

# To Share

- Garlic Bread (V)** 8/9
- Cheesy Cob (V)** 15/17  
Freshly baked cob loaf with cheesy fondue filling
- Sydney Rock Oysters** 1/2 Doz | 1 Doz  
Natural with lemon (GF) 28/31 | 42/46  
Kilpatrick  
Mornay
- Chargrilled Chorizo** 18/20  
On harissa yoghurt with crispy chickpeas & pear, served with crostini & drizzled with olive oil
- Kung Pao Soft Shell Crab** 21/24  
Our award winning crispy soft shell crab in a sweet & spicy gochujang sauce, served with a petite Asian salad & topped with sesame seeds
- Grilled Halloumi (V, GF)** 18/20  
Drizzled with a sweet orange & chilli syrup & topped with roasted hazelnuts (4 pcs)
- Lobster Spring Rolls** 21/24  
Lightly fried lobster spring rolls served with a petite Asian style slaw and nam jim dressing (4 pcs)
- Crispy Fries** 8/9
- Sweet Potato Fries & Garlic Aioli** 12/14

# Our Salads

- Burrito Bowl (V, GF)** 20/22  
Spicy rice, corn, queso cheese, black beans, cherry tomatoes, shallots & cos lettuce in a tortilla bowl, topped with sour cream & guacamole
- Classic Caesar Salad** 19/21  
Bacon, cos lettuce, shaved parmesan, free range egg & crostini, with our in-house caesar dressing
- Traditional Greek Salad (V)** 19/21  
Cos lettuce, tomato, cucumber, onion, olives & feta with a lemon & olive oil dressing, served with chargrilled pita & tzatziki

- Salad Add Ons** 8/9  
Add Grilled Chicken, Grilled Halloumi or Smoked Salmon to any salad (GF)

## Our Sides

Mash | Steamed Veg | Coleslaw | Seasonal Salad

6/7

# COVE

Bar | Grill

**ALL KIDS MEALS ARE \$12 MEMBERS | \$14 VISITORS  
AVAILABLE FOR ALL KIDS 12 & UNDER**

**KIDS**

**Battered Fish Cocktails**  
with chips, mini tomato & cucumber salad & tomato sauce

**Chicken Nuggets**  
with chips, mini tomato & cucumber salad & tomato sauce

**Linguine & Meatballs**  
Pasta with meatballs in napolitana sauce, topped with cheese

**Grilled Chicken (GF)**  
with chips, mini tomato & cucumber salad & tomato sauce

**Cheesy Pasta (V)**  
Linguine pasta tossed in butter, topped with parmesan cheese

**Kids Ice Cream (GF, V) 6/7**  
A scoop of vanilla ice cream with a choice of topping & sprinkles



**Our menu is sourced as locally and organically as possible  
Our food is cooked to order, your patience is appreciated**



**Please be aware that a 10% surcharge is applied on public holidays**

# BURGERS

- Signature Cheeseburger** 20/22  
Beef patty, double cheese, bacon, cos lettuce & our special pickle burger sauce, served with chips  
**Make It A Double for \$7**
- Deluxe Scotch Sandwich** 23/26  
Grilled scotch fillet, crispy fried onion rings, lettuce, tomato, cheddar cheese & dijon aioli, served with chips
- Yuzu Chicken Burger** 20/22  
Grilled marinated chicken, bacon, cheddar cheese, Asian slaw with yuzu aioli & sweet chilli, served with chips
- Veggie Stack Burger (V)** 20/22  
Portobello mushroom, crumbed eggplant, beetroot, lettuce, Jack cheese & sriracha aioli, served with chips

# Weekly Specials

- Monday's \$17**  
**Chicken Schnitzel**  
Panko crumbed chicken breast served with chips & seasonal salad
- Tuesday's \$17**  
**Ponzu Fish & Chips**  
Tempura battered fish fillets, with chips, salad, ponzu aioli & lemon
- Wednesday's \$17**  
**Stone Baked Pizzas**  
Choose any of our stone-baked pizzas  
**Gluten Free Base Available For \$3**
- Thursday's \$18**  
**Baked Dinner**  
8 hr slow roasted beef brisket with roasted vegetables & gravy

ALL PRICES QUOTED ARE MEMBER'S PRICE ONLY | NOT AVAILABLE ON PUBLIC HOLIDAYS & SPECIAL EVENT DAYS | CHARGES APPLY ON ANY ALTERATIONS

# The Classics

**Chicken Schnitzel** 25/28  
Panko crumbed chicken breast, served with seasonal salad & chips

**Cheesy Chicken Parmigiana** 28/31  
Panko crumbed schnitzel with ham, napolitana sauce & a trio of cheese, with crunchy slaw & chips

**Salt & Pepper Calamari (GF)** 27/30  
Lightly fried calamari made in-house with chips & salad, garlic aioli & lemon

**Ponzu Fish & Chips** 26/29  
Tempura battered fish fillets, served with chips, salad, our house-made ponzu aioli & lemon

# Signature Dishes

**Smoked Lamb Shoulder (GF)** 42/46  
Our award winning slow roasted lamb shoulder, on baked polenta, sautéed spinach, red wine jus & confit cherry tomato

**Baja Beef Tacos (GF)** 30/33  
Slow roasted beef brisket in soft tortillas with crunchy slaw, corn & jalapeño aioli, served with a mix bean & rice salad

**Humpty Doo Barramundi (GF)** 34/38  
Grilled barramundi fillet served with roast herb chat potatoes & burnt butter, topped with cilantro & cashew pesto, garnished with dukkah

**Atlantic Salmon (GF)** 34/38  
Seared atlantic salmon fillet with a rocket, beetroot, feta & walnut salad, served with a honey dressing & topped with balsamic glaze

**Prawn Saganaki** 32/35  
Our award winning sautéed prawns in white wine & garlic with a rich napolitana sauce, mild chilli, olives, crumbled feta & pita bread

**Sweet Beets & Ricotta Ravioli (V)** 28/31  
Parmesan & ricotta ravioli in a creamy beetroot sauce, with crumbled feta, topped with a petite pine nut & arugula salad

**Prawn & Mushroom Linguine** 32/35  
Sautéed garlic prawns & Swiss brown mushrooms, tossed in a rich rosa sauce with shallots

**Seafood Platter For Two** 128/140  
Cold prawns, smoked salmon, natural & kilpatrick Sydney Rock oysters, lobster spring rolls, atlantic salmon fillet, soft shell crab, salt & pepper calamari, sautéed garlic & chilli prawns with rice, battered fish fillet, chips, Greek salad, sauces & lemon

# THE GRILL

**OUR STEAKS COME WITH A CHOICE OF TWO SIDES:  
CHIPS, SALAD, MASH, STEAMED VEG**

**250g Rump Steak (GF)** 30/33  
100-day grain fed Upper Murray region; YG

**350g Scotch Fillet (GF)** 43/47  
120-day grain fed, Riverina region black angus scotch fillet

**CHOOSE YOUR SAUCE: 2/2.5**

Gravy | Mushroom | Pepper | Bernaise (GF) | Red Wine Jus (GF) | Garlic Butter  
Turn your steak into a Surf & Turf with our garlic butter prawns (GF) 8/9

**Pork Rib-Eye (GF)** 34/38  
Our award winning 300g Tender Valley pork rib-eye with peach & bourbon glaze on roast potatoes, topped with a charred peach & sunflower seed slaw

**Mediterranean Grill** 35/39  
Marinated lamb skewers with grilled halloumi, traditional Greek salad, chips, chargrilled pita bread & tzatziki

**Chargrilled Eggplant (V, GF)** 28/31  
Charred spiced eggplant & portobello mushroom with roast sweet potato, pomegranate glaze, puffed rice, fried kale, pepitas & Greek yoghurt

# PIZZAS

**The Hawaiian** 19/21  
Double smoked leg ham, with sweet pineapple pieces & mozzarella

**Classic Pepperoni** 19/21  
Lashings of thinly sliced pepperoni & mozzarella cheese

**The Veggie Patch (V)** 20/22  
Roasted cauliflower, cherry tomatoes, onion, baby spinach, mushrooms, olives, fresh herbs, mozzarella & crumbled feta

**Simply Supreme** 22/25  
Shaved leg ham, pepperoni, bacon, onion, capsicum, mushroom, pineapple, olives & mozzarella

**Chicken Fajita** 23/26  
Roast chicken, chorizo, cherry tomato, capsicum, onion, jalapeños, mozzarella & sour cream dollop

**Garlic Prawn & Halloumi** 23/26  
Garlic prawns, cherry tomato, fresh parsley, halloumi, mozzarella & lemon

**Truffle Mushroom & Prosciutto** 23/26  
Roasted mushrooms with prosciutto, mozzarella, fresh herbs & truffle aioli

**The Butcher's BBQ** 23/26  
Bacon, chorizo sausage, ham, pepperoni, capsicum & onion, with mozzarella cheese & drizzled with BBQ sauce & American cheese

**Gluten Free Base \$3 | Additional Toppings \$2**

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<b>Bougatsa</b> 15/17 Greek dessert made with semolina custard, wrapped in filo, with cinnamon & honey syrup	<b>Rocky Road Gelato (GF)</b> 14/16 Belgian chocolate fudge gelato with crushed nuts, marshmallows & warm chocolate fudge ganache
<b>Sticky Date Pudding</b> 15/17 House-made with warm butterscotch sauce & a scoop of vanilla ice cream	<b>Frangelico Affogato (GF)</b> 16/18 Vanilla ice cream, Frangelico & a shot of espresso
<b>Milkshakes</b> 7/8 Chocolate, strawberry or caramel	<b>Assorted Coffee &amp; Tea</b> Ask our friendly staff for selections