



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

Blueberry and Quinoa Pancakes 15.9

Fresh fruit, double cream, drizzled with maple syrup **DFA**

Smashed Avocado 14

Cherry tomatoes, feta, poached egg, lemon, your choice of toast **GFA DFA**

House Cured Salmon 18

Citrus and thyme roasted mushroom, dill mousse, poached egg served on rye toast **GFA**

Breakfast Tacos 19

12-hour pulled pork, sundried tomato, onion jam, sweet potato, fresh parsley, scrambled eggs, finger lime

Coconut Oatmeal 13

Caramelised banana with honey, pistachios and cinnamon **DFA**

Pancetta Scrambled Eggs 17

Chives, semi-dried tomato and rocket served on toasted sourdough **GF**

Good Start 17

Sautéed spinach, kale, cherry tomatoes, avocado purée, beetroot labne, poached eggs sprinkled with dukkah

DF GF

Bacon & Eggs 15.5

Smoked bacon, poached or fried eggs, toast of choice

Hale and Hearty 19.5

Roasted mushrooms, grilled asparagus, haloumi, tomato relish served with eggs and toast your way **GFA**

Alexander the Great 22

Smoked bacon, thyme roasted mushroom, roma tomato, hash browns, chorizo, avocado, with eggs and toast your way **GFA**

Eggs Benedict 17

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

Change to Pulled pork 18

Breakfast platter for two 35

Chef's selection of cured meats, gourmet cheese and house relishes fruit salad, pastries, mini breakfast pan all with a selection of fresh toasted bread

Add two glasses of sparkling 47

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, thyme field mushrooms, hash browns, avocado, bacon **4**
house cured salmon, spanish chorizo, haloumi, pulled pork **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

Blueberry compote, butter

Fig & Raisin Sourdough 6.5

Ricotta, spiced honey, butter

Croissant 7

- Ham, cheese, tomato
- Berry gel and double cream

Fruit Salad 11

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 on a toasted ciabatta roll

Veggie Roll 10.5

Baby spinach, tomato, roasted field mushroom, haloumi, two eggs over easy on a toasted ciabatta roll

Fries 6

Rosemary salt, aioli

Wedges 9

Sour cream & chilli jam dip

GF gluten free **DF** dairy free

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

Lunch - served from 12pm - 3pm

Start with -

Camembert, lavosh, candied walnuts and honey 14

Sydney Rock Oysters (1/2 dozen/full dozen)

Natural, rocket, lemon wedge **19 / 34**

Kilpatrick, fresh herbs, lemon wedge **21 / 38**

Warm sourdough 8.50

Infused butter - ask for this week's flavour

Then have -

Lemon Myrtle Barramundi 32

Bush tomatoes, crispy chat potatoes, avocado purée and pistachio crumb **GF**

Beef Cheek Ragu 27

Pappardelle, red wine, gremolata and shaved parmesan

Squid Salad 17.5

Crispy coconut squid served with asian slaw, nuoc cham dressing and a finger lime to top **DF**

Traditional Pot Pie (Market Price)

Warm pea puree and creamy mash - ask for this week's flavour

Salmon Gravlax 23

House cured salmon, textures of beetroot, cucumber, celeriac, watercress, goat's cheese foam, served with a lemon and herb dressing **GF**

Sous Vide Lamb Rump 28

Served medium with a pumpkin and sage puree, seasonal roast vegetables, side of parsnip crispy **GF**

Classic Fish & Chips 26

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

Mushroom Risotto 22.5

Wild mushrooms, white wine, fresh herbs, truffle oil, shaved parmesan finished with chilli silk (v)

Chicken Burger 19

Grain fed chicken breast, bacon, camembert, rocket, tomato relish, cranberry sauce, on a toasted ciabatta roll, rosemary fries

Sides 8

Rocket, walnut, bocconcini and pear salad

Crispy chat potatoes topped with sour cream

Roasted vegetables drizzled with spiced honey

GF gluten free **DF** dairy free

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