

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>	10.0
FRESHLY SHUCKED OYSTERS (gf,a) <i>natural 5.0 each / kilpatrick 6.0 each</i>	
PUMPKIN ARANCINI (vg,agf) served w aioli	17.0
MOROCCAN SWORD FISH SKEWERS (i) w saffron & lime aioli	20.0
DUCK SPRING ROLLS SIGNATURE DISH w plum sauce	18.0
LEMON PEPPER CALAMARI (agf,df,i) w aioli	18.0
PRAWN & CHORIZO SKEWERS (agf,m) w chimichurri	19.0
KOREAN CHICKEN DRUMETTES w korean bbq sauce & sesame seeds	18.0
TRIO OF DIPS (vg,df) roasted beetroot, eggplant & spicy capsicum dips w warm turkish bread	19.0
GARLIC & CHEESE PIZZA	18.0
MARGHERITA PIZZA	20.0

BURGERS

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

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

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

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

ADD

add egg / +3.0

add extra beef patty / +6.5

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 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,
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*) 43.0

two slow cooked lamb shanks in rich red wine & rosemary gravy,
w creamy mash potato & buttered peas

SEASONAL DISHES



BEEF & GUINNESS PIE 31.5
slow-cooked beef and guinness pie,
served w creamy mash, peas and rich gravy

SEAFOOD MARINARA (m) 36.0
pan seared prawns, scallops, calamari, mussels & 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	31.0
LEMON PEPPER CALAMARI (<i>agf,i</i>) w chips, salad & aioli	31.0
GARLIC PRAWNS (<i>gf,i</i>) tiger prawns, garlic, cream, parsley w basmati rice & house salad	34.0
SALMON FILLET (<i>gf,i</i>) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	36.0
SEAFOOD PLATTER FOR 2 (<i>agf,m</i>) SIGNATURE DISH 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) /+4.0</i>	85.0

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

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

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

Monday - Friday
Lunch & Dinner

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

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)
w plum sauce 7.0

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

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

SENIORS

Monday - Friday
Lunch & Dinner



MAINS

ROAST OF THE DAY <i>(gf)</i> see our specials for today's roast	21.0
BANGERS & MASH w onions, buttered peas & gravy	21.0
LAMB SHANK <i>(gf)</i> slow cooked lamb shank in rich red wine & rosemary gravy, w creamy mash potato & buttered peas	29.0
MUSHROOM RISOTTO <i>(av,gf)</i> trio mushrooms, rice, white wine, cream, onion, garlic, parsley & parmesan add chicken / +6.0	20.0
200gm PORTERHOUSE STEAK served w chips, salad & your choice of sauce	30.0

DESSERTS - Available with purchase of main meal

APPLE CRUMBLE w vanilla ice cream	6.0
STICKY DATE PUDDING w vanilla ice cream	6.0
PAVLOVA <i>(gf)</i> w mixed berries & cream	6.0
CAKE UPGRADE see our cake display	7.5

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) 12.5
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 14.0

apple & raspberry crumble encased
in a french pastry shell

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



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

CAKES

All cakes served w double cream



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

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



MARS (nf) 14.0

moist chocolate cake w layers of
caramel and chocolate ganache
finished w a chocolate glaze

CAKES

All cakes served w double cream



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

FLOURLESS ORANGE (gf) 14.0
moist flourless orange almond cake



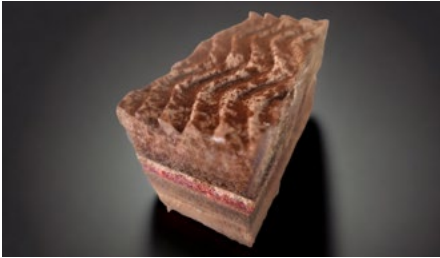
COOKIES & CREAM (nf,ef) 14.0

cookies & cream cheesecake
w crushed oreos, on a biscuit base
finished w a drip chocolate glaze
& decorated w oreos



CAKES

All cakes served w double cream



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

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



BROWNIES

All brownies served warm w vanilla ice cream



CLASSIC CHOCOLATE (gf,nf) **10.0**

LEMON MERINGUE (gf,nf) **10.0**



BROWNIES

All brownies served warm w vanilla ice cream



CRÈME BRULEE (gf,nf) 10.0

CHERRY RIPE (gf,nf) 10.0



ROCKY ROAD (gf,nf) 10.0