



Welcome to Cove - our little slice of heaven.

We invite you to sit back, breathe in that fresh calming sea breeze and relax.

Here at Cove we use the freshest produce proudly sourced from local suppliers, it's our goal, wherever possible, to utilise only the highest quality organic produce from sustainable sources.

All our meals can be made to accommodate most dietary requirements. Please don't hesitate to ask our team for assistance.

Local is fresh - fresh is best.

For coffee lovers - our coffee is UTZ certified and one of only two coffees in the country that is Australian Certified Organic. It is farmed in sustainable methods while supporting the community of origin.

We have a unique selection of roasts at any one time and we encourage you to ask for a blend that matches your palette - from bold and rich, through to smooth and delicate.

For tea lovers - we supply an extensive range of Grade 1 Superior leaf teas from Montea Cristo.

Breakfast - served until 12pm

Cacao Pancakes 15.9

fresh blueberries, vanilla bean crème, crispy quinoa, maple syrup

Smashed Avocado 14

blistered cherry tomatoes, feta, poached egg, lemon, dukkah, your choice of toast **GFA**

Smoky Beans 18

twice cooked spanish salsa, parmesan, sourdough, poached eggs **GFA**

add chorizo 4.5

Breakfast Tacos 19

12 hour braised beef brisket, sundried tomato, onion jam, sweet potato, fresh parsley, scrambled eggs, finger lime

Oatmeal 15

raspberry, quinoa, coconut cloud, your choice of milk

Breakfast Bowl 21

smoked salmon, lemon, avocado, braised red cabbage, swiss chard, poached egg, black sesame **GF, DF**

Good Start 17

sweet potato rosti, sautéed spinach, avocado, basil pesto, baby kale leaf, poached egg **GF**

Vegetarian Breakfast 19.5

sourdough, asparagus, baby spinach, avocado smash, grilled haloumi, beetroot ricotta, roasted mushroom, eggs your way **GFA**

Big Breakfast Board 22

bacon, oven roasted mushroom, grilled tomato, chorizo, smoky beans, hash brown, eggs your way, toast of choice **GFA**

Eggs Benedict 18.5

bacon, poached eggs, spinach, house-made hollandaise, sourdough

smoked salmon 19.5

Oven Roasted Mushrooms 14

slow cooked garlic field mushroom, poached egg, light rye, baby herbs, truffle oil **GFA**

choose your toast

sourdough
soy & linseed
light rye
turkish
plain white
gluten free (3.00 extra)

something extra

free range egg (1) 2
roasted tomatoes, oven roasted mushrooms, hash browns, avocado, bacon, house beans 4
smoked salmon, spanish chorizo, haloumi 6

GF gluten free **DF** dairy free

Please ask our staff for further assistance with your dietary needs.

All Day Menu - served until 3pm

House-made Scones and Muffins

baked fresh daily, see our specials board for flavours

Banana Bread 6

raspberry compote, butter

Fig & Raisin Sourdough 6.5

ricotta, spiced honey, butter

Croissant 7

ham, cheese, tomato

Fruit Salad 12

seasonal fruit, berries, vanilla yoghurt

Eggs & Toast 12

sourdough, poached or fried eggs

Bacon & eggs 15.5

smoked bacon, poached or fried eggs, toast of choice

Egg & Bacon Roll 10.5

smoked bacon, two eggs over-easy, house chilli jam, aioli, toasted milk bun

Veggie Roll 10.5

grilled eggplant, capsicum, onion jam, tomato, spinach, haloumi, aioli, toasted milk bun

Fries 6

rosemary salt, aioli

Wedges 9

sour cream & chilli jam dip

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Lunch - served from 12pm - 3pm

Start with -

Garlic, Herb & Cheese Ciabatta 7

Sydney Rock Oysters (1/2 dozen)

natural, rocket, lemon wedge 19

kilpatrick, fresh herbs, lemon wedge 21

Bruschetta 10

roast sweet potato, onion jam, goats cheese, berry balsamic reduction, sourdough

Then have -

Roasted Vegetable Salad 18

roasted seasonal vegetables, chickpeas, fresh herbs, chilli labna, red wine vinaigrette **GF**

add chicken 4

House Spiced Chicken 19

mediterranean cous cous, roasted capsicum, minted yoghurt

Crispy Skin Barramundi Fillet 32

lemon, herb, truffle, pea risotto, shaved parmesan, angel hair chilli

Flash Fried Squid 16

rocket, grilled sweet corn, avocado, semi-dried cherry tomatoes, finger lime & chilli dressing **GF, DF**

Moisture Infused Pork Cutlet 30

spiced carrot puree, fennel, orange, radish, watercress, prosciutto soil **GF**

Slow Cooked Beef 18

house braised brisket in buttered sourdough, red cabbage compote, swiss cheese, gherkins, spiced aioli, rosemary fries

Classic Fish & Chips 26

crisp tempura battered monkfish, lemon, garden salad, tartare, rosemary fries **DF**

Linguine 26

smoked salmon, dill crème fraiche, asparagus, white wine, baby herbs

Lamb Burger 21

house-spiced lamb patty, quinoa, rocket, spanish onion, cucumber, greek yoghurt, milk bun, sweet potato crisps **GFA**

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