



## **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

### Vanilla Bean Pancakes 15.9

House-made honeycomb, banana, caramelised pecans drizzled with maple syrup **GF DF VG**

**Add Ice cream 2**

### Smashed Avocado 14

Sourdough toast, feta, cherry tomatoes, balsamic reduction, dukkah topped with a poached egg **GFA DFA**

### Green Bowl 17

Kale, baby spinach, avocado, quinoa, sweet potato, asparagus, chia seeds, pepitas topped with poached eggs

**GF DF V**

### House Spiced Granola 13.5

Fresh seasonal fruit, greek yoghurt, berry compote served with your choice of milk **V**

### Bacon & Eggs 15.5

Smoked bacon, eggs your way and toast of your choice **DFA**

### Fresh Start 17

Toasted rye, prosciutto, avocado, poached egg, rocket, chilli jam, feta and pesto

### Wild Mushroom Bruschetta 18

Soy and linseed sourdough with ricotta, pesto balsamic reduction served with a fried egg

### The Vego 19

Sautéed thyme mushrooms, grilled haloumi, roasted roma tomato, baby spinach, tomato relish, sourdough,

eggs your choice **V**

### Alexander the Great 22

Smoked bacon, chorizo, sautéed thyme mushroom, roasted roma tomato, avocado, hash brown, sourdough and eggs your way **GFA**

### Eggs Benedict 17.5

Bacon, poached eggs, spinach, house-made hollandaise, smoked paprika served on sourdough

### Eggs Benedict Smoked Salmon 19.5

Smoked salmon, baby spinach, poached eggs, house-made hollandaise, fresh dill, crispy capers served on sourdough toast

### Nutella Waffles 16

House-made waffles, maple syrup, fresh berries, chantilly cream, roasted hazelnut and white chocolate dust

### 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 button mushrooms, hash browns, avocado, bacon, haloumi 4  
smoke salmon, spanish chorizo

**GF** gluten free    **DF** dairy free    **V** vegetarian    **VG** vegan

**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 GF 7**

Berry compote, butter

### **Fig & Raisin Sourdough 6.5**

Ricotta, spiced honey, butter

### **Croissant 7**

Ham, cheese, tomato

### **Almond Croissant 6**

### **Fruit Salad 11**

Seasonal fruit, berries, vanilla bean yoghurt

### **Eggs & Toast 12**

Eggs your way on your choice of toast

### **Bacon & eggs 15.5**

Smoked bacon, poached or fried eggs, toast of choice

### **Egg & Bacon Roll 10.5**

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

### **Veggie Roll 10.5**

Baby spinach, tomato relish, grilled haloumi, sweet potato, mushroom, aioli, two fried eggs on a toasted milk bun

### **Pulled Beef Reuben 16**

Smoky slow cooked brisket, pickled cabbage, mozzarella, chilli jam, fried eggs on toasted sourdough

### **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 and cheese ciabatta 7**

#### **Sydney Rock Oysters**

Natural, rocket, lemon wedge **19/37**

Kilpatrick, fresh herbs, lemon wedge **22/40**

#### **Southern Fried Chicken 12**

Chicken thigh fillet served with siracha **DF**

#### **Flash Fried Squid 13**

Harissa aioli and fresh lemon **DF**

### **Then have -**

#### **Barramundi 32**

Sweet corn purée, caramelised eschallots, crispy wild mushroom and wilted spinach **GF**

#### **Buttermilk Chicken 18**

Toasted milk bun, crispy thigh fillet, harissa aioli, dirty slaw served with paprika fries

#### **Israeli Couscous Salad 19**

Fresh mint, strawberries, basil, avocado, toasted almonds, sugar snap peas finished with a poppy seed dressing **DF GF VG**

#### **Steak Sandwich 24**

Scotch fillet, crispy bacon, swiss cheese, rocket, onion jam, tomato chutney, served on turkish bread with sweet potato crisps

#### **Poached Salmon 22.5**

Creamed risotto, spanish onion, peas, dill, lemon zest and olive soil

#### **Smoked Chicken Salad 21**

Asparagus, quinoa, roasted chickpea, goat's cheese, baby spinach drizzled with hazelnut herb dressing **GF**

#### **Classic Fish & Chips 26**

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

#### **Linguine 25**

Charred squid, cherry tomato, rocket, burnt butter, parmesan and lemon crumb

#### **Soft-Shell Crab Tacos (3) 21**

Siracha, slaw, aioli, coriander topped with fresh lime **DF**

### **Sides 8.5**

Rocket, walnut, parmesan and pear salad

Sweet potato crisps with aioli dipping

Sourdough with ricotta, wild mushroom and balsamic

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