

# To Share

<b>GARLIC BREAD (V)</b>	10/11
Toasted sourdough smothered in garlic butter (4 pcs)	
<b>SYDNEY ROCK OYSTERS</b>	1/2 Doz   1 Doz
Natural with lemon (GF)	27/30   39/43
Kilpatrick Mornay	
<b>TRADITIONAL GREEK SALAD (V)</b>	20/22
Cos lettuce, tomato, cucumber, onion, olives & feta with a lemon & olive oil dressing, served with chargrilled pita & tzatziki	
<b>FIVE SPICE CALAMARI (GF)</b>	20/22
Lightly fried calamari made in-house with a sweet soy aioli & lemon	
<b>HALLOUMI CHIPS</b>	22/24
Lightly fried halloumi chips sprinkled with a chorizo crumb & served with vine ripened cherry tomatoes	

# Mains

<b>CHEESY CHICKEN PARMIGIANA</b>	29/32
Our 300g schnitzel topped with ham, napolitana sauce & a trio of cheese, served with crunchy slaw & chips	
<b>OLD SCHOOL FISH &amp; CHIPS</b>	27/30
Market fresh fish fillets battered in-house, served with chips, salad, our homemade tartare & lemon	
<b>SIGNATURE BURGER</b>	27/30
Double beef patty, double cheese, bacon, cos lettuce & our special pickle burger sauce, served with chips	
<b>COVE'S LAMB SHOULDER (GF)</b>	45/50
Our award winning 8hr slow roasted lamb shoulder with creamy mash, broccolini, slivered almonds & red wine jus	
<b>KUNG PAO CHICKEN</b>	33/36
Wok fried chicken with peanuts & fried shallots tossed in a sweet and spicy Asian style sauce, served with bok choy & steamed Jasmine rice	
<b>GRILLED BARRAMUNDI (GF)</b>	35/39
Served with a cherry tomato & thyme confit, with roasted baby potatoes & pesto aioli	
<b>PRAWN SAGANAKI</b>	35/39
Sautéed prawns in white wine & garlic with a rich napolitana sauce, mild chilli, olives, crumbled feta & chargrilled pita	
<b>RAVIOLI GORGONZOLA (V)</b>	30/33
Fresh ricotta ravioli tossed in a creamy Italian blue cheese sauce, topped with baby spinach & pine nuts	

# MOTHER'S DAY MENU

## Grill

<b>350G SCOTCH FILLET (GF)</b>	42/46
120-day grain fed, Riverina region black angus scotch fillet served with chips & salad	
SAUCES - GRAVY   PEPPER   BERNAISE   JUS (GF)	2/2.5
SURF & TURF WITH GARLIC BUTTER PRAWNS	9/10
<b>MEDITERRANEAN GRILL</b>	35/39
Marinated lamb skewers, grilled halloumi, Greek salad, chips, pita bread & tzatziki	
<b>PORK CUTLET (GF)</b>	35/39
300g Tender Valley pork cutlet served with roasted apple, sweet potato & fennel, topped with a seeded mustard white wine cream sauce	
<b>MISO EGGPLANT (V, GF)</b>	30/33
Grilled & baked eggplant with miso, served with edamame beans, puffed rice & roasted pumpkin with pomegranate molasses	

## Kids

<b>CHICKEN NUGGETS</b>	14/15
with chips, tomato & cucumber salad & tomato sauce	
<b>BATTERED FISH COCKTAILS</b>	14/15
with chips, tomato & cucumber salad & tomato sauce	
<b>KIDS GRILLED CHICKEN (GF)</b>	14/15
with chips, tomato & cucumber salad & tomato sauce	
<b>LINGUINE &amp; MEATBALLS</b>	14/15
Pasta with meatballs in a napolitana sauce, topped with cheese	

## Dessert

<b>CHOCOLATE BROWNIE (GF)</b>	16/18
Warm brownie with vanilla & poached pear ice cream dusted with cocoa	
<b>STICKY DATE PUDDING</b>	16/18
with warm butterscotch sauce & vanilla ice cream	
<b>FRANGELICO AFFOGATO (GF)</b>	17/19
Vanilla ice cream, Frangelico shot, & a shot of espresso	

# BALMAIN BUGS \$45

served with a roasted chickpea, spinach, cherry tomato, avocado and pine nut salad, topped with a champagne cream sauce and flyfish roe