

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 & cheese / +3.0</i>	9.0
FRESHLY SHUCKED OYSTERS (<i>gf</i>) choice of natural or kilpatrick	4.00 each
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	17.0
PRAWN & CHORIZO SKEWERS (<i>agf</i>) w chimichurri	18.0
KOREAN CHICKEN DRUMETTES 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	23.0
milk bun, cheese, onion, pickles, burger sauce & chips	
CHICKEN BLT	25.9
milk bun, grilled chicken, lettuce, tomato, bacon, cheese, mayo & chips	
THE COVE BURGER	26.9
milk bun, beef patty, bacon, cheese, lettuce, tomato, onion, burger sauce & chips	
CHICKPEA & LENTIL BURGER <i>(vg,df)</i>	25.0
beetroot bun, lettuce, tomato, cheese, aioli & chips	
STEAK SANDWICH	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 crumbed chicken breast & sauce of choice	28.9
ORIGINAL crumbed chicken breast, ham, napoli & 3 cheese mix	29.9
HAWAIIAN crumbed chicken breast, ham, napoli, pineapple & 3 cheese mix	31.9
ITALIAN crumbed chicken breast, napoli, ham, bolognese & 3 cheese mix	32.9
NEW YORK PARMA crumbed chicken breast, napoli, ham, bacon, 3 cheese mix, onion rings & smokey bbq sauce	32.9
MEATLOVERS crumbed chicken breast, napoli, bacon, ham, chorizo, bolognese, 3 cheese mix & smokey bbq sauce	32.9
SPANISH PARMA crumbed chicken breast, napoli, chorizo, capsicum, red onion, olives, feta & 3 cheese mix	32.9

All made with breast schnitzel & served with chips + salad

GRILL

300gm PORTERHOUSE (gf) 45.0
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) 45.0
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 drumettes, 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

MAINS

CHICKEN SCALLOPINI (<i>gf</i>)	30.0
mushrooms, onion, garlic, white wine & cream sauce w mash potato & broccolini	
CHICKEN & PRAWN FRIED RICE (<i>av</i>)	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	
ROASTED VEGETABLE LASAGNE (<i>v</i>)	28.0
served w garden salad & chips	
LAMB ROGAN JOSH	32.0
served w basmati rice, roti, papadum & mango chutney	
CHICKEN & MUSHROOM RISOTTO (<i>av, gf</i>)	29.0
breast fillet, trio of mushrooms, rice, white wine, cream, onion, garlic, parsley & parmesan	

SEAFOOD

BEER BATTERED WHITING (<i>agf</i>) w chips, salad & tartare	29.9
LEMON PEPPER CALAMARI (<i>agf</i>) w chips, salad & aioli	29.9
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

SALADS

ADD

LAMB SALAD (*gf,n*) 32.0
lamb backstrap, baby spinach, rocket, roast pumpkin,
pomegranate, feta & pine nuts w greek yoghurt

CAESAR SALAD (*agf*) 24.0
cos lettuce, bacon, parmesan, croutons, anchovies,
poached egg & creamy caesar dressing

SUPERFOOD SALAD (*gf,vg,n*) 26.0
roast pumpkin, rocket, baby spinach, cucumber,
avocado, walnuts, goji berries, green beans, quinoa & crispy kale

FATTOUSH SALAD (*v,avg*) 25.0
cos lettuce, tomato, red onion, cucumber, parsley, feta,
crispy flat bread, tahini dressing & sumac

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,gf,*) 13.0
w sweet chili & sour cream
add bacon & cheese / + 3.0

ROASTED DUCK FAT POTATOES 12.0
w rosemary & sea salt

ROASTED DUTCH CARROTS (*v,avg,gf*) 13.0
finished w honey, fried chickpeas & toasted sesame
served w hummus

ASIAN STYLE CUCUMBER SALAD (*vg,gf,df*) 12.0
cucumber, rocket, red onion, fresh chillies, coriander,
toasted sesame w a ginger & soy asian dressing

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

Monday - Friday
11.30am - 4pm

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

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

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

CHICKEN & MUSHROOM RISOTTO (av,gf)
breast fillet, trio of mushrooms, rice, white wine, cream, onion,
garlic, parsley & parmesan

180gm 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

CAKE UPGRADE
see our cake display +4.0

DESSERTS

DULCE DE LECHE CHEESECAKE	12.0
buttery biscuit base, rich velvet cheesecake infused w smooth caramel like dulce de leche, finished w a drizzle of Dulce De Leche on top w double cream	
SNICKERS LAVA CAKE (n)	12.0
served warm w vanilla ice-cream	
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.

-
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.

-
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 APPLTINI / 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.

-
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.

-

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.

-

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.

-

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!

-

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.

- 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!

- 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!

- 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!

- 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

WINE LIST

SPARKLING

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
YELLOWGLEN YELLOW 200ML, <i>Sparkling</i> South Eastern Australia	-	-	10.0
T'GALLANT, <i>Prosecco</i> Mornington Peninsula, VIC	9.5	-	43.0
SEPPELT SALINGER, <i>Cuvée NV</i> Multi Region	10.0	-	48.0
CHANDON BRUT NV, <i>Sparkling</i> Yarra Valley, VIC	15.0	-	55.0
MOËT, <i>Champagne</i> France	-	-	120.0

ROSÉ

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
SQUEALING PIG, <i>Rosé</i> South Eastern Australia	9.5	15.5	45.0
WYNNS REFRAMED, <i>Rosé</i> Coonawarra, SA	-	-	50.0
PENFOLDS MAX'S, <i>Rosé</i> Adelaide Hills, SA	15.0	21.0	60.0

WINE LIST

WHITE

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
LEO BURING, <i>Riesling</i> Clare Valley, Australia	9.5	15.5	44.0
GRANT BURGE THORN, <i>Riesling</i> Eden Valley, SA	-	-	50.0
DEVIL'S LAIR HIDDEN CAVE, <i>Chardonnay</i> Margaret River, WA	9.0	15.0	45.0
COLDSTREAM HILL, <i>Chardonnay</i> Yarra Valley, VIC	-	-	60.0
DEVIL(ish), <i>Chardonnay</i> Tasmania	12.0	18.0	54.0
PENFOLDS BIN 311, <i>Chardonnay</i> Multi Regional France	-	-	70.0
SQUEALING PIG, <i>Sauvignon Blanc</i> Marlborough, NZ	9.5	15.5	45.0
HARTOG'S PLATE, <i>Moscato</i> Western Australia	9.0	14.0	40.0
SECRET STONE, <i>Pinot Gris</i> Marlborough NZ	9.0	15.0	45.0
T'GALLANT TRIBUTE, <i>Pinot Gris</i> Mornington Peninsula, VIC	12.0	18.0	54.0
T'GALLANT GRACE, <i>Pinot Grigio</i> Mornington Peninsula, VIC	10.0	16.0	48.0

WINE LIST

RED

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
FICKLE MISTRESS, <i>Pinot Noir</i> Marlborough, NZ	10.5	17.0	48.0
DEVIL(ish), <i>Pinot Noir</i> Tasmania	12.0	18.0	54.0
ST HUBERTS, <i>Pinot Noir</i> Yarra Valley, VIC	14.0	20.0	55.0
WOLF BLASS PRIVATE RELEASE, <i>Merlot</i> Barossa, SA	9.0	14.5	42.0
SEPPELT THE DRIVES, <i>Shiraz</i> Victoria	9.0	14.5	42.0
PEPPERJACK, <i>Shiraz</i> Barossa, SA	11.0	17.5	51.0
COLDSTREAM HILLS PRIVATE RESERVE, <i>Shiraz</i> Yarra Valley, Victoria	-	-	80.0
PENFOLDS KOONUNGA HILL 76, <i>Shiraz Cabernet</i> South Australia	11.0	17.5	51.0
WYNNS THE GABLES, <i>Cabernet Sauvignon</i> Coonawarra, SA	9.5	15.5	44.0

WINE LIST

MID STRENGTH NEW

SPARKLING

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
SQUEALING PIG, <i>Mid Strength Prosecco</i> South Eastern Australia, 750ml 5%	-	-	45.0

WHITE

SQUEALING PIG, <i>Mid Strength Sauvignon Blanc</i> Marlborough, NZ 750ml 5%	-	-	45.0
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RED

PEPPERJACK, <i>Mid Strength Shiraz</i> Barossa, SA 750ml 7%	-	-	51.0
SQUEALING PIG, <i>Mid Strength Pinot Noir</i> Victoria, 750ml 6%	-	-	45.0

NON-ALCOHOL WINES NEW

SQUEALING PIG, <i>Zero Sauvignon Blanc</i> Marlborough, NZ 375ml	-	-	25.0
SQUEALING PIG, <i>Zero Rosé</i> South Eastern Australia, 375ml	-	-	25.0
WOLF BLASS, <i>Zero Shiraz</i> South Eastern Australia, 750ml	-	-	36.0

WHAT'S ON

KITCHEN OPEN ALL DAY

Everyday

Lunch, dinner & everything
in between

QUIZZAME

Wednesdays

Join us for family game night,
starts at 7 pm!

DRINK SPECIALS

Monthly offers

Ask our staff what's on offer
this month

FIND OUT MORE

thecovehotel.com.au