

COVE

bar | grill
Farm to Plate

Share Plates & Starters

- Garlic Bread**..... 6/7
- Cheesy Cob**..... 12/14
our baked cob with cheesy fondue filling
- Warm Kalamata Olives & Pita**..... 9.5/11
Olives marinated in extra virgin olive oil with a hint of garlic & chilli, fresh parsley & chargrilled pita
- Sydney Rock Oysters (GF)**
Natural with Lemon
Bloody Mary Oyster Shots
Kilpatrick
Mornay
1/2 Dozen 20/22 1 Dozen 31.5/35
- NZ Mussels**..... 18/20
White wine garlic cream sauce with preserved lemon, parsley & toasted sourdough
- Crispy Calamari**..... 17/19
Semolina coating & preserved lemon aioli
- Arancini (V)**..... 17/19
Truffle mushroom & parmesan arancini with pea puree
- Karaage Chicken**..... 12/14
With toasted sesame seeds & wasabi mayo

Light Options

- Traditional Greek Salad (V)**..... 16/18
with chargrilled pita & tzatziki
- Classic Caesar Salad**..... 16/18
Bacon, cos lettuce, shaved parmesan, free range egg, herbed crostini & our in-house Caesar dressing
- Warm Mediterranean Salad (GF, V)**.. 16/18
Chargrilled vegetables, sweet potato, feta & pepitas with a light tomato oil
- Mexican Bowl Salad (GF, V)**..... 17/19
Brown rice, corn, black beans, cherry tomatoes, shallots & cucumber topped with sour cream & guacamole in a tortilla bowl
- Crispy Noodle Salad (V)**..... 16/18
Wombok cabbage, carrot, Spanish onion, bean shoots, mint, shallots, chilli & roasted peanuts with a zesty lime dressing

Salad Add-Ons

- Grilled Chicken (GF)**..... 7/8
- Crumbed Karaage Chicken**..... 7/8
- Grilled Calamari (GF)**..... 7/8
- Grilled Halloumi (GF, V)**..... 6/7
- 3 BBQ Lamb Skewers (GF)**..... 9/10
- Smoked Salmon (GF)**..... 7/8
- Fresh Chilled Prawns (GF)**..... 8/9

Snacks & Sides

- Sourdough**..... 2/2.5
- Thick Cut Fries**..... 6/7
- Wedges**..... 10/11
With sour cream & sweet chilli
- Mash (GF)**..... 6/7
- Steamed Veg (GF)**..... 6/7
- Loaded Potatoes (GF)**..... 12/14
Cheesy kipfler potatoes, sour cream, bacon bits and shallots

**Please check in
once entering
our premises**



The Classics

- Slow Roasted Beef Brisket**..... 22/24
8hr slow roasted brisket with roasted pumpkin, potatoes, zucchini & rich gravy served with a dinner roll
- Old School Fish & Chips**..... 19/21
Market fresh fish fillet battered in-house with a potato scallop, chips, salad, homemade tartare, vinegar & lemon
- 300g Chicken Schnitzel**..... 19/21
Panko crumbed chicken breast, seasonal salad & chips
- Classic Parmigiana**..... 23/26
Our 300g schnitzel topped with ham, napolitana sauce & melted mozzarella, salad & chips
- Grilled Barramundi Fillet**..... 28/31
With spicy chickpeas, roasted cauliflower, pistachios, Israeli couscous & rocket with a pink tahini dressing
- Crispy Calamari**..... 21/23
Lightly fried with semolina coating & preserved lemon aioli with chips & salad

Burgers

- Signature Cheeseburger**..... 16/18
Beef patty, double cheese, bacon, chiffonade of cos sliced pickles & special sauce served with chips
Make it a double for \$7
- Philly Cheese Steak Sub**..... 18/20
With sweet onion & red peppers on a soft roll served with chips
- Chicken BLT**..... 16/18
Grilled chicken fillet, bacon, lettuce, tomato, tasty cheese, guacamole & creamy mayo served with chips
- Fish & Chip Burger**..... 18/20
Market fresh fish fillet battered in-house and layered with potato scallop, cheese, lettuce & homemade tartare served with chips

Weekly Specials

*Excludes Public Holidays & Special Event Days

**Monday – Tuesday
Classics
\$15/\$17**

300g Chicken Schnitzel
with chips & salad

Old School Fish & Chips
with salad, potato scallop, tartare & vinegar

**Wednesday's
Parmi Toppers
\$18/\$20**

Classic Parm
Melted cheese, Napoli sauce & ham

Tropicana Parm
Melted cheese, Napoli sauce, ham & sweet pineapple

Godfather Parm
Melted mozzarella, spicy meatballs & Napoli sauce

**Thursday's
Choose Any Pizza
Deal
\$14/\$16**

**Friday – Sunday
Chopstix Mix
\$25/\$28**
2 yakitori chicken skewers, karaage chicken, panko prawns, Asian crunch salad, steamed rice & wasabi mayo

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From The Grill

**Our steaks come with a choice of 2 sides:
chips, salad, mash, steamed veg**

250g Rump Steak..... 23/26

100-day pasture fed, Darling Downs region rump steak

350g New York Steak..... 33/36

Angus grain fed Margaret River MSA steak

200g Eye Fillet Steak..... 33/36

Pasture fed, Gippsland MSA eye fillet wrapped in bacon

Souvlaki Plate..... 27/30

Marinated lamb skewers with Greek salad, chips, pita bread & tzatziki

Yakitori Chicken Skewers..... 24/26

With steamed rice, shallots & a crispy Asian salad

Add Your Sauce..... 2/2.5

Gravy Mushroom Peppercorn

Bearnaise Garlic Butter Jus (GF)

**Turn your steak into a surf n turf
with our garlic king prawns
8/9**

Signature Dishes

Slow Roasted Moroccan Lamb (GF)... 36/40

12hr slow roasted lamb shoulder with roasted potatoes & baby carrots, Persian fetta & jus

Atlantic Salmon (GF)..... 28/31

With kipfler potatoes, spinach & cherry tomato salad & roasted macadamia butter

Roasted Pork Belly (GF)..... 32/35

On creamy mash with apple, walnut, currants & snow pea salad with jus

BBQ King Prawns (GF)..... 28/31

With lemon & caper butter served with steamed Jasmine rice, lemon & crispy eshallots

Seafood Platter for 2..... 97/108

A selection of cold prawns, premium natural & kilpatrick Sydney rock oysters, smoked salmon, grilled salmon fillet, BBQ king prawns, NZ mussels, crispy calamari, battered fish fillet, dipping sauces, chips & seasonal salad

Pastas

Creamy Chicken Pesto..... 21/24

Sauteed chicken with a creamy pesto sauce, spinach & pangrattato crumb

Wild Mushroom Risotto..... 21/24

With pumpkin, pine nuts, peas, truffle oil & grated parmesan

Prawn & Calamari Linguini27/30

Rich tomato napolitana sauce with a dash of cream, chilli & shallots

Stone Baked Pizza

Cheesy Margherita (V)..... 14/16

Tomato base with cheddar & mozzarella

Hawaiian..... 14/16

Ham, sweet pineapple & mozzarella cheese

Classic Pepperoni..... 17/19

Lashings of thinly sliced pepperoni & mozzarella cheese

Vegetarian Deluxe (V) 17/19

Chargrilled zucchini, sundried tomato, mushrooms, olives, baby spinach, mozzarella, feta & pesto aioli

The Club..... 18/20

BBQ Chicken, bacon, cherry tomato, onion, rocket, mozzarella & American cheese

The Godfather..... 18/20

Meatballs, Italian sausage, onion, olives, chilli flakes, parsley & mozzarella

Cove Supreme..... 18/20

Ham, pepperoni, onion, capsicum, mushroom, bacon, olives & mozzarella

Garlic Prawn & Halloumi..... 18/20

Garlic prawns, cherry tomatoes, fresh parsley, halloumi & mozzarella with a lemon wedge

Prosciutto & Rocket..... 18/20

Cured prosciutto, cherry tomato, bocconcini pearls, rocket, mozzarella & balsamic glaze

BBQ Meat Lovers..... 18/20

Italian sausage, pepperoni, ham, bacon, onion & cheese topped with chips & drizzled in BBQ sauce

Drinks Picks

Aurelia Prosecco..... 8/9

Compliments our premium A-grade Natural Oysters

Balter Extra Pale Ale..... 6.8/7.6

On tap, recommended with any of our meals from the classic section

Robert Oatley Signature Shiraz... 8.5/9.5

Try a glass with any one of our juicy steaks

Elvarado Tempranillo Grenache... 31/34

A bottle of the Elvarado accompanies our Moroccan Lamb perfectly

Somersby Apple Cider on tap..... 7.5/8.5

Oyster Bay Pinot Gris..... 7.5/8.5

Our succulent Pork Belly pairs perfectly with the sweet Apple Cider or a glass of the Oyster Bay

Devil's Corner Riesling..... 8.5/9.5

Pair our Garlic king Prawns or grilled Barramundi with a crisp and zesty Riesling by the glass

Asahi Beer..... 8/9

Our weekend special, 'Chopsticks Mix', goes hand in hand with a bottle of Asahi

Bimbadgen Semillon..... 31/34

Enjoy a Seafood Platter for 2 with a bottle of Semillon from the Hunter Valley Region



@Covebargrill
@Sharksatkareela



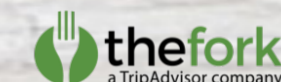
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@Sharks at Kareela



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Ask our friendly staff for more details



Cove Bar | Grill Trading Hours
Lunch: Mon – Sun: 11:30am – 2:30pm
Dinner: Mon – Thurs: 5:30pm – 8:30pm
Fri – Sun: 5pm – 9pm



Take advantage of our online booking system with TheFork.