



BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



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.

SNACKS

GARLIC BREAD <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	9.0
FRESHLY SHUCKED OYSTERS (<i>gf</i>) choice of natural or kilpatrick	4.00each
PUMPKIN ARANCINI (<i>vg,agf</i>) 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 (<i>agf,df</i>) w aioli	15.0

PRAWN & CHORIZO SKEWERS (<i>gf,agf</i>) w chimichurri	18.0
KOREAN CHICKEN RIBS w korean bbq sauce & sesame seeds	15.0
TRIO OF DIPS hommus, roasted beetroot & eggplant dips w warm turkish bread	18.0
GARLIC & CHEESE PIZZA	15.0
MARGHERITA PIZZA	15.0

BURGERS

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 <i>(vg,df)</i>	25.0
lettuce, tomato, cheese & mayo	
STEAK SANDWICH	25.0
toasted turkish bread, porterhouse, lettuce, tomato, cheese, caramelised onion, bacon & bbq sauce	

ADD

add egg + 2.0

add extra beef patty / +5.0

add extra grilled chicken breast / +5.0

POTS & PANS

CHICKEN SCALOPINI (<i>gf</i>) mushrooms, onion, garlic, white wine & cream sauce w mash potato & broccolini	30.0
CHICKEN & PRAWN FRIED RICE (<i>av</i>) chicken, tiger prawns, egg, rice, vegetables, chilli oil & crispy shallots	27.0
CHICKEN & CASHEW STIRFRY (<i>n</i>) w hokkien noodles, honey soy & asian vegetables	30.0
LAMB SHANKS (<i>gf</i>) two slow cooked lamb shanks in rich red wine & rosemary gravy, w creamy mash potato & buttered peas	40.0
SRI LANKAN CHICKEN CURRY w basmati rice, roti bread, eggplant moju, fresh chilli & coriander	29.0
ROASTED VEGETABLE LASAGNE (<i>v</i>) served w garden salad & chips	28.0

PARMIAS

*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 & 3 cheese mix

HAWAIIAN 31.0
crumbed chicken breast, ham, napoli,
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

MEATLOVERS 32.0
crumbed chicken breast, napoli, bacon, ham,
chorizo, bolognese, 3 cheese mix & smokey bbq sauce

SEAFOOD

BEER BATTERED WHITING <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 whiting, 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 vegetables & sauce of choice

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

MEAT PLATTER FOR TWO 89.0
300gm black angus rump steak, pork sausages, chorizo,
korean bbq chicken ribs, lamb back strap, onion rings, chips,
garden salad, gravy & chimichurri

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

ADD

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

The
Cove
ON THE MARINA

BISTRO MENU

SALAD

LAMB SALAD (<i>gf,n</i>)	32.0
lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	
CAESAR SALAD (<i>agf</i>)	24.0
cos lettuce, bacon, parmesan, croutons, anchovies, poached egg & creamy caesar dressing	
SUPERFOOD SALAD (<i>gf,vg,n</i>)	26.0
roast pumpkin, rocket, baby spinach, cucumber, avocado, walnuts, goji berries, green beans, quinoa & crispy kale	

add chicken / +5.0

add feta / +3.0

add lemon pepper calamari / +8.0

add prawns / +10.0

SIDES

CHIPS (<i>av,gf</i>) w tomato ketchup	10.0
ONION RINGS (<i>v</i>) w chipotle mayo	11.0
SAUTEED VEGETABLES (<i>vg,gf</i>)	10.0
GARDEN SALAD (<i>vg,gf</i>)	7.0
CREAMY MASH POTATO (<i>gf</i>)	7.0
SWEET POTATO FRIES (<i>av,gf</i>) w crumbled feta, rosemary salt & aioli	12.0
ROASTED DUCK FAT POTATOES w rosemary & sea salt	12.0
ROASTED DUTCH CARROTS (<i>v,avg,gf</i>) finished w honey, fried chickpeas & toasted sesame served w hummus	13.0
ASIAN STYLE CUCUMBER SALAD (<i>vg,gf,df</i>) cucumber, rocket, red onion, fresh chillies, coriander, toasted sesame w a ginger & soy asian dressing	12.0

KIDS

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED WHITING (*agf,gf*) & chips

LEMON PEPPER CALAMARI & CHIPS (*agf,df*)

LINGUINI BOLOGNESE w *parmesan*

GRILLED CHICKEN & VEG

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

(Add serve of veg +2.0)

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 whiting, 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

DESSERT

DOUBLE STACKED PAVLOVA w double cream, mixed berries & passionfruit coulis	12.0
BISCOFF LAVA CAKE w vanilla ice cream	12.0
COFFEE & CAKE	14.0

COCKTAILS

FRUIT TINGLE / 17.0

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 / 20.0

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 / 20.0

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 / 20.0

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

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Smirnoff Vodka, Cointreau, cranberry juice & lime Juice

LONG ISLAND ICED TEA / 23.0

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 / 17.0

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

COCKTAILS

FRENCH MARTINI / 20.0

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 / 20.0

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 APLETINI / 20.0

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.

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

PINA COLADA / 20.0

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

-
Bacardi, Malibu, pineapple juice & coconut cream

COCKTAILS

MOJITO / 21.0

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.

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

STRAWBERRY DAIQUIRI / 20.0

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

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

WHISKEY SOUR / 20.0

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

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

ROE & CO OLD FASHIONED / 19.0

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

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

PIMM'S JUG / 34.0

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!

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

COCKTAILS

TALISKER HOT TODDY / 14.0

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 / 19.0

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 / 20.0

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

BUBBLEGUM LAGOON / 19.0

This bright & sweet tasting cocktail is bursting with flavour and is sure to be a quick classic!

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Banana liqueur, Blue curacao, Baileys, Pineapple juice & sugar syrup

STRAWBERRY SOUR / 20.0

Pretty, but not lightweight! This cocktail sour packs in the sweet Strawberry flavour, balancing out with a subtle pink Gin and Elderflower aftertaste. Delicious!

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Strawberry liqueur, Elderflower liqueur, Gordons Pink Gin, foaming bitters and lime juice

COCKTAILS

MAI TAI / 21.0

This is a world renowned mixture – The Mai Tai! A balance of light & dark rums, with fresh juices, mint and citrus to liven your day.

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Kraken Black rum, Cointreau, Bacardi, Almond syrup and lime juice

PASSION STAR MARTINI / 20.0

This passionfruit cocktail is bursting with zingy flavours and is perfect for celebrating with friends. Top with prosecco for a special drink!

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Absolut Vanilla vodka, Passionfruit syrup & pulp, Lime juice, sugar syrup and vanilla essence, foaming bitters

MIDORI SPLICE / 20.0

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 / 21.0

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

MOCKTAILS

DAIQUIRI MOCKTAIL VERSION / 13.0

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