

## LUNCH

### BREADS

garlic & cheese torpedo bread \$10

rosemary pannini for 2 \$12

with olive oil, balsamic & sea salt

ciabatta \$12

with tapenade, crumbled feta & prosciutto strips

### SOUPS

seafood chowder \$14

blended bouillabaisse stock served

with premium seafood aioli & garlic toast

chilled gazpacho \$14

chilled gazpacho soup with picked crab meat,

marinated fetta, sweet potato crisp & salmon caviar

### OYSTERS

oysters fresh from SA chilled \$3 each

with forum chardonnay vinegar

oysters fresh from SA warm \$3 each

with kassler speck & kilpatrick sauce

with smoke salmon, mornay sauce with panko crumbs

### ENTRÉES FROM THE SEA

spanish mackerel carpaccio \$19

with salmon sashimi baby radish, citrus fillets, wasabi mayonnaise  
& toasted rye bread

tassal grave lax tartare \$24

with crab meat salad avocado puree, baby spinach salad  
& lime water vinaigrette

local prawn cocktail \$22

served on chiffonade, avocado & mango jelly, cocktail sauce  
& layered smoked salmon pumpnickel bread

salt & pepper calamari \$18

shallow fried with blue cheese aioli & fat fries

COVE



## ENTRÉES FROM THE LAND

barbeque karubi beef **\$18**  
with berbery dust, turmeric pickle salad & sweet citrus dressing

caramelised pork belly **\$20**  
glazed with hot mustard apple spheres, roasted celeriac  
& pineapple cumberland sauce

charred moroccan spatchcock **\$21**  
honey & cardamom glaze, tabouleh & pine nut salad,  
yoghurt & saffron dressing

## MAINS FROM THE SEA

tasmanian salmon **\$26**  
slow cooked with baked prawn confit, pearl meat ceviche salad,  
potato fondant, asparagus & spicy veal jus

smoked peri salted barramundi **\$24**  
with carrot puree, vanilla scallops & duck fat potato chips

charred local spanish mackerel **\$25**  
with tempura soft-shell crab, truffle spinach, mash & tom yum blend

cove seafood platter for 2 **\$110**  
half chilli mud crab, tempura fish, tempura prawns,  
salt and pepper calamari, grilled fish fillet, mornay scallops,  
kilpatrick oysters, soft shell crab, saffron rice, sautéed vegetables  
& lemon butter sauce, served hot

## MAINS FROM THE LAND

lamb rump **\$27**  
with a mint & pea puree, king brown mushrooms & garlic sauce

curried duck legs **\$28**  
slow braised with risi bisi glazed pumpkin, caramelised pumpkin  
seeds & banana froth

breast of chicken **\$26**  
pan roasted with soft polenta, chicken parfait nuggets & basil jus

porterhouse 200 **\$35**  
sirloin beef fillet MSA certified with balsamic pickled onions  
parsnip mash, sweetbread nuggets & horseradish béarnaise

C O V E



## FOR THE GREENIES

spicy rice noodles cake & green asparagus **\$22**

with king brown mushroom, onion flowers, tomato & tofu ragout

beetroot risotto **\$22**

with goat's cheese sphere, baby vegetables, beet crisps, smoked bell peppers & pecorino melt

## SIDE DISHES

**\$8 per side**

rocket salad

with spanish onions, semidried tomatoes, fetta cheese & balsamic dressing

roasted pear & spinach salad

with parmesan & honey

charred vegetable salad

with roman lettuce & pesto oil

sautéed spinach

with pine nuts & raisins

green vegetable sauté

with herb butter & truffle oil

roasted kipfler potatoes

with garlic & bacon

crunchy fat fries

## DESSERTS

ginger bread crème brulee

**\$15**

with strawberry & rhubarb compote, dehydrated rhubarb sticks & glass biscuit

dark chocolate mud cake solo

**\$16**

with white chocolate parfait, chocolate macaroons & tia maria jelly

warm sticky prune pudding

**\$18**

with roasted macadamia nuts, butter scotch sauce & eggnog cream

variety of 3 cheese

**\$24**

served with walnut & lavosh bread

COVE

