



Bistro Menu

LUNCH
and
DINNER



PLEASE ORDER FOOD & DRINKS AT THE COUNTER OR SCAN THIS QR CODE FOR CONTACTLESS ORDERING, *thank-you*



@thecovehotelpattersonlakes



@cove.hotel



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave us some feedback.

Thank you

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.

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

15% Surcharge applies to all 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.

Snacky

| | |
|---|----------|
| GARLIC BREAD add cheese / + 2.0 add bacon & cheese / +3.0 | 9.0 |
| FRESHLY SHUCKED OYSTERS (gf) choice of natural or Kilpatrick | 4.00each |
| PUMPKIN ARANCINI (vg, gf) served w aioli | 16.0 |
| BARRAMUNDI SKEWERS grilled barramundi w saffron & lime aioli | 18.0 |
| DUCK SPRING ROLLS w plum sauce | 15.0 |
| LEMON PEPPER CALAMARI (agf,df) w aioli | 15.0 |
| PRAWN DUMPLINGS w sweet soy, chilli & cilantro | 16.0 |
| KOREAN CHICKEN RIBS w Korean BBQ sauce & sesame seeds | 15.0 |
| PANKO PRAWNS w aioli | 15.0 |
| GARLIC & CHEESE PIZZA | 15.0 |
| MARGHERITA PIZZA | 15.0 |

Burgers & Bread



CHEESEBURGER 22.0
milk bun, cheese, onion, pickles, burger sauce & chips

CHICKEN BLT 24.0
milk bun , grilled chicken, lettuce, tomato,
bacon, cheese & mayo

THE COVE BURGER 25.0
milk bun, beef patty, bacon, cheese, lettuce, tomato,
onion, burger sauce & chips

VEGAN SCHNITZEL BURGER (vg,df) 25.0
Lettuce, tomato, cheese & mayo

STEAK SANDWICH 25.0
Toasted Turkish bread, porterhouse, lettuce, tomato,
cheese, caramelised onion, bacon & BBQ sauce
add egg + 2.0



add extra beef patty / +5.0

add extra grilled chicken breast / +5.0

Pots & Pans

| | |
|---|------|
| CHICKEN SCALLOPINI (<i>gf</i>) | 30.0 |
| mushrooms, onion, garlic, white wine & cream sauce w mash potato & broccolini | |
| CHICKEN & PRAWN FRIED RICE (<i>av</i>) | 27.0 |
| chicken, tiger prawns, egg, rice, vegetables, chili oil & crispy shallots | |
| CHICKEN & CASHEW STIRFRY (<i>n</i>) | 30.0 |
| w hokkien noodles, honey soy & Asian vegetables | |
| LAMB SHANKS (<i>gf</i>) | 40.0 |
| two slow cooked lamb shanks in rich red wine & rosemary gravy, w creamy mash potato & buttered peas | |
| DUCK CURRY | 38.0 |
| Duck Maryland cooked in a Thai red curry style w pineapple, finished w fresh chilli, cilantro & served on basmati rice | |
| ROASTED VEGETABLE LASAGNE (<i>v</i>) | 28.0 |
| served w garden salad & chips | |



Parma

All made with breast schnitzel & served with chips + salad

SCHNITZEL 28.0
crumbed chicken breast & sauce of choice

ORIGINAL 29.0
crumbed chicken breast, ham, Napoli sauce
& 3 cheese mix

TEXAN 32.0
crumbed chicken breast, Napoli, bacon, ham,
caramelised onion, smokey BBQ sauce & 3 cheese mix

HAWAIIAN 31.0
crumbed chicken breast, ham, Napoli sauce,
pineapple & 3 cheese mix

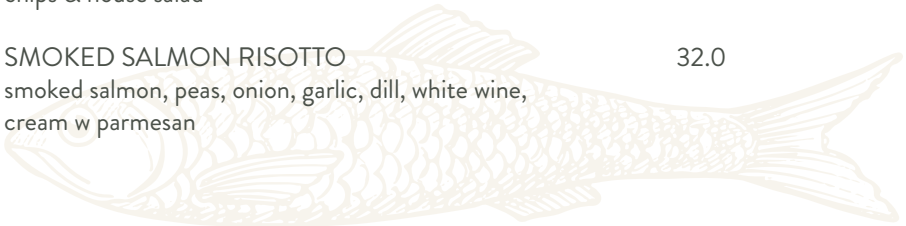
ITALIAN 32.0
crumbed chicken breast, Napoli, ham,
bolognese & 3 cheese mix

VEGAN SCHNITZEL (df) 25.0
w vegan mayo & lemon

NEW YORK PARMA 32.0
crumbed chicken breast, Napoli, ham, bacon,
3 cheese mix, onion rings & smokey BBQ sauce

Seafood

| | |
|---|------|
| BEER BATTERED FLATHEAD (<i>agf</i>) w chips, salad & tartare | 29.0 |
| LEMON PEPPER CALAMARI (<i>agf</i>) w chips, salad & aioli | 29.0 |
| GARLIC PRAWNS (<i>gf</i>) tiger prawns, garlic, cream, parsley w basmati rice & house salad | 32.0 |
| SALMON FILLET (<i>gf</i>) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini | 34.0 |
| LINGUINI PESCATORE pan seared prawns, scallops, calamari, mussels & fish in fresh chilli, garlic & olive oil | 34.0 |
| SEAFOOD PLATTER FOR 2 (<i>agf</i>) natural oysters, smoked salmon, tuna tartare, prawn skewers, steamed mussels, scallops in caper butter, battered flathead, lemon pepper calamari, tartare, cocktail sauce, chips & house salad | 79.0 |
| SMOKED SALMON RISOTTO smoked salmon, peas, onion, garlic, dill, white wine, cream w parmesan | 32.0 |



Grill



300gm PORTERHOUSE (gf) 43.0
cooked to your liking w chips, salad & sauce of choice

220gm EYE FILLET (gf) 52.0
cooked to your liking w creamy mash potato,
sauteed greens & sauce of choice

SURF & TURF (gf) 43.0
300gm Black Angus rump, creamy garlic prawns
w chips & salad

sauce options: gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise (gf)

add creamy garlic prawns (gf) / +10.0

add lemon pepper calamari / +8.0

add onion rings / +5.0

add bacon / +3.0

add egg (gf) / +2.0

Salad



| | |
|--|------|
| LAMB SALAD (gf,n) | 32.0 |
| lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt | |
| CAESAR SALAD (agf) | 24.0 |
| cos lettuce, bacon, parmesan, croutons, anchovies, poached egg & creamy caesar dressing | |
| PUMPKIN & BRUSSELL SPROUTS SALAD | 24.0 |
| harissa marinated charred sprouts, roasted pumpkin, chickpeas, rocket, pine nuts & finished w house dressing | |

add chicken / +5.0

add feta / +3.0

add lemon pepper calamari / +8.0

add prawns / +10.0



| | |
|--|------|
| CHIPS (av,gf) w tomato ketchup | 10.0 |
| ONION RINGS (v) w chipotle mayo | 11.0 |
| SAUTEED VEGETABLES (vg,gf) | 8.0 |
| GARDEN SALAD (vg,gf) | 7.0 |
| CREAMY MASH POTATO (gf) | 7.0 |
| SWEET POTATO FRIES (av,gf,) | 12.0 |
| w crumbled feta, rosemary salt & chipotle mayo | |

Sides

Kids

\$15 KIDS MEALS - for ages 12 and under
All kids meals come with a drink & ice cream

(Add serve of veg +2.0)



CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED FLATHEAD & chips (agf,gf)

LEMON PEPPER CALAMARI & CHIPS (agf,df)

LINGUINI BOLOGNESE
w parmesan

GRILLED CHICKEN & VEG

Seniors

Monday - Friday : 11.30am - 4pm

1 Course \$20.0

2 Course \$25.0

3 Course \$28.0

STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg) **add cheese & bacon / +2.0**

PRAWN SPRING ROLLS (4 PCS) w plum sauce

MAINS

LEMON PEPPER CALAMARI (agf) w chips, salad & aioli

FISH & CHIPS (agf) beer battered flathead, chips, salad & tartare

CHICKEN & CASHEW STIRFRY (n) tender chicken, Hokkien noodles, honey soy & Asian vegetables

SMOKED SALMON RISOTTO **+5.0** smoked salmon, peas, onion, garlic, dill, white wine, cream & finished parmesan

LINGUINI BOLOGNESE traditional style bolognese w parmesan

SALMON (gf) **+7.0** grilled atlantic salmon w hollandaise, creamy potato mash & broccolini

CHICKEN PARMA w chips & salad

CAESAR SALAD (agf) cos lettuce, bacon, parmesan, croutons, anchovies, poached egg & creamy Caesar dressing
add chicken / +5.0

ROAST OF THE DAY (gf) see our specials for today's roast

BANGERS & MASH w onions, buttered peas & gravy

LAMB SHANK (gf) **add +5.0** slow cooked lamb shank in rich red wine & rosemary gravy, w creamy mash potato & buttered peas

DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w vanilla ice cream

PAVLOVA (gf) w mixed berries & cream

CAKE UPGRADE **+4.0** upgrade your dessert to any of our cakes on display

no further discounts apply

Desserts

| | |
|---|------|
| SNICKERS LAVA CAKE w vanilla ice cream | 12.0 |
| CHOCOLATE PUDDING w vanilla ice cream | 12.0 |
| COFFEE & CAKE | 14.0 |

see our cake & brownie options on the next page



Cocktails

FRUIT TINGLE / 16.0

This Fruit Tingle cocktail is so delicious it'll honestly make your whole body tingle! This wild blue curacao drink mixes up vodka, raspberry cordial & lemonade, and is garnished with a lemon slice for some extra citrus deliciousness.

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Blue Curacao, Smirnoff Vodka, raspberry cordial, lemonade & lemon slice garnish

ESPRESSO MARTINI / 18.0

An elegant choice for the evening, Ketel One Vodka shaken with a velvety smooth espresso shot.

-
Ketel One Vodka, espresso coffee, sugar syrup & coffee beans

SOMEWHERE COVE-R THE RAINBOW / 18

Experience a taste of the rainbow with this colourful fruity layered vodka cocktail recipe.

-
Raspberry cordial, peach schnapps, Smirnoff, Blue curacao, Midori & pineapple juice

COSMOPOLITAN / 18.0

Lipsmackingly sweet and sour, the "Cosmo" cocktail of vodka, cranberry, orange liqueur and citrus is a good-time in a glass.

-
Smirnoff Vodka, Cointreau, cranberry juice & lime Juice

TANQUERAY ROYALE (FRENCH 75) / 18.0

A bright berry take on the French 75.

-
Tanqueray Blackcurrant Royale, lemon juice, sugar syrup, T'Gallant Prosecco & lemon slice garnish

LONG ISLAND ICED TEA / 21.0

A cooling combination of four different spirits, fruity lemon & lime juice, a sweet spot of sugar syrup finally crowned with a splash of cola.

-
Bacardi, Cointreau, Gordons, Casamigos Tequila, sugar syrup, lemon juice, lime juice & Pepsi

APEROL SPRITZ / 16.0

Get creative with Aperol and explore all that you can do with this timeless aperitif. The iconic orange drink that brings the authentic taste of Italy to every occasion.

-
Aperol, T'Gallant Prosecco, orange slices & soda water

DARK 'N STORMY / 18.0

Bundaberg Spiced Small Batch built over ice and charged with spicy ginger beer, balanced with a hint of fresh lime.

-
Bundaberg Small Batch, ginger beer, lime wedges & dash of bitters

FRENCH MARTINI / 19.0

The French martini is a classic recipe that uses vodka, Chambord and pineapple juice. This refreshing cocktail is delightfully fancy as well as delicious.

-
Chambord, Absolut Vanilla & pineapple juice

DRY GIN MARTINI / 19.0

A timeless classic cocktail immortalized within the numbers of 007. The original recipe designed to enhance the flavour of the gin, while leaving none of the alcohol burn.

-
Tanqueray Gin & Cinzano Dry Vermouth

MARGARITA / 20.0

Part of the "sour" cocktail family, the Margarita has many adaptations and improvisations. This classic is the shaken version, with all the familiar flavours kept intact.

-
Casamigos Tequila, Cointreau, sugar syrup & lemon juice

GREEN APPLLETINI / 18.0

If you like sour green apples then this Appletini cocktail is for you! Packed full of apple flavour with a hint of sweet and sour, this green delight will keep you coming back for more.

-
Ketel One vodka, Apple Schnapps, Midori, apple juice, lemon juice, sugar syrup & lime slice garnish

PINA COLADA / 18.0

A tropical blend of coconut, rum and tangy pineapple. This classic hit goes down smooth and is refreshing on every sip.

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Bacardi, Malibu, pineapple juice & coconut cream

MOJITO / 19.0

The Mojito is one of the world's most popular cocktails. A simple mix of rum, mint, lime, sugar and soda water gives a cool refreshing flavour with a fizzy crispness to balance it out.

- Bacardi, sugar syrup, mint leaves, lime slices & soda water

STRAWBERRY DAIQUIRI / 18.0

The taste of summer! A blended strawberry and rum treat designed to beat the heat!

- Bacardi, Baitz strawberry Liqueur, sugar syrup, lime juice, strawberries (frozen) & strawberry garnish

DAIQUIRI MOCKTAIL VERSION / 12.0

Lime Juice, apple juice, raspberry cordial, strawberries (frozen) & strawberry garnish

WHISKEY SOUR / 19.0

A traditional mixture combining whiskey, juices and egg whites to create a smooth yet tart flavour, making a balanced combination of sweet and sour.

- Jameson, lime juice, lemon juice, sugar syrup, foaming bitters & lemon slice garnish

ROE & CO OLD FASHIONED / 18.0

An Irish whiskey Old-Fashioned made with Roe & Co.

- Roe & Co, dash of Bitters, sugar syrup & orange slice garnish

LEMON HIGBALL / 17.0

A tall whiskey cocktail with effervescent bubbles & citrus zing.

- Johnnie Walker Black, Bickford's Lemon Barley, soda water & lemon slice garnish

PIMM'S JUG / 32.0

The classic Pimm's is the essential summer drink. Combining refreshing fruits, mint and Pimm's it's a tasty cocktail designed to be shared by a group of friends.

- Pimm's, strawberries, cucumber slices, orange wheels, mint leaves, ginger ale & Lemonade

COPPER DOG DRY GINGER / 17.0

Copper Dog whiskey with ginger ale and a wedge of fresh orange

- Copper Dog, ginger ale & orange slice

TALISKER HOT TODDY / 13.0

A classic warm cocktail with spice & sweetness, perfect for the colder winter months.

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Talisker & hot toddy mix - Hot Toddy Mix: lemon juice, honey, cinnamon stick, bay leaf, star anise & hot water

TANQUERAY LONDON DRY NEGRONI / 17.0

A cocktail with sophisticated simplicity, and an herbaceous bitter orange flavor that makes the perfect aperitif.

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Tanqueray Gin, Campari, Sweet vermouth, Orange zest & Orange slice garnish

TOBLERONE / 18.0

A chocolate elixir that is made even more decadent with the addition of fresh cream and chocolate sauce.

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Frangelico, Kahlua, Baileys, Chocolate sauce & Cream

MIDORI SPLICE / 18.0

Deliciously sweet, this tantalizing cocktail recipe combines all the flavours of a perfect beach holiday!

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Midori, Malibu, Coconut Cream & Pineapple Juice

LEMON MERINGUE / 20.0

Dessert and cocktail in one. This vibrant and sweet cocktail is a real after dinner treat!

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Lemoncello, Absolut Vanilla, lemon juice, sugar syrup & foaming bitters

Specials

Cakes

Brownies

Wine Specials