

STARTERS

FRESHLY SHUCKED OYSTERS choice of natural or kilpatrick (min of 2)	4.0/ea	KOREAN STYLE CHICKEN RIBS (gf) w hot sauce & sesame	14.0
GARLIC BREAD (v) add cheese +2.0	7.0	TAPAS PRAWNS & CHORIZO paprika spiced tiger prawns, chorizo, garlic, tomato, red onion, chilli & crusty bread	17.0
DUMPLINGS pork & chives dumplings w chilli infused kecap manis	15.0	VEGETABLE SPRING ROLLS (vg) homemade w vermicelli noodles, carrots, mushrooms, cabbage, onions w sweet chilli sauce	13.0
POLENTA FRIES (v) w homemade tomato sauce	12.0		

MAINS

SUPERFOOD QUINOA SALAD (gf,vg) quinoa, roasted pumpkin seeds, sunflower seeds, almonds, raisins, cos, kale & lemon dressing	20.0	ORA KING SALMON (gf) pan-fried crispy skin salmon, honey glazed potatoes, chargrilled greens, blistered cherry tomatoes, caper butter sauce & lemon	37.0
COVE CAESER SALAD cos, bacon, croutons, poached egg, parmesan, anchovies, caesar dressing add chicken tenders +4.0 add smoked salmon +6.0	21.0	CHICKEN & CHORIZO PAELLA (gf) succulent chicken tenders, chorizo, saffron infused rice, Spanish onion, capsicum, green peas, rocket & lemon.	31.0
LEMON PEPPER CALAMARI SALAD (gf) calamari w paprika, lemon pepper w fresh slaw of capsicum, wombok, red onion, mint, coriander, ginger & lime dressing	24.0	PUMPKIN RISOTTO (v) chunky pumpkin, roasted pepitas, spinach, cream & parmesan cheese add chicken +4.0	22.0
SLOW COOKED PORK RIBS (gf) 12 hour slow-cooked BBQ pork ribs, rubbed with our secret spices w roasted duck fat potatoes & coleslaw	35.0	LINGUINI MARINARA prawns, mussels, scallops, pippies, fish, garlic, fresh herbs, olive oil & lemon	29.0
AUTHENTIC INDIAN LAMB CURRY homemade lamb curry cooked w traditional Indian spices w basmati rice, roti, fresh chillies & raita	29.0	SEAFOOD PLATTER FOR TWO natural oysters, smoked salmon, tuna tartare on lettuce, prawn cocktail in cucumber cups, steamed mussels, scallops in caper butter sauce, beer battered flounder, fried calamari, lemon, tartar sauce, chips & house salad	69.0

STEAKS

RED GUM PORTERHOUSE 300gm (gf) cooked to your liking w house salad, chips choice of sauce: mushroom, peppercorn or gravy	39.0	GREAT SOUTHERN RIB EYE 400gm (gf) cooked to your liking w house salad, chips choice of sauce: mushroom, peppercorn or gravy	46.0
GREAT SOUTHERN SCOTCH 300gm (gf) cooked to your liking w house salad, chips choice of sauce: mushroom, peppercorn or gravy	45.0		

PUB CLASSICS

CHICKEN SCHNITZEL crumbed chicken breast served w lemon, house salad, chips & gravy	26.0	CALAMARI fried calamari w paprika & lemon pepper w house salad, tartar sauce, lemon & chips	27.0
CHICKEN PARMA crumbed chicken breast, smoked leg ham, Napoli sauce, mozzarella w house salad & chips	28.0	WAGYU BEEF BURGER wagyu patty, bacon rasher, tasty cheese, tomato, lettuce, caramelized onion & secret sauce w chips add fried egg +2.0	23.0
FISH AND CHIPS beer battered flounder w tartar sauce, lemon, house salad & chips	27.0	BEETROOT BURGER (vg) beetroot patty, vegan cheese, caramelized onion, vegan mayo, lettuce, tomato on a beetroot bun w chips	22.0

SIDES

BOWL OF CHIPS (v) w gravy	8.0	COLESLAW (v)	8.0
BOWL OF WEDGES (v) w sour cream & sweet chilli sauce	11.0	BUTTERED BROCCOLINI (v)	8.0
		GREEK SALAD (v)	8.0

DESSERTS

CHOCOLATE BROWNIE w warm chocolate sauce, whipped cream & strawberry	11.0	LEMON MERINGUE w berry compote, whipped cream & strawberry	11.0
STICKY DATE PUDDING w butterscotch sauce, whipped cream & strawberry	11.0	CHURROS (vg) w chocolate sauce	11.0
		DESSERT OF THE DAY	12.0

(vg) vegan, (v) vegetarian, (df) dairy free, (gfo) gluten free option, (gf) gluten free.
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free

Public holiday surcharge 10% Surcharge applies to all food items on public holidays

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner



Kids Menu / 12.0

All kids meals come with a drink & ice-cream

LINGUINI BOLOGNESE

FISH & CHIPS

CHICKEN SCHNITZEL w chips

CHICKEN PARMA w chips

Gluten Free Menu

GF STARTERS

FRESHLY SHUCKED OYSTERS 4.0/ea
choice of natural or kilpatrick (min of 2)

GARLIC CHEESE PIZZA (gf,v) 11.0

POLENTA FRIES (gf,v) 12.0
w homemade tomato sauce

KOREAN STYLE FRIED CHICKEN RIBS (gf) 14.0
w hot sauce & sesame

TAPAS PRAWNS & CHORIZO (gf) 17.0
paprika spiced tiger prawns, chorizo, garlic, tomato,
red onion chilli & GF bread

GF SALADS

LEMON PEPPER CALAMARI (gf) 24.0
calamari tossed in paprika & lemon pepper
w a fresh slaw of capsicum, wombok, red onion, mint,
coriander, ginger & lime dressing

SUPERFOOD QUINOA (gf,v) 20.0
quinoa, roasted pumpkin seeds, sunflower seeds,
almonds, raisins, cos, kale & lemon

COVE CAESAR (gf) 21.0
cos, bacon, GF croutons, poached egg, pamesan,
anchovies, caesar dressing
add chicken tenders +4.0
add smoked salmon +6.0

GF STEAKS

RED GUM PORTERHOUSE 300gm (gf) 39.0
cooked to your liking w house salad, chips
choice of sauce: mushroom, peppercorn or gravy

GREAT SOUTHERN SCOTCH 300gm (gf) 45.0
cooked to your liking w house salad, chips
choice of sauce: mushroom, peppercorn or gravy

GREAT SOUTHERN RIB EYE 400gm (gf) 46.0
cooked to your liking w house salad, chips
choice of sauce: mushroom, peppercorn or gravy

GF MAINS

CHICKEN PARMIGIANA (gf) 29.0
crumbed chicken breast, smoked leg ham, Napoli sauce
& mozzarella served w house salad & chips

SLOW COOKED PORK RIBS (gf) 35.0
12 hour slow-cooked BBQ pork ribs rubbed with
our secret spices w roasted duck fat potatoes & coleslaw

ORA KING SALMON (gf) 37.0
pan-fried crispy skin salmon, honey glazed potatoes,
chargrilled greens, blistered cherry tomatoes,
caper butter sauce & lemon

PUMPKIN RISOTTO (gf,v) 22.0
chunky pumpkin, roasted pepitas, spinach,
cream & parmesan cheese
add chicken +4.0

PENNE MARINARA (gf) 29.0
w prawns, mussels, scallops, pipes, fish, garlic,
fresh herbs, olive oil & lemon.

FISH & CHIPS (gf) 27.0
grilled flounder served w house salad, tartare,
fresh lemon & chips

CALAMARI (gf) 27.0
fried calamari dusted in paprika & lemon pepper,
w house salad, tartare, fresh lemon & chips

CHICKEN & CHORIZO PAELLA (gf) 31.0
chicken tenders, chorizo, saffron infused rice,
Spanish onion, capsicum, green peas, rocket & lemon.

Vegan Menu

STARTERS

VEGETABLE SPRING ROLLS 13.0
homemade w vermicelli noodles, carrots, mushrooms,
cabbage, onions w sweet chilli sauce

POLENTA FRIES 12.0
w homemade tomato sauce

BRUSCHETTA 12.0
crusty sourdough w tomatoes, red onion, basil & olive oil

MAINS

BEETROOT BURGER 22.0
beetroot patty, vegan cheese, caramelized onion,
lettuce, tomato on a beetroot bun w chips

CHICKPEA, POTATO & CAULIFLOWER CURRY 21.0
w aromatic basmati rice, crispy pappadum,
coriander, mint & lime

PUMPKIN RISOTTO 22.0
chunky pumpkin, roasted pepitas, spinach, vegetable
stock & white wine

SPICY TOFU WITH RICE 20.0
spicy tom yum tofu stew, vegan mince, baby bok choy,
spring onion, coriander & rice

SUPERFOOD QUINOA SALAD 20.0
quinoa, roasted pumpkin seeds, sunflower seeds,
almonds, raisins, cos lettuce, kale & lemon

Contactless Ordering:



STEP 1:
open camera app on
a smartphone

STEP 2:
hover the camera over
the QR code

STEP 3:
follow the link to
order & pay