

A LITTLE SOMETHING TO START

HERB & CHEESE PIZZA BREAD	7.90
Crisp pizza base brushed with herbed olive oil topped with mozzarella cheese	
GARLIC LOAF	7.90
Crisp boddard loaf spread with lashings of garlic and parsley butter	
BRUSCHETTA	9.90
Four toasted ciabatta slices topped with diced roma tomatoes and Spanish onion finished with basil and olive oil and a slice of bocconcini	
OLIVES FOR TWO	11.90
A bowl of warm Greek olives marinated in fine olive oil and dukkah spices with roasted garlic and slices of mild chilli. Served with toasted pita bread, crisp prosciutto and sweet melon	

ENTRÉES

SOUP OF THE DAY See our Specials Board	7.90	
DIPS FOR TWO	15.90	
Quartette of dips served with crusty ciabatta, pita breads and grissini sticks		
MALAYSIAN STYLE CHICKEN STICKS	13.90	
Two sticks of spicy chicken breast served with Jasmine rice, satay sauce and cavvasa chips with a cooling pineapple salsa		
TIGER PRAWNS	14.90	
Five Tiger prawns golden fried in salt and pepper seasoning sitting on a melon and mint salsa with lime and coriander dipping sauce		
SMOKED SALMON	13.90	
Slices of Atlantic salmon served on a stack of chilli corncakes topped with winter salad leaves, avocado and a dollop of crème fraise		
GOLDEN CRUMBED CALAMARI	ENTRÉE 13.90	MAIN 23.90
Simply served on market greens with a creamy tartare		
OYSTER NATURAL Served on ice with a cocktail sauce	½ DOZEN 14.50	DOZEN 23.90
OYSTER KILPATRICK With bacon and worcestershire sauce	½ DOZEN 15.50	DOZEN 24.90

WINTER SALADS

CAESAR SALAD	17.90
Classic Caesar salad served with freshly baked herb croutons, bacon, poached egg and shaved parmesan cheese (With or without anchovies)	
With chicken	21.90
CHICKEN SALAD	22.50
Warm salad of waxy potatoes dusted in smoked paprika mixed with chives, roast capsicum and baby spinach dressed in a spicy tomato vinaigrette and topped with slices of tender poached chicken and fanned avocado	
LAMB FILLET SALAD	24.90
Tender young lamb fillets chargrilled and sliced over a Greek salad presented with crisp pita bread and two tasty dips	

FROM THE CHAR-GRILL

All Steaks are premium export quality, served with chips and salad or potato and seasonal vegetables and your choice of sauce

600g T-BONE Aged Victorian grain fed	36.90
350g PORTERHOUSE Aged Victorian grain fed	30.90
COVE'S TENDER EYE FILLET MIGNON	34.90
Aged Victorian grain fed 250g eye fillet wrapped in bacon and served on a garlic crouton	
SAUCES: Triple Pepper Cream Sauce, Chunky Field Mushroom Sauce, Garlic & Parsley Butter.	
Extra Sauces	2.00

FRESH FROM THE FISHERMAN

THE COVE'S SEAFOOD PLATE	30.90
Crisp beer-battered whiting, fried calamari, scallops, chilled oysters & king prawns. Served with chips, creamy tartare & cocktail sauce	
CHARGRILLED CALAMARI CURLS	24.90
Lightly marinated in Asian spices, drizzled with a mix of soy and lemongrass served with a bean-shoot and coriander salad with a side of chips	
KING GEORGE WHITING	26.90
Fried in a light beer-batter or lightly grilled served with tartare sauce	
CHILLI & GARLIC PRAWNS	25.90
10 Tiger prawns marinated with roasted garlic, red and green chilli slices in olive oil then gently grilled. Served on toasted Italian bread and dressed leaves	