

# COVE TAVERN

## Snacks

- Garlic & Herb Bread**  
cheese +2
- Selection of House-made Dips (V)(VGO)**  
served with flat bread
- Moroccan Fried Wings (GF)**  
served with tomato salsa & cumin yoghurt
- Prawn Toast**  
served with chilli lime aioli
- House Made Shitake Spring Rolls (VG)**  
served with soy & ginger dipping sauce
- Potato Wedges (V)**  
served with sweet chilli & sour cream
- Poutine (GFO)**  
chips with gravy & cheese
- Bowl of Chips (V)(GFO)**  
served with tomato sauce

## Salads

- Chicken Caesar Salad** 20  
grilled chicken, bacon, croutons, cos, parmesan & poached egg
- Halloumi Salad (V)(GF)** 18  
halloumi with sweet potato hummus, mixed leaves, tomato, cucumber & vinaigrette
- Roasted Lamb Salad (GF)** 18  
quinoa, roast pumpkin, cumin yoghurt, currants & almonds

## Between Bread

- Peri Peri Chicken Burger** 18.9  
in a brioche bun, coleslaw, cheese & served with chips
- Beef Burger** 18.9  
wagyu pattie, cheddar cheese, tomato, lettuce pickles, sauce & served with chips
- Hash Brown Burger (V)** 17.9  
salsa verde, avocado, fried egg & served with chips

## Pasta

- Penne Carbonara** 18  
with bacon, mushroom, poached egg, parmesan & creamy white wine sauce
- Crab Linguine** 24  
with tomato, garlic, chilli & parsley
- House Made Gnocchi (V)** 22  
with zucchini, asparagus, salsa verde & crème fraîche

## Classics

- 6 Fish & Chips** 18  
battered whiting served with chips & tartare sauce
- 12 Salt & Pepper Squid** 18  
served with chips & tartare sauce
- 12 The Cove Catch** 26  
battered whiting, fried squid & panko prawns served with chips & tartare sauce
- 14 Chicken or Beef Schnitzel** 18  
served with chips & your choice of sauce
- 14 200g Porterhouse Steak** 26  
served with chips & your choice of sauce
- 7 Sauces & Toppings**
- 7.5** gravy, mushroom, peppercorn, dienne parmigiana 3
- 5** peri peri 3.5
- 5** hawaiian 4
- 5** surf & turf 5

## Mains

- Baked Salmon (GF)** 25  
served with sweet potato hummus, hollandaise & asparagus
- Jerk Spiced Chicken Breast (GF)** 26  
white bean & tomato salsa, guacamole & crispy chicken skin
- Mixed Grill (GF)** 32  
porterhouse, kangaroo fillet, pork & fennel sausage, bacon, chicken tenderloin, egg, smoked tomato, served with chips & jus
- 350g Pork Cutlet (GF)** 26  
white bean paste, bacon jam, apple & jus

## The Grill

- 14 Hour Lamb Shoulder (GF)** 28
- 200g Kangaroo Fillet (GF)** 22
- 350g Angus Pure Rib Eye (GF)** 36
- all served with fat chips, smoked tomato, salsa verde & jus

## Dessert

- Chocolate & Raspberry Tart** 8  
chocolate pastry, chocolate frangelico mousse, fresh raspberries & pistachio meringue
- Mango & Passionfruit Pavlova (GF)** 8  
fresh mango, passionfruit, mango jelly & vanilla cream
- Ice Cream Sundae (GF)** 8  
vanilla bean ice cream, house made chocolate sauce & peanut praline
- Hot Jam Donut** 4  
served with chantilly cream

Vegetarian (V), Vegan (VG) Gluten Free (GF), Option Available (O)