

# BISTRO MENU

WHEN YOU'RE READY  
PLEASE ORDER  
AT THE COUNTER



@thecovehotelpattersonlakes



cove.hotel

*The*  
**Cove**  
on the marina



## 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 &amp; cheese / +3.0</i>	9.0
FRESHLY SHUCKED OYSTERS (gf) <i>natural 4.00 each / kilpatrick 4.50 each</i>	
PUMPKIN ARANCINI (vg,agf) served w aioli	16.0
MOROCCAN SWORD FISH SKEWERS w saffron & lime aioli	18.0
<b>DUCK SPRING ROLLS</b> <b>SIGNATURE DISH</b> w plum sauce	15.0
LEMON PEPPER CALAMARI (agf,df) w aioli	17.0
PRAWN & CHORIZO SKEWERS (agf) w chimichurri	18.0
KOREAN CHICKEN DRUMETTES w korean bbq sauce & sesame seeds	15.0
TRIO OF DIPS (vg,df) roasted beetroot, eggplant & spicy capsicum dips w warm turkish bread	18.0
GARLIC & CHEESE PIZZA	15.0
MARGHERITA PIZZA	15.0

# BURGERS

CHEESEBURGER 23.0  
beef patty, milk bun, cheese, onion, pickles,  
burger sauce & chips

**THE COVE BURGER** SIGNATURE DISH 27.0  
beef patty, milk bun, bacon, cheese, lettuce,  
tomato, onion, burger sauce & chips

CHICKEN SCHNITZEL BLT 25.0  
milk bun, schnitzel, bacon, lettuce, tomato,  
cheese, lemon, mayo & chips

**STEAK SANDWICH** SIGNATURE DISH 27.0  
toasted turkish bread, porterhouse, lettuce, tomato,  
cheese, caramelised onion, bacon, bbq sauce & chips

## ADD

*add egg + 2.0*

*add extra beef patty / +6.0*

*add extra grilled chicken breast / +6.0*

# PARMAS

SCHNITZEL	30.0
crumbed chicken breast & sauce of choice	
ORIGINAL	32.0
crumbed chicken breast, ham, napoli & cheese	
HAWAIIAN	33.0
crumbed chicken breast, ham, napoli, pineapple & cheese	
VEGAN SCHNITZEL (vg)	28.0
w vegan aioli	
<b>NEW YORK PARMA</b> <b>SIGNATURE DISH</b>	34.0
crumbed chicken breast, napoli, ham, bacon, cheese, onion rings & smokey BBQ sauce	
MEATLOVERS	34.0
crumbed chicken breast, napoli, bacon, ham, chorizo, bolognese, cheese & smokey BBQ sauce	
SPANISH PARMA	34.0
crumbed chicken breast, napoli, chorizo, capsicum, red onion, olives, feta & cheese	
FRENCH PARMA	32.0
crumbed chicken breast, ham, cheese & garlic butter	

***All made with breast schnitzel & served with chips + salad***

# GRILL

300gm PORTERHOUSE (gf) cooked to your liking w chips, salad & sauce of choice	47.0
220gm EYE FILLET (gf) cooked to your liking w creamy mash potato, sauteed vegetables & sauce of choice	54.0
SURF & TURF (gf) 300gm black angus rump, creamy garlic prawns w chips & salad	47.0
<b>MEAT PLATTER FOR TWO</b> <b>SIGNATURE DISH</b> 300gm black angus rump steak, bratwurst sausages, chorizo, Korean bbq chicken drumettes, lamb back strap, onion rings, chips, garden salad, gravy & chimichurri	90.0

**sauce options:** *gravy (gf), pepper sauce (gf), chimichurri,  
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**

# MAINS

CHICKEN SCALLOPINI ( <i>gf</i> )	30.0
mushrooms, onion, garlic, white wine & cream sauce w mash potato & broccolini	
<b>CHICKEN &amp; PRAWN FRIED RICE</b> ( <i>av</i> ) <b>SIGNATURE DISH</b>	28.0
chicken, tiger prawns, egg, rice, vegetables, chilli 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	

# SEASONAL DISHES



BEEF & GUINNESS PIE served w creamy mash potato, peas & gravy	30.0
ROASTED PUMPKIN & FETA SALAD ( <i>gf,v,avg</i> ) roasted pumpkin, feta, avocado, spinach, chopped almonds, green goddess dressing & a balsamic glaze	25.0
SEAFOOD MARINARA pan seared prawns, scallops, calamari, mussels, fish, garlic, olive oil, napoli w fresh chilli & parsley	35.0
BETROOT & LAMB RISOTTO ( <i>gf,av</i> ) beetroot, onion, garlic, white wine, touch of cream w feta & lamb back strap	34.0
ROASTED VEGETABLE LASAGNA ( <i>v</i> ) served w garden salad & chips	28.0
BANGERS & MASH bratwurst sausages, mash potato, gravy, onions & buttered peas	26.0

# SEAFOOD

BEER BATTERED WHITING ( <i>agf</i> ) w chips, salad & tartare	30.0
LEMON PEPPER CALAMARI ( <i>agf</i> ) w chips, salad & aioli	30.0
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	35.0
<b>SEAFOOD PLATTER FOR 2</b> ( <i>agf</i> ) <b>SIGNATURE DISH</b>	80.0
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 <i>upgrade to kilpatrick oysters /+2.0</i>	

# SALADS

## ADD

**LAMB SALAD** (gf,n) **SIGNATURE DISH** 35.0

lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta, pine nuts, greek yoghurt & green goddess dressing

**CAESAR SALAD** (agf) 24.0

cos lettuce, bacon, parmesan, croutons, anchovies, poached egg & creamy caesar dressing

add chicken / +6.0  
add feta / +3.0  
add 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) 10.0

**GARDEN SALAD** (vg,gf) 7.0

**CREAMY MASH POTATO** (gf) 8.0

**POTATO WEDGES** (av) 13.0

w sweet chili & sour cream

**add bacon & cheese / + 3.0**

**ROASTED DUCK FAT POTATOES** 12.0

w rosemary & sea salt

**HONEY GLAZED CARROTS** 13.0

# SIDES

# KIDS

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

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED WHITING (*agf*) & chips

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

LINGUINI BOLOGNESE w *parmesan*

GRILLED CHICKEN & VEG

## ADD

*Add serve of veg +2.0*

*Add kids soft drink +2.5*

*Add kids juice +3.5*

# SENIORS

1 Course \$20.0 / 2 Course \$25.0 / 3 Course \$28.0

Monday - Friday  
Lunch & Dinner

Starters & desserts only in conjunction  
with senior main meal ordered /  
no further discounts apply

## 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

LINGUINI BOLOGNESE traditional style bolognese w parmesan

**SALMON** (gf) **add +7.0** **SIGNATURE DISH**  
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

BETROOT & LAMB RISOTTO (av,gf) **add +7.0**  
beetroot, onion, garlic, white wine, touch of cream w feta & lamb back strap

200gm PORTERHOUSE STEAK **add +7.0**  
served w chips, salad & your choice of sauce

## DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w vanilla ice cream

PAVLOVA (gf) w mixed berries & cream

ONLY  
AVAILABLE UPON  
PRESENTATION  
OF VALID  
SENIORS CARD

CAKE UPGRADE  
see our cake display +6.0

# DESSERTS

HOMEMADE STICKY DATE 12.0  
w butterscotch sauce & ice cream

DOUBLE STACKED PAVLOVA 12.0  
w double cream, mixed berries & passionfruit coulis

ICE CREAM SUNDAE (n) 12.0  
vanilla ice cream, choice of topping, crushed nuts,  
whipped cream, wafer cigar & maraschino cherry  
**(toppings available- chocolate, strawberry,  
banana, caramel & vanilla)**

COFFEE & CAKE 14.0  
please see our cake display

AFFOGATO 7.0  
espresso over icecream  
**add add Baileys, Kahlua, Frangelico, Jameson,  
Butterscotch Schnapps, Bundaberg Campfire Rum,  
Cointreau, Amaretto, Mr Black Cold Brew Coffee Liqueur,  
Mozzart Chocolate Cream / +9.0**

LIQUEUR COFFEE 14.0  
espresso w cream & your choice of Jameson, Kahlua, Baileys,  
Amaretto, Mr Black Cold Brew Coffee Liqueur,  
Mozzart Chocolate Cream

ST REMIO COFFEE 5.0  
espresso short macchiato  
cappuccino long macchiato  
café latte hot chocolate  
long black

**full cream, skim, almond, soy, lactose free & oat milk available**

ST REMIO TEA 4.5  
english breakfast green  
earl grey spiced chai  
peppermint lemongrass  
chamomile

# CAKES

## *All cakes served w double cream*

LEMON MERINGUE (nf) baked lemon curd encased in a french butter pastry shell finished w meringue	13.0
RED VELVET (nf) decadent red velvet cake w layers of cream cheese icing finished w a red glaze	13.0
BLACK FOREST (nf) layers of vanilla mousse, chocolate sponge and whole sour cherries finished w chocolate curls & a sour cherry compote	13.0
LEMON TART (nf) baked lemon curd encased in a french butter pastry shell	13.0
APPLE & RASPBERRY CRUMBLE apple & raspberry crumble encased in a french better pastry shell	13.0
SALTED CARAMEL (nf) salted caramel & chocolate mousse on a chocolate sponge base finished w a caramel glitter glaze	13.0
BAILEY'S BAKED CHEESECAKE (nf) (contains alcohol) bailey's infused baked cheesecake on a biscuit base	13.0
CARROT CAKE DELUXE moist carrot cake layered w cream cheese finished w glazed nuts	13.0
MARS (nf) moist chocolate cake w layers of caramel and chocolate ganache finished w a chocolate glaze	13.0
NEW YORK CHEESECAKE baked new york cheesecake on a biscuit base	13.0

# CAKES

## *All cakes served w double cream*

RASPBERRY HEART <i>(nf)</i> raspberry & chocolate mousse on a chocolate sponge base finished w a raspberry glaze	13.0
FERRERO <i>(gf)</i> ferrero flavoured cheesecake, w a nutella centre finished w a ferrero glaze	13.0
DIVINE DOUBLE CHOCOLATE <i>(nf)</i> chocolate sponge & chocolate mousse finished w a chocolate glaze	13.0
FLOURLESS CHOCOLATE <i>(gf)</i> decadent flourless chocolate almond cake	13.0
FLOURLESS ORANGE <i>(gf)</i> moist flourless orange almond cake	13.0
GAY TIME <i>(nf)</i> honeycomb & vanilla mousse finished w a milk chocolate glaze on a sable breton	13.0
DUO MOUSSE <i>(nf)</i> duo of chocolate & white chocolate mousse on a chocolate sponge base finished w a marbled chocolate & vanilla glaze	13.0
COOKIES & CREAM <i>(nf,ef)</i> cookies & cream cheesecake w crushed oreos, on a biscuit base finished w a drip chocolate glaze & decorated w oreos	13.0
VEGAN CHOCOLATE CAKE <i>(v,nf)</i> decadent chocolate cake w a raspberry centre	13.0
VEGAN BOMBE ALASKA <i>(v,nf,gf)</i> passionfruit & raspberry sorbet on a vanilla sponge base finished w meringue	13.0

# BROWNIES

*All brownies served warm w vanilla ice cream*

CLASSIC CHOCOLATE (gf,nf)	10.0
FERRERO (gf)	10.0
LEMON MERINGUE (gf,nf)	10.0
BISCOFF (nf)	10.0
VEGAN CHOCOLATE (v,nf)	10.0
SALTED CARAMEL (gf,nf)	10.0
PEANUT BUTTER (gf)	10.0
CRÈME BRULEE (gf,nf)	10.0
SNICKERS (gf)	10.0
CHERRY RIPE (gf,nf)	10.0