

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 (gf) choice of natural or kilpatrick	4.00 each
PUMPKIN ARANCINI (vg,agf) 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 (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
PRAWN & CHIVE DUMPLINGS w soy, chilli & coriander	18.0
TRIO OF DIPS (vg,df) 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, Black Onyx beef patty, 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, Black Onyx 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	29.9
ORIGINAL crumbed chicken breast, ham, napoli & cheese	30.9
HAWAIIAN crumbed chicken breast, ham, napoli, pineapple & cheese	32.9
ITALIAN crumbed chicken breast, napoli, ham, bolognese & cheese	33.9
NEW YORK PARMA crumbed chicken breast, napoli, ham, bacon, cheese, onion rings & smokey BBQ sauce	33.9
MEATLOVERS crumbed chicken breast, napoli, bacon, ham, chorizo, bolognese, cheese & smokey BBQ sauce	33.9
SPANISH PARMA crumbed chicken breast, napoli, chorizo, capsicum, red onion, olives, feta & cheese	33.9
FRENCH PARMA crumbed chicken breast, ham, cheese & garlic butter	31.9

All made with breast schnitzel & served with chips + salad

GRILL

300gm PORTERHOUSE (gf) 46.9
cooked to your liking w chips, salad & sauce of choice

220gm EYE FILLET (gf) 53.9
cooked to your liking w creamy mash potato,
sauteed vegetables & sauce of choice

SURF & TURF (gf) 46.9
300gm black angus rump, creamy garlic prawns
w chips & salad

PORK CUTLET 39.9
grilled king rib pork cutlet, sweet potato mash, sauteed
vegetables w a creamy dijon mustard & brandy sauce

MEAT PLATTER FOR TWO 89.9
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), 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	
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	
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	34.9
LINGUINI PESCATORE pan seared prawns, scallops, calamari, mussels & fish in fresh chilli, garlic & olive oil	34.9
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	79.9

SALADS

LAMB SALAD (gf,n)	34.9
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	
SUPERFOOD SALAD (gf,vg,n)	26.0
roast pumpkin, rocket, baby spinach, cucumber, avocado, walnuts, goji berries, green beans, quinoa, crispy kale & green goddess dressing	
THAI BEEF SALAD (av)	28.9
thai marinated beef strips, wombok, mixed leaves, red capsicum, red onion, cucumber, mint, bean shoots, fried rice noodles w asian sesame dressing	

ADD

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	
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 misso & sesame 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

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

Monday - Friday
11.30am - 4pm

*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) **+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

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 4.5

espresso

cappuccino

café latte

long black

short macchiato

long macchiato

hot chocolate

**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