, soba noodle salad, wok tossed sesame greens  
Paired with Squealing Pig Rosé  
\$9.8 standard / \$16.2 large

**The Cove paella (wf) 32 / 64\***  
chicken, chorizo, seafood in saffron rice & tomato salsa

**garlic & chilli prawns 32 / 64\***  
baked New Orleans style, smoked peppers, chorizo, dirty rice & crusty bread

**The Cove seafood platter**  
selection of market fresh seafoods  
**hot seafood selection 80**  
**cold seafood selection 80**  
**or hot & cold 150\***

\*available as a shared option



## bread & starters

**soup of the day 8.5**  
w/ toasted sourdough  
ask your waiter for today's soup

**garlic & herb pizza (v) 14**  
w/ roquette & parmesan  
add jamon 6  
add fetta 3

**The Cove antipasto 28**  
w/ dips, olives, meats, grilled vegetables, breads & condiments

**polenta crumbed mushrooms (v) 14**  
truffle aioli

**korean fried chicken ribs 14**  
hot sauce

**warm baguette (v)(ave) 14**  
roasted garlic, olive tapenade & lemon butter

**duck spring rolls 12**  
hoisin & tamarind dipping sauce

**saganaki (v)(wf) 12**  
olive paste, grilled lemon

**oysters 4 ea**  
natural or kilpatrick (min of 2)

## salads

**caesar salad (av)(awf) 22**  
cos, crispy prosciutto, sour dough croutons, grana parmesan, anchovies & poached egg in our house made caesar dressing  
w/ grilled chicken 28

**thai beef & crispy noodle 26**  
marinated eye fillet steak, herbs, cherry tomatoes, cucumber & slaw with our thai dressing

**quinoa (ve) (v) (n) (wf) 22**  
roasted pumpkin, grilled eggplant, zucchini & broccolini w/ roasted cherry tomatoes, dukkah & our herb pesto  
w/ grilled chicken 28

## mains

**parma 29**  
300gm free range kiev cut chicken breast schnitzel, ham, napoli & three cheese melt served w/ our garden salad & chips

**schnitzel 27**  
300 gm free range kiev cut chicken breast schnitzel, gravy, lemon, our garden salad & chips

**Tennessee whiskey bbq pork scotch 34**  
baby root vegetables, wilted spinach, mash potato & our whiskey bbq sauce

**spinach & ricotta ravioli (v) (n) 28**  
honey pumpkin puree, roasted butternut pumpkin, pine nuts, fetta & snow pea tendrils

**pork & prawn nasi goreng (av) 30**  
vegetables, crispy shallots, fried egg & house made chilli sambal

**thai pumpkin curry (v) (ve) (awf) 26**  
roasted spiced pumpkin, thai green curry sauce, steamed jasmine rice, roti & pickled cucumber

**pea, pesto & goats cheese risotto (v) (ave) (wf) (n) 24**  
w/ grilled chicken 30

**beef burger 25**  
180 gm beef patty, american style cheese, pickle, cos lettuce, red onion & our 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, cos lettuce, tomato, red onion & mayo served w/ a side of chips  
add bacon 2  
add egg 2

## sides

**chips & gravy (av) 7**

**wedges 9**  
sweet chilli & sour cream

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

**mash & 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**

**garlic roasted chat potatoes (v)(wf) 9**

**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

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**add our parsley & garlic marinated prawn skewers (2) 12**  
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### your choice of sides:

fries, mash or garlic roasted chats  
vegetables, The Cove garden salad or our chipotle slaw

### finished with your choice of sauce:

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

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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 & gravy

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

### \$20 meals

**grilled barramundi**  
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 berry, 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 & fresh fruit & assorted crackers – see specials for available cheeses

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

## 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 80c
almond milk	add 80c
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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