



KING ISLAND BEEF (TASMANIA, AUSTRALIA)

King Island Beef is proudly sourced from cattle raised exclusively on King Island, that meets strict criteria for grading in order to guarantee the highest possible standards of eating quality.

The clean, natural and pristine farming environment of King Island is perfect for producing tender, juicy and full flavored beef that is unlike any other.



little joe

LITTLE JOE BEEF

The name Little Joe was inspired by this product's elusive marble score of four, which separates it from the competition. In the game of craps, achieving a dice roll of four by throwing two twos is colloquially known as a Little Joe. There is a less than 3% chance of throwing a Little Joe, an uncommon occurrence and near impossible to replicate. Just like our beef. *But that's how Little Joe rolls!*

Cove takes great pleasure serving King Island Beef and Little Joe for your enjoyment.



国王岛精选牛肉澳大利亚优质天然牛肉

国王岛精选牛肉源自国王岛本地优质牛群，审查标准严格，确保满足宾客对食物品质的最高要求。

国王岛因出产天然农产品而闻名于世，这座独一无二的小岛崎岖的海岸线保护着自由散养的牛群，在绿野上生生不息。

国王岛纯净、天然、原始的农业生态环境培育了柔软、多汁、风味独特的牛肉，在别处很难品尝到。



四点骰子牛肉

四点骰子牛肉得名的灵感源自其在牛排大理石纹路积分中得到令人难以置信的四分，令其在竞赛中脱颖而出。

在花旗骰游戏中，用两枚骰子掷出两个两点合计四点的情况被称为四点骰子。游戏中得见此景的概率小于3%，此情此景如同昙花一现难以再见。而四点骰子牛肉也如此珍贵，令人一见倾心。

科夫餐厅为您精心烹调国王岛精选牛肉和四点骰子牛肉，祝您用餐愉快。



ENTREÉS 开胃菜

GARLIC BREAD 蒜味餐包	\$12
BREADS AND DIPS 餐包配蘸料 dips change daily, check with server	\$14
GRILLED HALLOUMI CHEESE 香烤哈罗米奶酪 capers, basil and tomato salad, crisp pita shards (V)	\$17
QUAIL BREAST 鹌鹑脯肉 pomegranate glaze, pumpkin, sprouts and herbs (GF) (DF)	\$21
BABY SQUID 小墨鱼 sea salt and Szechuan pepper, chili jam and lime (GF)	\$19
CHILI PRAWNS 香辣大虾 tomato, ginger, cashew nuts and Asian leaves (GF)	\$22
DOUBLE COOKED PORK BELLY 回锅五花肉 apple slaw, chili jam, herb salad	\$20
SALT + MOUNTAIN PEPPER CROCODILE 山胡椒盐焗鳄鱼 bush tomato chutney, herbs (GF)	\$22
TERRITORY SHARING PLATTER (2 PERSONS) 荟萃拼盘, 两人份 barramundi fingers; salt + mountain pepper crocodile buffalo skewers, COVE slaw, spiced flat bread, dried Akatjurra bush tomato and marinated olives 澳洲小盲鳕鱼, 山胡椒盐焗鳄鱼, 水牛肉烤串, 澳洲番茄腌橄榄	\$34



MAIN COURSE 主菜

COVE CANNELLONI 科夫餐厅茄汁肉卷 eggplant, spinach and ricotta (V)	\$26
WAGYU BEEF BURGER 和牛牛肉汉堡 bacon, cheddar, onion rings Cove BBQ sauce, lettuce, tomato, aioli and one side	\$28
CHICKEN BREAST 秘制鸡胸肉 sun dried tomatoes, ricotta, spinach, olive crumb, chili-feta butter	\$34
SA DUCK LEG 南澳鸭腿 native rosella-beetroot compote, sweet potato rosti, greens, merlot jus (GF)	\$38
SEARED NT BARRAMUNDI 干烧澳洲盲鳢 white polenta, avocado, shaved fennel and citrus salad, desert lime butter (GF)	\$38
SMOKE INFUSED MACKEREL FILLET 烟熏鲭鱼片 lemon pepper, potato cake, mini vegetables, shellfish foam (GF)	\$36
MURRAY VALLEY PORK DUO 澳洲墨累谷双层猪排 cumin pork fillet, slow cooked pork belly, cabbage and bacon, chili-apple relish (GF)	\$38
BEEF RIBS 牛小排 12hr braised, house BBQ sauce, choice of 1 side	\$40
PORK RIBS 猪肋条 slow cooked with Bourbon glaze, choice of 1 side	\$45



FROM THE GRILL 扒房精选

		KING ISLAND SELECTION	LITTLE JOE SELECTION
RUMP 臀尖牛排	(350G)	\$35	\$38
RIB EYE 肋眼牛排	(300G)	\$38	\$45
BEEF FILLET 菲力牛排	(180G)	\$42	\$50
	(250G)	\$49	\$55
SIRLOIN 西冷牛排	(330G)	\$42	

All dishes include a choice of 1 side and 1 condiment 以上价格包含自选一道配菜和一款调味酱汁



COMBOS 套餐

COMBOS FOR 1 单人套餐

choice of 1 side and 1 condiment (可选一道配菜和一款调味酱汁)

COMBO RIBS 牛小排和猪肋排双拼套餐

half rack of beef and half rack pork ribs

\$44

BEEF RIBS + 200G KING ISLAND RUMP 猪肋排+ 200克国王岛牛臀肉

\$44

PORK RIBS + 200G KING ISLAND RUMP 猪肋排 + 200克国王岛牛臀肉

\$45

SHARE COMBOS FOR 2 双人套餐

choice of 2 sides and 2 condiments (可选两道配菜和两款调味酱汁)

BEEF RIBS + 350G KING ISLAND RUMP 牛小排 + 350克 国王岛牛臀肉

\$75

PORK RIBS + 350G KING ISLAND RUMP 猪肋排 + 350克 国王岛牛臀肉

\$75

TOMAHAWK STEAK (GIANT RIB ON THE BONE) 1KG 战斧牛排 (带骨眼肉) 1公斤

\$85

(Please allow minimum 40mins 烹调时间最少需40分钟)



SIDES 配菜

\$8

BAD BOY CHIPS 坏小子薯条
truffle oil

COVE SLAW 科夫餐厅卷心菜沙拉

PORTOBELLO MUSHROOM 波特菇
garlic and herbs

HOUSE SALAD 招牌沙拉
lettuce, tomato, cucumber, Spanish onion
(GF, DF)

SEASONAL VEGETABLES 时蔬

TOMATO SALAD 番茄沙拉
bocconcini, basil, sea salt (GF)

BBQ CORN 奶油香烤玉米
chili and feta butter (GF)

SEA SALT CHATS 海盐腌菜

CONDIMENTS 调味酱料

\$5

WILD MUSHROOM

野生蘑菇酱

RED WINE JUS

红酒沙司

COVE BBQ SAUCE

科夫餐厅烧烤酱

PEPPERCORN

干胡椒

BÉARNAISE

鸡蛋黄油酱

CREAMY GARLIC SAUCE

蒜味奶油酱

WASABI BUTTER

芥末酱

BLUE CHEESE BUTTER

蓝纹奶酪酱

CHILI AND FETA BUTTER

辣味羊乳酪酱



DESSERT 甜点

WARM STICKY DATE PUDDING 红枣蓉布丁 butterscotch ice cream	\$18
JAFFA CRÈME BRULÉE 迦法柑桔焦糖布丁 hazelnut biscotti, orange chips	\$15
PAVLOVA ROULADE 帕夫洛娃忌廉卷 wattle seed cream and fresh berries, passion fruit coulis	\$15
PINA COLADA CHEESE CAKE 椰林飘香起司蛋糕 pineapple jelly, nut crumble, toasted coconut	\$15
SPICED RUM BABA 风味朗姆甜酒松糕 orange syrup, chili chocolate, Ferrero ice cream	\$15
ICE CREAM 冰淇淋, 三个球 (可选口味请问服务生) 3 Scoops (Please ask your waiter for our flavours)	\$15