

Menu

Snacks

- **Garlic Bread / 7**
toasted Turkish bread with house made garlic butter (v)
- add cheese +2
- **House Crumbed Prawns / 15**
with lemon & herb mayo, smoked paprika salt
- make it a meal with chips & salad / 23
- **Southern Fried Chicken / 15**
buttermilk marinated boneless chicken pieces tossed in our own secret spices & herbs, served with ranch sauce
- **Bowl of Chips / 9**
with aioli (v, gf, vgo)
- **Seasoned Wedges / 12**
with sour cream, sweet chilli (v, vgo)

Wings

- **Buffalo Wings**
frank's hot sauce, ranch dressing, pickled celery
- **Smokey BBQ Wings**
smokey BBQ sauce, aioli
- **Hot Hot Wings**
house made **super spicy** BBQ sauce
- **6 wings / 14**
- make it a meal with chips & salad / 22
- **12 wings / 22**
- **18 wings / 28**

Mains

- **250g Porterhouse Steak / 28**
with chips, choice of salad or veg (gf)
- **Slow Roasted Lamb / ½ 20 / full 27**
with roasted potatoes, steamed vegetables, mint sauce, gravy (gf)
- **Prosciutto Wrapped Atlantic Salmon / 30**
with herb mash, broccolini, salad, baconnaisse (gf)
- **House Made Sri Lankan Pork Curry / 22**
pork braised in a traditional Sri Lankan sauce with coconut rice, mango chutney, roti bread (gfo)
- **Tuscan Chicken Breast / 27**
chargrilled chicken breast with herb mash, creamy sundried tomato & spinach sauce, parmesan, broccolini, salad (gf)
- **Fish & Chips / 1pc 18 / 2pc 24**
Coopers Pale Ale battered whiting with chips, salad, tartare, lemon (gfo)
- **Salt & Pepper Squid / ½ 18 / full 24**
with chips, salad, tartare, lemon (gf)
- **Cove Catch / 28**
battered whiting, crumbed prawns, salt & pepper squid, chips, salad, tartare, lemon
- **Chicken or Beef Schnitzel / ½ 18 / full 24**
with chips, choice of salad or veg
- **Vegan Schnitzel / ½ 18 / full 24**
with chips & salad (vg)
- **Lamb's Fry / 17**
seared lamb livers with mash potato, bacon, onion gravy, salad (gf)

Sauces & Toppings

- **gravy, pepper, diane, mushroom +2**
- **creamy garlic + 3**
- **garlic prawn +7**
- **parmi +4**
- **hawaiian +5**
- **kilpatrick +5**
- **swap chips for mash +3**

Burgers

- **Double Cheeseburger / 25**
2 x 100g beef patties, house made truffle mayo, lettuce, tomato, cheese, potato bun, onion rings, chips
- make it a triple +7
- **Chicken Salad Burger / 23**
fried chicken with avocado, lettuce, tomato, cucumber, herb mayo, cheese, potato bun, chips
- **Veggie Burger / 24**
vegan burger patty with beetroot hummus, lettuce, tomato, pickled red onion & herb mayo on a potato bun (v, vgo)

- add bacon +2
- add gf bun +4
- add avocado +2

Pans

- **Prawn Gnocchi / 26**
House made gnocchi pan fried with prawns, onion & garlic, served with rosé sauce
- **Gnocchi Con Funghi / 24**
House made gnocchi pan fried & tossed with rich mushroom & truffle ragu, baby spinach, parmesan cheese (v, vgo)

Salads

- **Thai Beef Salad / 24**
Thinly sliced char-grilled beef tossed with tomato, cucumber, Spanish onion, lettuce, fresh coriander & a traditional Thai dressing, finished with nuts & crispy shallots
- **Warm Chicken Salad / 23**
grilled chicken tenders, crispy bacon, lettuce, tomato, cucumber, avocado, red onion, honey mustard dressing (gf)
- **Garden Salad / 15**
tomato, cucumber, red onion, lettuce, honey mustard dressing (v, vgo)
- add grilled chicken +8
- add fried squid +8

Kids

- Includes ice cream sundae with sprinkles & topping
- **Dinosaur Nuggets / 12**
with chips, tomato sauce
- **Gnocchi / 12**
served in tomato sauce with cheese
- **Cheeseburger / 12**
beef patty, cheese, tomato sauce, chips
- **Fish and Chips / 12**
with tartare, lemon
- **Chicken Schnitzel / 12**
with chips, gravy

Desserts

- **Strawberries & Cream Panna Cotta / 10**
vanilla galliano panna cotta, strawberry gel, pistachio shortbread (gfo)
- **Loaded Ice Cream Sundae / 10**
vanilla ice cream, chocolate bits, baby marshmallows, strawberries, praline (gf)
- **Pavlova / 9**
berry gel, cream, freeze dried raspberries (gf)
- **Sticky Date Pudding / 10**
with butterscotch sauce & ice-cream

Weekly Specials

SENIORS 10% OFF ALL LUNCH MAIN MEALS MON-FRI
TUESDAY SCHNITZELS | \$13 CHICKEN | \$15 BEEF
WEDNESDAY CURRY NIGHT
HAPPY HOUR 5PM - 7PM EVERYDAY

FRIDAY MEAT RAFFLE IN THE FRONT BAR | 5PM - 7PM
CHICKEN SCHNITZEL & SELECT PINT OF BEER IN THE FRONT BAR | \$25
HAPPY HOUR IN THE FRONT BAR | SAT 2PM - 3PM

gf - gluten free, v - vegetarian, vg - vegan, o - option available | 10% surcharge on food & beverage on public holidays | Kids meals available for 12 year olds & under only

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten.

Drinks

White

AMBERLEY KISS & TELL MOSCATO

150ML / 8.5 | 250ML / 11.5 | B / 33

GIESEN SAUVIGNON BLANC

150ML / 8.5 | 250ML / 11.5 | B / 33

GRANT BURGE PEARL SAUVIGNON BLANC

150ML / 9 | 250ML / 12 | B / 34

SQUEALING PIG SAUVIGNON BLANC

150ML / 10 | 250ML / 13.5 | B / 37

SHAW & SMITH SAUVIGNON BLANC

150ML / 15 | 250ML / 20.5 | B / 58

BLEASDALE CHARDONNAY

B / 52

THE LANE BLOCK 1A CHARDONNAY

150ML / 11 | 250ML / 15 | B / 42

VICKERY WATERVALE RIESLING

150ML / 10 | 250ML / 13.5 | B / 37

PIKES TRADITIONALE RIESLING

B / 51

JIM BARRY RIESLING

B / 41

WICKS PINOT GRIS

150ML / 11 | 250ML / 15 | B / 41

PIKES LUCCIO PINOT GRIGIO

150ML / 10.5 | 250ML / 14.5 | B / 39

MISS ZILM FIANO

B / 47

Red

RIPOSTE THE DAGGER PINOT NOIR

150ML / 10 | 250ML / 13.5 | B / 37

ROBERT OATLEY PINOT NOIR

B / 42

ELVARADO TEMPRANILLO GRENACHE

150ML / 9 | 250ML / 12 | B / 34

OCTOGENARIAN GRENACHE

B / 48

RYMILL DARK HORSE CABERNET

150ML / 9.5 | 250ML / 13 | B / 36

JIM BARRY COVER DRIVE CABERNET SAUVIGNON

B / 44

BREMERTON TAMBLYN CABERNET

SHIRAZ MALBEC MERLOT

150ML / 9.5 | 250ML / 13 | B / 36

WIRRA WIRRA CHURCH BLOCK

150ML / 11 | 250ML / 15 | B / 41

ROBERT OATLEY GSM

150ML / 11 | 250ML / 15 | B / 41

GRANT BURGE HILLCOT MERLOT

B / 39

ST HALLETT BLACK CLAY SHIRAZ

150ML / 9 | 250ML / 12 | B / 34

VILLAIN & VIXEN SHIRAZ

150ML / 11.5 | 250ML / 16 | B / 44

WILLUNGA 100 SHIRAZ

150ML / 12.5 | 250ML / 17 | B / 48

PEPPERJACK SHIRAZ

150ML / 12.5 | 250ML / 17 | B / 48

MITCHELLS PEPPERTREE SHIRAZ

B / 52

Rosé

SQUEALING PIG ROSÉ

150ML / 10 | 250ML / 13.5 | B / 37

GEMTREE ROSÉ

150ML / 10.5 | 250ML / 14.5 | B / 40

RAMEAU D'OR PETIT AMOUR ROSÉ

150ML / 10 | 250ML / 13.5 | B / 39

Sparkling

AURELIA PROSECCO

150ML / 9.5 | B / 35

THE LANE LOIS BLANC DE BLANCS

150ML / 11 | B / 42

BIRD IN HAND

150ML / 12 | B / 47

CROSER SPARKLING PINOT NOIR CHARDONNAY

B / 50

MUMM CORDON ROUGE

B / 95

HANCOCK & HANCOCK SPARKLING SHIRAZ

150ML / 11 | B / 41

Beer & Cidar

CORONA / 10.5

PERONI RED / 8.5

STELLA ARTOIS / 8.5

HEINEKEN / 8.5

SUPERDRY 3.5 / 9

CARLTON ZERO / 6

HEINEKEN ZERO / 8

STONE & WOOD PACIFIC ALE / 12.5

BALTER XPA / 14

GAGE RD SINGLE FIN SUMMER ALE / 10

PIRATE LIFE ACAI & PASSIONFRUIT SOUR / 12.5

LITTLE CREATURES PALE ALE / 12

BIG SHED F YEAH AMERICAN PALE / 16

MISMATCH SESSION ALE / 12

BAROSSA CIDER APPLE / 11

SOMERSBY APPLE OR PEAR / 9

-196 DOUBLE LEMON VODKA / 16

BROOKVALE UNION VODKA LEMON SQUASH / 13

WHITE CLAW SELTZER / 16

BUNDABERG ALCOHOLIC

GINGER BEER / 14

COVE TAVERN

Cocktails

BERRY ZING / 22

tanqueray gin, chambord, cranberry juice, lemon juice, mint, strawberry syrup, lemonade

PATRÓN SUNRISE / 20

patrón silver tequila, orange juice, grenadine

GRAPEROL SPRITZ / 22

aperol, prosecco, soda, grapefruit juice

FRUIT TINGLE / 16

smirnoff vodka, blue curaçao, raspberry cordial, lemonade, lemon juice

CHERRY STARBURST / 20

smirnoff vodka, midori, disaronno, cranberry juice, lime juice

ISLAND COVE MOJITO / 15

captain morgan tropical, malibu, pineapple juice, sugar syrup, lime juice, mint, soda

GORDON'S PINK SPRITZ / 17.5

gordon's pink gin, prosecco, lemonade

ESPRESSO MARTINI / 16

smirnoff vodka, kahlúa, sugar syrup, coffee