

Our STARTERS

Garlic Bread (V) 8/9
Toasted sourdough with garlic butter (4 pcs)

Cheesy Cob (V) 15/17
Freshly baked cob loaf with cheesy fondue filling

Premium Sydney Rock Oysters
Natural with lemon (GF) 1/2 Doz | I Doz
Kilpatrick (GF) 28/31 | 47/51
Mornay

Baja Beef Tacos (GF) 20/22
Slow roasted beef brisket in soft tortillas with
crunchy slaw, corn, cheese & jalapeño aioli (2 pcs)

Salt & Pepper Calamari (GF) 20/22
Lightly fried calamari made in-house, served
with garlic aioli & lemon

Grilled Halloumi (V, GF) 19/21
Drizzled with a sweet orange & chilli syrup &
topped with roasted hazelnuts (4 pcs)

Lobster Spring Rolls 22/24
Served with a petite Asian style slaw and nam jim
dressing (4 pcs)

Truffle Fries 14/15
Shoe-string fries drizzled with truffle aioli &
topped with shaved parmesan & shallots

Crispy Fries 9/10

The SALADS

Burrito Bowl (V, GF) 20/22
Seasoned rice, corn, 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

Greek Pita Bowl (V) 19/21
Cos lettuce, tomato, cucumber, onion, olives &
feta with a lemon olive oil dressing, served in a
crispy pita cone with harissa yoghurt

SALAD ADD-ONS: 9/10
Add Grilled Chicken, Grilled Halloumi,
Smoked Salmon or a Lamb Skewer to any
salad (GF)

COVE

Bar | Grill

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

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

D Kids Nuggets
with chips, mini tomato &
cucumber salad & tomato sauce

S Cheesy Pasta (V)
Penne tossed in butter, topped
with parmesan cheese

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

Penne with Meatballs
Pasta with beef meatballs in a
napolitana sauce, with cheese

Kids Ice Cream (GF) 6/7
A choice of chocolate, strawberry
or caramel 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, lettuce, tomato & onion with our special
pickle burger sauce, served with chips **MAKE IT A DOUBLE +\$7**

The Scotch Sandwich 26/29
Scotch fillet steak with lettuce, tomato, tasty cheese, crispy onion
rings & dijon aioli on toasted Turkish bread, served with chips

Bang Bang Chicken Burger 22/24
Grilled marinated chicken breast, bacon, lettuce, onion & tasty
cheese, with a sour cream & sweet chilli sauce, served with chips

Halloumi Stack Burger (V) 22/24
Chargrilled halloumi & pineapple, beetroot, crunchy slaw & sriracha
aioli, served with chips

Weekly SPECIALS

Monday's \$18
Chicken Schnitzel
Panko crumbed chicken breast
served with chips & seasonal salad

Wednesday's \$18
Stone Baked Pizzas
Choose any of our
stone-baked pizzas

Tuesday's \$18
Lemon Pepper Fish & Chips
Tempura battered fish fillets, with
chips, salad & lemon pepper aioli

Thursday's \$20
Roast Beef Brisket
8hr slow roasted beef brisket
with roasted vegetables & gravy

GLUTEN FREE BASE AVAILABLE FOR \$3

All Prices Quoted Are Member's Price Only
Not Available On Public Holidays & Special Event Days | Charges Apply On Any Alterations

Pub CLASSICS

Chicken Schnitzel	26/29
Panko crumbed chicken breast, served with seasonal salad & chips	
Cheesy Chicken Parmigiana	30/32
Chicken schnitzel topped with ham, napolitana sauce & cheese, with chips & seasoned corn ribs	
Salt & Pepper Calamari (GF)	28/31
Lightly fried calamari made in-house, served with chips, seasonal salad, lemon & mango & lime aioli	
Lemon Pepper Fish & Chips	28/31
Tempura battered fish fillets with chips, salad, our house-made lemon pepper aioli & lemon	

Our SIGNATURE DISHES

Slow Roasted Lamb Shoulder (GF)	45/47
8hr slow roasted herb lamb shoulder with creamy mash, spinach & confit cherry tomato topped with red wine jus & gremolata	
Chicken & Wild Mushroom (GF)	34/38
Sautéed chicken breast in a wild mushroom cream sauce, with herb roasted potatoes & green beans	
Coconut Crusted Prawns	34/38
Served with a mango & pomegranate summer salad with peanuts, nam jim dressing & a mango lime dipping sauce	
Humpty Doo Barramundi (GF)	36/40
Grilled NT Humpty Doo Barramundi fillet with a beetroot, walnut & feta purée, served with steamed broccolini	
Tasmanian Atlantic Salmon (GF)	35/39
Grilled salmon fillet served with smashed potato, fig, feta, pine nut & arugula salad, with caramelised orange glaze	
Prawn Saganaki	34/38
Our award winning sautéed prawns in white wine & garlic with a rich napolitana sauce, mild chilli, olives, crumbled feta & pita bread	
Gnocchi Quattro Formaggi (V)	30/33
Potato gnocchi in a creamy sun dried tomato & four cheese sauce, with arugula & pine nuts	
Beef Ragu Pappardelle	30/33
Rich beef ragu with cherry tomatoes & parsley topped with a lemon zest crème fraîche	
Seafood Platter For Two	130/143
Cold prawns, smoked salmon, natural & kilpatrick Sydney Rock oysters, lobster spring rolls, coconut prawns, grilled fish, salt & pepper calamari, garlic & chilli prawns with rice, battered fish, chips, Greek salad, sauces & lemon	

THE GRILL

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

250g Rump Steak (GF)	34/38
Pure prime MB5 grain fed rump, Riverina Region	
350g Scotch Fillet (GF)	
120-day grain fed angus scotch, Diamantina Shire	
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 Cutlet (GF)	35/39
Chargrilled Tender Valley pork cutlet served with sweet potato mash, topped with a fennel, apple & walnut salad, served with a red wine jus	
Mediterranean Grill Plate	37/41
Marinated lamb skewers, grilled halloumi & zucchini served with a seasoned corn rib & harissa yoghurt, with chargrilled pita & chips	
Chargrilled Cauliflower (V, GF)	30/33
Charred spiced cauliflower served with roasted sweet potato, hommus & a chickpea, spinach, rocket & pepita salad with a honey balsamic glaze	

EXTRA SIDES: 6/7

Creamy Mash | Steamed Veg | Crunchy Coleslaw | Small Seasonal Salad

PIZZAS

The Hawaiian	20/22
Shaved leg ham, with sweet pineapple pieces & mozzarella	
Classic Pepperoni	20/22
Lashings of thinly sliced pepperoni & mozzarella	
Wild Mushroom & Truffle (V)	22/25
Wild mushrooms, mozzarella & arugula, drizzled with truffle aioli	
Pumpkin Patch (V)	22/25
Roasted pumpkin, spinach, onion, mushroom, feta, pine nuts, rocket & mozzarella	
Simply Supreme	23/26
Shaved leg ham, pepperoni, bacon, onion, capsicum, mushroom, sweet pineapple, olives & mozzarella	
Buffalo Chicken	23/26
Roast chicken, capsicum, onion, spinach, feta, mozzarella, spicy buffalo sauce & ranch drizzle	
The Butcher's BBQ	23/26
Bacon, chorizo sausage, ham, pepperoni, capsicum, onion, mozzarella, drizzled with BBQ sauce & American cheese	
Garlic Prawn & Halloumi	24/27
Garlic prawns, cherry tomatoes, parsley, halloumi, mozzarella & lemon	

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

The

DESSERTS

Sticky Date Pudding	17/19	Bounty Choc Sundae	16/18
Sticky date pudding with warm butterscotch sauce, topped with vanilla ice cream		Belgian chocolate gelato with crunchy coconut & kataifi cream & fresh strawberries	
Panna Cotta (GF)	16/18	Frangelico Affogato (GF)	17/19
Creamy white chocolate panna cotta with raspberry compote filling		Vanilla ice cream, Frangelico liqueur & a shot of espresso	