

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*

Seafood origins:

(i) imported, (a) australian, (m) mixed

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

SMALL GARLIC BREAD (2PCS) <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	5.0
LARGE GARLIC BREAD (4PCS) <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	9.0
FRESHLY SHUCKED OYSTERS (<i>gf,a</i>) <i>natural 4.00 each / kilpatrick 4.50 each</i>	
PUMPKIN ARANCINI (<i>vg,agf</i>) served w aioli	16.0
MOROCCAN SWORD FISH SKEWERS (<i>i</i>) w saffron & lime aioli	18.0
DUCK SPRING ROLLS SIGNATURE DISH w plum sauce	17.0
LEMON PEPPER CALAMARI (<i>agf,df,i</i>) w aioli	17.0
PRAWN & CHORIZO SKEWERS (<i>agf,m</i>) w chimichurri	18.0
KOREAN CHICKEN DRUMETTES w korean bbq sauce & sesame seeds	17.0
TRIO OF DIPS (<i>vg,df</i>) roasted beetroot, eggplant & spicy capsicum dips w warm turkish bread	18.0
GARLIC & CHEESE PIZZA	15.0
MARGHERITA PIZZA	16.0

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	
NEW YORK PARMA SIGNATURE DISH	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) 47.0
cooked to your liking w chips, salad & sauce of choice

220gm EYE FILLET (gf) 54.0
cooked to your liking w creamy mash potato,
sauteed vegetables & sauce of choice

SURF & TURF (gf,i) 47.0
300gm black angus rump, creamy garlic prawns
w chips & salad

MEAT PLATTER FOR TWO **SIGNATURE DISH** 90.0
300gm black angus rump steak, bratwurst sausages, chorizo,
Korean bbq chicken drumettes, lamb back strap, onion rings,
chips, garden salad, gravy & chimichurri

sauce options: *gravy (gf), pepper sauce (gf), chimichurri,
garlic butter (gf), mushroom sauce (gf), hollandaise (gf)*

ADD

add creamy garlic prawns (gf,i) / +10.0

add lemon pepper calamari (i) / +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</i>) SIGNATURE DISH	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 30.0
slow-cooked beef and guinness pie,
served w creamy mash, peas and rich gravy

SEAFOOD MARINARA (m) 35.0
pan seared prawns, scallops, calamari, mussells & fish
in a rich garlic napoli sauce w fresh chilli & parsley

CHICKEN & MUSHROOM RISOTTO (gf,av) 29.0
arborio risotto in a creamy white wine sauce
w chicken, trio of mushrooms, onion, garlic
& parsley, topped w parmesan

ROASTED VEGETABLE LASAGNA (v) 29.0
oven-baked roasted vegetable lasagna
served w fresh garden salad & chips

BRAISED LAMB SHOULDER 43.0
12 hour slow cooked braised lamb shoulder
served w creamy mash potato, chargrilled broccolini,
BBQ onions & a rich rosemary gravy

SEAFOOD

BEER BATTERED WHITING (<i>agf,i</i>) w chips, salad & tartare	30.0
LEMON PEPPER CALAMARI (<i>agf,i</i>) w chips, salad & aioli	30.0
GARLIC PRAWNS (<i>gf,i</i>) tiger prawns, garlic, cream, parsley w basmati rice & house salad	32.0
SALMON FILLET (<i>gf,i</i>) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	35.0
SEAFOOD PLATTER FOR 2 (<i>agf,m</i>) SIGNATURE DISH	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 (a) /+2.0</i>	

SALADS

LAMB SALAD (gf,n) **SIGNATURE DISH** 35.0
lamb backstrap, baby spinach, rocket, roast pumpkin,
pomegranate, feta, pine nuts, greek yoghurt &
green goddess dressing

SUPERFOOD SALAD (gf,v,n) 29.0
roast pumpkin, rocket, baby spinach, cucumber,
avocado, walnuts, goji berries, green beans, quinoa,
crispy kale & green goddess dressing

ADD

add chicken / +7.0

add feta / +3.0

add lemon pepper calamari (i) / +8.0

add grilled prawns (i) / +10.0

add smoked salmon (i) / +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,i*) & chips

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

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 +2.0 / add cheese & bacon +3.0

PRAWN SPRING ROLLS (3 PCS) (i) w plum sauce

MAINS

LEMON PEPPER CALAMARI (agf,i) w chips, salad & aioli

FISH & CHIPS (agf,i) 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,i) add +8.0 **SIGNATURE DISH**
grilled atlantic salmon w hollandaise, creamy potato mash & broccolini

CHICKEN PARMA w chips & salad

CAESAR SALAD (agf,i) cos lettuce, bacon, parmesan,
croutons, anchovies, poached egg & creamy caesar dressing
add chicken / +6.0

ROAST OF THE DAY (gf) see our specials for today's roast

BANGERS & MASH w onions, buttered peas & gravy

LAMB SHANK (gf) add +8.0 slow cooked lamb shank in rich red wine &
rosemary gravy, w creamy mash potato & buttered peas

MUSHROOM RISOTTO (av,gf)
trio mushrooms, rice, white wine, cream, onion, garlic, parsley & parmesan
add chicken / +6.0

200gm PORTERHOUSE STEAK add +10.0
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 16.0
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 6.0
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



APPLE RASPBERRY CRUMBLE 13.0

apple & raspberry crumble encased in a french pastry shell

DUO MOUSSE (nf) 13.0
duo of chocolate & white chocolate mousse on a chocolate sponge base finished w a marbled chocolate & vanilla glaze



BISCOFF LAVA CAKE (nf) 13.0

decadent moist biscoff cake w molten biscoff centre

NEW YORK CHEESECAKE (nf) 13.0

baked new york style cheesecake on a biscuit base



FLOURLESS CHOCOLATE CAKE (gf) 13.0

decadent flourless chocolate almond cake

CAKES

All cakes served w double cream

LEMON MERINGUE (nf)	13.0
baked lemon curd encased in a french butter pastry shell finished w meringue	
RED VELVET (nf)	13.0
decadent red velvet cake w layers of cream cheese icing finished w a red glaze	
BLACK FOREST (nf)	13.0
layers of vanilla mousse, chocolate sponge and whole sour cherries finished w chocolate curls & a sour cherry compote	
CARROT CAKE DELUXE	13.0
moist carrot cake layered w cream cheese finished w glazed nuts	
MARS (nf)	13.0
moist chocolate cake w layers of caramel and chocolate ganache finished w a chocolate glaze	
RASPBERRY HEART (nf)	13.0
raspberry & chocolate mousse on a chocolate sponge base finished w a raspberry glaze	
FERRERO (gf)	13.0
ferrero flavoured cheesecake, w a nutella centre finished w a ferrero glaze	
DIVINE DOUBLE CHOCOLATE (nf)	13.0
chocolate sponge & chocolate mousse finished w a chocolate glaze	
FLOURLESS ORANGE (gf)	13.0
moist flourless orange almond cake	
COOKIES & CREAM (nf,ef)	13.0
cookies & cream cheesecake w crushed oreos, on a biscuit base finished w a drip chocolate glaze & decorated w oreos	
VEGAN CHOCOLATE CAKE (v,nf)	13.0
decadent chocolate cake w a raspberry centre	
VEGAN BOMBE ALASKA (v,nf,gf)	13.0
passionfruit & raspberry sorbet on a vanilla sponge base finished w meringue	

BROWNIES

All brownies served warm w vanilla ice cream

CLASSIC CHOCOLATE (gf,nf)	10.0
LEMON MERINGUE (gf,nf)	10.0
CRÈME BRULEE (gf,nf)	10.0
CHERRY RIPE (gf,nf)	10.0
ROCKY ROAD (gf,nf)	10.0