

STARTERS & SNACKS

GARLIC BREAD \$7

OVEN BAKED BREAD WITH GARLIC BUTTER

CHEESY GARLIC BREAD \$9

OVEN BAKED BREAD TOPPED WITH MELTED MOZZARELLA CHEESE

EDAMAME BEANS (VN) (GF) \$7

WITH SEA SALT

BEER BATTERED FRIES (GF OPTION AVAILABLE) \$10

WITH TOMATO SAUCE

SWEET POTATO WEDGES (GF) \$15

WITH ROASTED GARLIC AIOLI (VEGAN AIOLI AVAILABLE)

PEKING DUCK SPRING ROLLS \$16

(4) WITH SWEET CHILLI SAUCE

VEGETABLE SPRING ROLLS (VN) \$15

(4) WITH SWEET CHILLI SAUCE

TEMPURA PRAWNS \$15

(6) WITH PERI PERI MAYONNAISE

VEGETABLE GYOZA (VN) \$13

(6) WITH SWEET SOY SAUCE

INDIAN SPICED RICE BALLS (V) \$15

(7) WITH CUCUMBER YOGHURT

SZECHUAN SQUID (GF) \$16

(9) WITH LIME AIOLI

MIXED SNACK PLATTER \$35

VEGE SPRING ROLLS, TEMPURA PRAWNS, INDIAN RICE BALLS, SALT & PEPPER SQUID
& BATTERED ONION RINGS
SERVED WITH SWEET CHILLI SAUCE & CITRUS AIOLI

BURGERS, SANDWICHES & SLIDERS

ALL SERVED WITH BEER BATTERED CHIPS & TOMATO SAUCE

THE COVE BURGER \$20

ANGUS BEEF PATTY, BACON, EGG, GRILLED ONION, CHEESE, BEETROOT, TOMATO, LETTUCE & BBQ SAUCE ON A TOASTED SESAME BUN

ANGRY ANGUS BURGER \$21

ANGUS BEEF PATTY, BACON, CHEESE, LETTUCE, TOMATO, JALAPENOS, BATTERED ONION RINGS & CHILLI MAYONNAISE ON A TOASTED SESAME BUN

LAMB BURGER \$22

GRILLED LAMB PATTIE, LETTUCE, TOMATO, BEETROOT, RED ONION & TZATZIKI ON A TOASTED SESAME BUN

TROPICAL CHICKEN BURGER \$20

GRILLED CHICKEN FILLET, LETTUCE, CHEESE, TOMATO, GRILLED PINEAPPLE & BACON WITH GUACAMOLE ON A TOASTED SESAME BUN

STEAK SANDWICH \$22

RIB FILLET STEAK WITH BACON, GRILLED ONION, CHEESE, BEETROOT, TOMATO, LETTUCE & BBQ SAUCE ON TOASTED TURKISH BREAD

THE COVE SANDWICH \$16

LETTUCE, TOMATO, BEETROOT, CUCUMBER, CARROT, SPANISH ONION & GUACAMOLE ON TOASTED TURKISH BREAD
ADD CHICKEN \$4

THE COVE CLUB \$18

GRILLED CHICKEN, CRISPY BACON, LETTUCE & TOMATO WITH GARLIC AIOLI ON TOASTED TURKISH BREAD

BEEF SLIDERS (2) \$18

BEEF PATTIES WITH LETTUCE, CHEESE, TOMATO, ONION AND SPECIAL SAUCE ON MINI BURGER BUNS

SALADS

GARDEN SALAD (GF) \$8

MIXED LETTUCE, CUCUMBER, TOMATO, SPANISH ONION, CARROT
& DRIZZLED WITH ITALIAN DRESSING

CAESAR SALAD \$16

COS LETTUCE WITH CRISPY BACON, CROUTONS, SHAVED PARMESAN, ANCHOVIES,
CURED EGG YOLK AND CAESAR DRESSING

THAI SALAD \$13

MIXED ASIAN LEAVES, CUCUMBER, CARROT, ONION, SPROUTS, CORIANDER,
CRISPY NOODLES & CASHEWS WITH THAI DRESSING

PORK BELLY SALAD (GF) \$23

MIXED LETTUCE, ROAST PUMPKIN, PEPITA SEEDS, SPANISH ONION, BLUE CHEESE,
WALNUTS AND CRISPY PORK BELLY DRIZZLED WITH RANCH DRESSING

ADD TO SALADS (GF) \$7

GRILLED PRAWNS (3) **OR** GRILLED CHICKEN (3) **OR** SALT & PEPPER SQUID (5)

CHICKEN PARMIGIANAS & SCHNITZELS

ALL SERVED WITH BEER BATTERED CHIPS & GARDEN SALAD

CHICKEN SCHNITZEL \$20

CRUMBED TO ORDER WITH GRAVY

CHICKEN PARMIGIANA \$22

HAM, NAPOLITANA AND MOZZARELLA CHEESE

HAWAIIAN PARMIGIANA \$23

HAM, GRILLED PINEAPPLE, NAPOLITANA AND MOZZARELLA CHEESE

MEXICAN PARMIGIANA \$24

CHILLI BEAN SALSA, GUACAMOLE AND MOZZARELLA CHEESE

GREEK PARMIGIANA \$24

WITH NAPOLI SAUCE, RED ONION, KALAMATA OLIVES, FETA & MOZZARELLA CHEESE

MAINS

CHILLI LINGUINE \$20

IN NAPOLITANA SAUCE WITH SHALLOTS & PARMESAN CHEESE
ADD CHICKEN \$6 OR ADD PRAWNS \$8

POTATO GNOCCHI \$24

WITH ROASTED PUMPKIN, BASIL PESTO IN CREAMY WHITE WINE SAUCE
WITH PARMESAN CHEESE & TOASTED PINE NUTS
ADD CHICKEN \$6

BEEF SHORT RIBS 450G \$34

SLOW COOKED WITH A SMOKEY BBQ SAUCE
SERVED WITH BEER BATTERED CHIPS & GARDEN SALAD

BEER BATTERED FLATHEAD FILLETS \$20

SERVED WITH BEER BATTERED CHIPS, GARDEN SALAD & TARTARE SAUCE

BEEF NACHOS (GF) \$20

TOASTED CORN CHIPS SERVED WITH CHILLI BEAN SALSA TOPPED WITH GRILLED CHEESE,
GUACAMOLE & SOUR CREAM (V OR VN OPTION AVAILABLE)

FISH OF THE DAY (SEE SPECIALS MENU)

SERVED WITH BEER BATTERED CHIPS, GARDEN SALAD & TARTARE SAUCE

GOURMET SAUSAGES (SEE SPECIALS MENU)

LOCALLY MADE SAUSAGES SERVED WITH CREAMY POTATO MASH,
SEASONAL STEAMED VEGETABLES & GRAVY

FROM THE GRILL

*ALL SERVED WITH BEER BATTERED CHIPS & GARDEN SALAD
WITH YOUR CHOICE OF MUSHROOM, PEPPER, GARLIC BUTTER OR GRAVY SAUCE
OR ADD MASH & VEGETABLES \$5*

300G GRASS FED PORTERHOUSE \$34
350G GRASS FED RIB FILLET \$39
500G GRASS FED RUMP STEAK \$37
250G CHICKEN BREAST \$26

TOPPERS

GARLIC PRAWNS (GF) (4) \$9
SALT & PEPPER SQUID (GF) (5) \$7

SIDES

BEER BATTERED CHIPS \$7
CREAMY POTATO MASH \$5
BATTERED ONION RINGS \$7
STEAMED SEASONAL VEGETABLES \$8

SAUCES \$2 (GF)

GRAVY, MUSHROOM, PEPPER OR GARLIC BUTTER

**OUR MEAT IS GREAT SOUTHERN PINNACLE GRASS FED BEEF (CHEMICALLY FREE) AND
PROUDLY SUPPLIED BY HOPE ISLAND GOURMET MEATS**

KIDS MENU

GRILLED CHICKEN TENDERS \$10 (GF)

CHICKEN TENDERS GRILLED (3) SERVED WITH CHIPS & TOMATO SAUCE

CHICKEN NUGGETS \$10

CHICKEN NUGGETS (6) SERVED WITH CHIPS & TOMATO SAUCE

BOLOGNESE \$12

PASTA TOPPED WITH BOLOGNESE SAUCE AND PARMESAN CHEESE

FISH FILLETS \$10

BATTERED FLATHEAD FILLETS SERVED WITH CHIPS & TOMATO SAUCE

BEEF SLIDER \$10

BEEF PATTY, LETTUCE, TOMATO & CHEESE SERVED WITH CHIPS & TOMATO SAUCE

STEAK & VEGETABLES \$16 (GF)

GRILLED MINUTE STEAK SERVED WITH MIXED STEAMED VEGETABLES

ICE CREAM \$4

VANILLA ICE CREAM WITH SPRINKLES AND YOUR CHOICE OF CHOCOLATE, CARAMEL OR STRAWBERRY TOPPING

DESSERTS

MINI CHURROS \$12

(6) DUSTED IN CINNAMON SUGAR WITH WARM CHOCOLATE GANACHE & VANILLA ICE CREAM

STICKY DATE PUDDING \$12

SERVED WITH CARAMEL SAUCE & VANILLA ICE CREAM

CHEESE PLATE \$23

BLUE, BRIE & CHEDDAR CHEESE WITH DRIED FRUITS, QUINCE PASTE, NUTS & CRACKERS

COFFEE & TEA AVAILABLE \$4

V = Vegetarian / VN = Vegan / GF = Gluten Free