BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER

@cove.hotel

The Cove
on the marina

thecovehotelpattersonlakes

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.

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (n) nuts, (gf) gluten free, (agf) available gluten free, (df) dairy free, (adf) available dairy free

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

Great to share!

GARLIC BREAD 5.0 2PCS 10.0 4PCS
add cheese / + 2.0
add bacon & cheese / +3.0

FRESHLY SHUCKED OYSTERS *(gf,a)*
Natural 5.0EACH
Kilpatrick 6.0EACH

PUMPKIN ARANCINI *(vg,agf)* 17.0
served w aioli

MOROCCAN SWORD FISH SKEWERS *(i)* 20.0
w saffron & lime aioli

DUCK SPRING ROLLS SIGNATURE DISH 18.0
w plum sauce

LEMON PEPPER CALAMARI *(agf,df,i)* 18.0
w aioli

PRAWN & CHORIZO SKEWERS *(agf,m)* 19.0
w chimichurri

KOREAN CHICKEN DRUMETTES 18.0
w korean bbq sauce & sesame seeds

TRIO OF DIPS *(vg,df)* 19.0
beetroot hummus, eggplant & spicy capsicum dips
w warm turkish bread

GARLIC & CHEESE PIZZA 18.0

MARGHERITA PIZZA 20.0

BURGERS

CHEESEBURGER 25.0
beef patty, milk bun, cheese, onion, pickles, burger sauce & chips

CHICKEN SCHNITZEL BLT 27.0
milk bun, schnitzel, bacon, lettuce, tomato, cheese, lemon, mayo & chips

THE COVE BURGER SIGNATURE DISH 28.0
beef patty, milk bun, bacon, cheese, lettuce, tomato, onion, burger sauce & chips

STEAK SANDWICH SIGNATURE DISH 30.0
toasted turkish bread, porterhouse, lettuce, tomato, cheese, caramelised onion, bacon, bbq sauce & chips



ADD

add extra beef patty /+6.5
add extra grilled chicken breast /+6.0
add egg /+3.0

PARMAS

SCHNITZEL 30.0
crumbed chicken breast & sauce of choice

ORIGINAL 32.0
crumbed chicken breast, ham, napoli & cheese

HAWAIIAN 34.0
crumbed chicken breast, ham, napoli, pineapple & cheese

VEGAN SCHNITZEL *(vg)* 29.0
w vegan aioli

NEW YORK PARMA SIGNATURE DISH 36.0
crumbed chicken breast, napoli, ham, bacon, cheese, onion rings & smokey BBQ sauce

MEATLOVERS 36.0
crumbed chicken breast, napoli, bacon, ham, chorizo, bolognese, cheese & smokey BBQ sauce

SPANISH PARMA 36.0
crumbed chicken breast, napoli, chorizo, capsicum, red onion, olives, feta & cheese

FRENCH PARMA 34.0
crumbed chicken breast, ham, cheese & garlic butter

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



GRILL

300GM PORTERHOUSE *(gf)* 48.0
cooked to your liking w chips, salad
& sauce of choice

220GM EYE FILLET *(gf)* 58.0
cooked to your liking w creamy mash potato,
sauteed vegetables & sauce of choice

SURF & TURF *(gf, i)* 50.0
300gm black angus rump, creamy garlic prawns
w chips & salad

MEAT PLATTER FOR TWO SIGNATURE DISH 99.0
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 *(gf)*
garlic butter *(gf)*
mushroom sauce *(gf)*
hollandaise *(gf)*

ADD

add creamy garlic prawns *(gf,i)* ***/ +11.0***
add lemon pepper calamari *(i)* ***/ +9.0***
add onion rings / +5.5
add bacon / +4.0
add egg *(gf)* ***/ +3.0***

MAINS

CHICKEN SCALLOPINI *(gf)* 32.0
mushrooms, onion, garlic, white wine
& cream sauce w mash potato & broccolini

CHICKEN & PRAWN FRIED RICE *(av,i)* SIGNATURE DISH 30.0
chicken, tiger prawns, egg, rice, vegetables,
chilli oil & crispy shallots

CHICKEN & CASHEW STIRFRY *(n)* 30.0
w hokkien noodles, honey soy
& asian vegetables

LAMB SHANKS *(gf)* 45.0
two slow cooked lamb shanks in rich red wine
& rosemary gravy, w creamy mash potato
& buttered peas

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

SEASONAL DISHES

ENTRÉE

WARM FLATBREAD BOARD 19.0
confit garlic bulb, beetroot hummus dip,
marinated olives & warm flatbread

MAINS

LINGUINI PESCATORE *(m)* 37.0
pan seared prawns, scallops, calamari, mussels
& fish tossed through linguini w cherry tomatoes,
fresh chilli, garlic & olive oil

LAMB SOUVLAKI 41.0
three marinated lamb skewers served
w greek salad, chips, tzatziki and warm pita bread

PUMPKIN GNOCCHI *(v)* 29.0
pan fried gnocchi w roasted pumpkin,
burnt butter & sage sauce topped w parmesan cheese

STRAWBERRY GOAT'S CHEESE
& CANDIED WALNUT SALAD *(gf, n)* 29.0
fresh strawberries, creamy goat's cheese &
candied walnuts on baby cos, rocket & spanish onion,
finished w a honey mustard dressing

add chicken /+8.0 ***add grilled prawns*** *(i)* ***/+11.0***
add lemon pepper calamari *(i)* ***/+9.0*** ***add smoked salmon*** *(i)* ***/+10.0***

SEAFOOD

BEER BATTERED WHITING *(agf,i)* 31.0
w chips, salad & tartare

LEMON PEPPER CALAMARI *(agf,i)* 31.0
w chips, salad & aioli

GARLIC PRAWNS *(gf,i)* 34.0
tiger prawns, garlic, cream,
parsley w basmati rice & house salad

SALMON FILLET *(gf,i)* 36.0
grilled atlantic salmon w hollandaise,
sweet potato mash & broccolini

SEAFOOD PLATTER FOR 2 *(agf,m)* SIGNATURE DISH 85.0
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
upgrade to kilpatrick oysters *(a)* ***/+4.0***

SALADS

LAMB SALAD *(gf,n)* SIGNATURE DISH — 38.0
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 / +8.0
add feta / +4.0
add lemon pepper calamari (i) ***/ +9.0***
add grilled prawns (i) ***/ +11.0***
add smoked salmon (i) ***/ +10.0***

SIDES

CHIPS *(av,gf)* w tomato ketchup — 12.0

ONION RINGS *(v)* w chipotle mayo — 12.0

SAUTEED VEGETABLES *(vg,gf)* — 11.0

GARDEN SALAD *(vg,gf)* — 8.0

CREAMY MASH POTATO *(gf)* — 8.0

POTATO WEDGES *(av)* — 14.0
w sweet chili & sour cream
add bacon & cheese / +3.0

ROASTED DUCK FAT POTATOES — 12.5
w rosemary & sea salt

HONEY GLAZED CARROTS — 13.0

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

LEMON PEPPER CALAMARI *(agf, df ,i)* w chips

BATTERED WHITING *(agf, i)* w chips

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

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 Days - Lunch & Dinner

Starters - *Available with purchase of main meal*

SOUP OF THE DAY 5.0

GARLIC BREAD *(vg)* 5.0
add cheese / +$2.0
add cheese & bacon / +$3.0

PRAWN SPRING ROLLS (3 PCS) *(i)* 7.0
w plum sauce

Mains

LEMON PEPPER CALAMARI *(agf, i)* 21.0
w chips, salad & aioli

FISH & CHIPS *(agf, i)* 20.0
beer battered whiting, chips, salad & tartare

CHICKEN & CASHEW STIRFRY *(n)* 21.0
tender chicken, hokkien noodles,
honey soy & asian vegetables

LINGUINI BOLOGNESE 20.0
traditional style bolognese w parmesan

SENIORS

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Available 7 Days - Lunch & Dinner

Mains

SALMON *(gf,i)* SIGNATURE DISH — 29.0
grilled atlantic salmon w hollandaise,
creamy potato mash & broccolini

CHICKEN PARMA w chips & salad — 22.0

CAESAR SALAD *(agf, i)* — 20.0
cos lettuce, bacon, parmesan, croutons,
anchovies, poached egg & creamy caesar dressing
add chicken / +6.0

ROAST OF THE DAY *(gf)* — 22.0
see our specials for today's roast

BANGERS & MASH — 21.0
w onions, buttered peas & gravy

LAMB SHANK *(gf)* — 29.0
slow cooked lamb shank in
rich red wine & rosemary gravy,
w creamy mash potato & buttered peas

MUSHROOM RISOTTO *(av,gf)* — 20.0
trio mushrooms, rice, white wine, cream,
onion, garlic, parsley & parmesan
add chicken / +6.0

200GM PORTERHOUSE STEAK — 30.0
served w chips, salad & your choice of sauce

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 Days - Lunch & Dinner

Desserts *- Available with purchase of main meal*

APPLE CRUMBLE w vanilla ice cream	6.0
STICKY DATE PUDDING w vanilla ice cream	7.5
PAVLOVA *(gf)* w mixed berries & cream	6.0
CHOCOLATE MOUSSE w cream	6.0
CAKE UPGRADE see our cake display	7.5

THE CAFÉ



AFFOGATO 7.0
espresso over icecream
add Baileys, Kahlua, Frangelico, Jameson, Butterscotch Schnapps, Bundaberg Campfire Rum, Cointreau, Amaretto, Mr Black Cold Brew Coffee Liqueur or 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

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ST REMIO COFFEE 6.0
espresso
cappuccino
café latte
long black
short macchiato
long macchiato
hot chocolate

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

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

DESSERTS

Homemade

HOMEMADE STICKY DATE
12.0
w butterscotch sauce
& ice cream

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

HOMEMADE CHOCOLATE MOUSSE
10.0
w cream

HOMEMADE APPLE CRUMBLE
14.0
w vanilla ice cream

ICE CREAM SUNDAE *(n)* 12.5
vanilla ice cream & choice of topping, crushed nuts,
whipped cream, wafer cigar & maraschino cherry
(Toppings available: chocolate, strawberry, banana, caramel & vanilla)

CAKES

DUO MOUSSE *(nf)* 14.0
duo of chocolate & white chocolate mousse on a chocolate sponge base finished w a marbled chocolate & vanilla glaze





BISCOFF LAVA CAKE *(nf)* 14.0
decadent moist biscoff cake w molten biscoff centre

NEW YORK CHEESECAKE *(nf)* 14.0
baked new york style cheesecake on a biscuit base





CARROT CAKE DELUXE 14.0
moist carrot cake layered w cream cheese finished w glazed nuts

COFFEE & CAKE 16.0
All cakes served w double cream

CAKES



FLOURLESS CHOCOLATE CAKE *(gf)* 14.0
decadent flourless chocolate almond cake



LEMON MERINGUE *(nf)* 14.0
baked lemon curd encased in a french butter pastry shell finished w meringue



RED VELVET *(nf)* 14.0
decadent red velvet cake w layers of cream cheese icing finished w a red glaze



BLACK FOREST *(nf)* 14.0
layers of vanilla mousse, chocolate sponge and whole sour cherries finished w chocolate curls & a sour cherry compote

COFFEE & CAKE 16.0
All cakes served w double cream

CAKES



MARS *(nf)* 14.0
moist chocolate cake w layers of caramel and chocolate ganache finished w a chocolate glaze



RASPBERRY HEART *(nf)* 14.0
raspberry & chocolate mousse on a chocolate sponge base finished w a raspberry glaze



FERRERO *(gf)* 14.0
ferrero flavoured cheesecake, w a nutella centre finished w a ferrero glaze



DIVINE DOUBLE CHOCOLATE *(nf)* 14.0
chocolate sponge & chocolate mousse finished w a chocolate glaze

COFFEE & CAKE 16.0
All cakes served w double cream

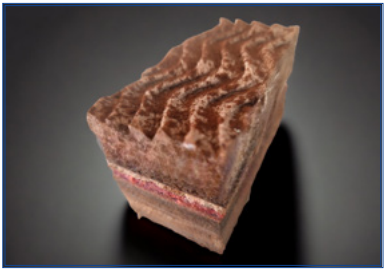
CAKES



COOKIES & CREAM *(nf, ef)* 14.0
cookies & cream cheesecake w crushed oreos, on a biscuit base finished w a drip chocolate glaze & decorated w oreos



FLOURLESS ORANGE *(gf)* 14.0
moist flourless orange almond cake



VEGAN CHOCOLATE CAKE *(v, nf)* 14.0
decadent chocolate cake w a raspberry centre



VEGAN BOMBE ALASKA *(v, nf, gf)* 15.0
passionfruit & raspberry sorbet on a vanilla sponge base finished w meringue

COFFEE & CAKE 16.0
All cakes served w double cream

BROWNIES

All brownies served w vanilla ice cream



CLASSIC CHOCOLATE
(gf, nf) 10.0



LEMON MERINGUE
(nf, gf) 10.0



CRÈME BRULEE
(gf, nf) 10.0



CHERRY RIPE
(nf, gf) 10.0



ROCKY ROAD
(gf, nf) 10.0