



entrees & starters

soup of the day 9
w/ toasted sourdough

garlic & herb pizza (v) 14
w/ roquette & parmesan

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

korean fried chicken ribs 14
w/ 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)

salt & pepper calamari 16
roquette & red onion salad, garlic aioli, lemon

salads

chicken caesar salad (av)(awf) 28
grilled chicken tenderloins, cos, crispy, prosciutto, sourdough
croutons, grana parmesan, anchovies and poached egg
w/ our house made caesar dressing

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

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

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

mains

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

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
w/ 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
in a creamy sauce

beef burger 26
180gm beef patty, bacon, egg, american style cheese, pickle,
cos, red onion w/ our special burger sauce served w/ a side
of chips

The Cove roasted pork belly 26
crispy skin roasted pork belly, cauliflower puree
& roasted root vegetables w/ an apple cider jus

grilled chicken & avocado burger 26
marinated chicken thigh fillet, bacon, egg, avocado, cheese,
cos, tomato, red onion & mayo served w/ a side of chips

steaks

300gm Red Gum Creek porterhouse 38

200gm Red Gum Creek eye fillet 44

400gm Red Gum Creek rib eye 46

300gm Red Gum Creek rump 34

add

- parsley & garlic marinated
prawn skewers (2) 12

your choice of sides:

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

finished with your choice of sauce:

gravy, peppercorn, creamy mushroom,
garlic butter, house made bbq sauce
or pepper jack jus

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



Are you a Pegasus
Rewards member?

If not, join today,
it's FREE!

Remember to use your
card in venue, plus
you can part pay with
your Pegasus Rewards
points and cash. Please
present your card when
ordering at the table.

See staff for more details.

(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



seafood

beer battered fish fillets (awf) 28
lemon, tartare w/ our garden salad & chips

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

Cone Bay (WA) barramundi 36
spanish style vegetables, crispy fried potato

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 selection 80

cold selection 80

or hot & cold 150*

*available as a shared option



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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

\$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

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

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

lemon tart 12
berry compote, double 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