



Welcome to the Cove – Our little slice of heaven

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

Here at Cove we use the freshest produce proudly sourced from local suppliers.

It is our goal, wherever possible to utilise only the highest quality organic produce from sustainable sources.

You'll find our bread at Kings Baked, Kincumber, all of our fruit and vegetables from Fresko Fruit, Kincumber and our baked goods at Ludo's Kitchen, Avoca.

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

Please be mindful that all of our meals are made fresh to order and that some wait times may occur in busy periods.

BREAKFAST 7:30am - 12:00pm • LUNCH 12:00pm - 3:00pm

ALL DAY MENU 7:30am - 3:00pm

#Covestagram

We love sharing great food & wine and encourage you to share your experience too!
Tag us @covecafe and use #covestagram for us to see your photos.

Green Pea, Ricotta & Mint Pancake ^{V GF} Avocado, baby spinach, crispy kale, poached eggs, goat's cheese	\$17	The Toast Topper ^{GFA} One slice toast of choice, avocado, chilli labna, sun-dried tomato, pancetta, dukkah, poached egg	\$14
Blueberry Pancakes ^{V VG DF} Fresh banana, maple syrup, cacao nibs, dark chocolate sorbet	\$17	Grilled Flatbread Sauteéd spinach, grilled haloumi, sun-dried tomato pesto, fried egg, chorizo crumb	\$18
Buddha Bowl ^{V GF} Scrambled eggs, chives, brown rice, beetroot relish, goat's cheese, kale, avocado, chia, pine nuts, sunflower seeds	\$17.5	Eggs Benedict ^{V GFA} Sourdough, poached eggs, baby spinach, house hollandaise With herbed button mushrooms	\$17
Strawberry Açai Smoothie Bowl ^{V VG DF GF} Spring fruits, coconut, goji berries, house sweet spiced granola	\$14	With crispy bacon	\$18.5
		With smoked salmon, dill	\$19.5
Alexander the Great ^{GFA DFA} Smoked bacon, Spanish chorizo, house pesto, blistered cherry tomatoes, herbed button mushrooms, hashbrown, baby spinach, sourdough, eggs your way	\$24	The Lifestyle ^{GFA DFA V} Baby spinach, avocado, grilled haloumi, herbed button mushrooms, slow-roasted sweet potato, chilli jam, sourdough, eggs your way	\$20
Something extra Chilli jam, pesto, hollandaise, beetroot relish, chilli labna	\$3	Choose your toast Sourdough Wholemeal sourdough Soy and linseed sourdough Turkish Plain white Gluten-free (\$2.5 extra)	
Avocado, eggs your way (2), herbed button mushrooms, roasted cherry tomatoes, sweet potato	\$4		
Spanish chorizo, pancetta, smoked salmon, smoked bacon, haloumi	\$6		

Served from 7.30am until 12pm

BREAKFAST

GF gluten-free DF dairy-free V vegetarian VG vegan
Please ask our staff for further assistance with your dietary needs.

House-made Scones and Muffins

Baked fresh daily, see our specials board for flavours

Each \$4.5
Serve of 3 scones \$7.5

Banana Bread ^V \$6.5 GF \$7

Berry compote, butter

Spiced Fruit Turkish ^V \$6.5

Berries, honey, butter

Croissant

Plain \$4.5

Ham, cheese, tomato \$8

Fruit Salad ^{V GF} \$12

Fresh seasonal fruits, vanilla yoghurt,
chia, toasted coconut

Bacon & Eggs ^{GFA DFA} \$16.5

Smoked bacon, toast of choice, eggs your way
(poached or fried only after 12pm)

Eggs & Toast ^{V GFA DFA} \$12.5

Toast of choice, eggs your way
(poached or fried only after 12pm)

Bacon & Egg Roll \$11.5

Two rashers of smoked bacon, two eggs
over-easy, aioli & chilli jam on an activated
charcoal brioche bun

Veggie Burrito ^{V VG DF} \$10

Brown rice, sweet potato, baby spinach,
sweet corn salsa, chilli jam

Add parmesan & fried eggs \$14.5

Thick-Cut Fries ^{V DF} \$6

Rosemary salt, aioli

Wedges ^V \$9

Sour cream, chilli jam

Served until 3pm

ALL DAY

GF gluten free DF dairy free V vegetarian VG vegan
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Start with...

Ciabatta ^V	\$8	Flash Fried Squid ^{DF}	\$14
Garlic, herb & cheese		Lemon myrtle salt, harissa aioli	
		SERVED WITH A GLASS OF TIM ADAM'S PINO GRIS	\$22.5
Rocket salad ^V	\$8.5	Sydney Rock Oysters ^{GF DF}	
Pear, parmesan, walnut, balsamic		Natural, rocket, lemon wedge	\$21/38
		Citrus mignonette	\$22/\$39
Mushroom Bruschetta ^{V GFA}	\$15	Kilpatrick, rocket, lemon wedge	\$23/41
Sourdough, pesto, rocket, herbed button mushrooms, goat's cheese, balsamic		ADD A GLASS OF COVE LABEL SEMILLION SAUV BLANC	\$6
SERVED WITH A GLASS OF ROB DOLAN ROSE	\$22		

Then have...

250g Grainfed Striploin ^{GF}	\$32	Ancient Grain Salad ^{V VGA GF}	\$18
Green beans, thick-cut rosemary fries, Cafè de Paris butter		Millet, quinoa, brown rice, shallot, pomegranate, snow pea tendril, broad beans, whipped goat's cheese, herbs	
SERVED WITH A GLASS OF COVE LABEL SHIRAZ	\$38	Add chicken	\$23
Sous Vide Salmon ^{GF DF}	\$26.5	SERVED WITH A GLASS OF TEMPUS TWO VERDEHLO	\$24.9/\$29.9
Rocket, pickled fennel, cucumber, heirloom tomato, avocado, lemon & dill dressing		Crispy Skin Barramundi ^{GF}	\$32
SERVED WITH A GLASS OF MR. MICK RIESLING	\$33	Smashed peas, shaved cucumber, sweet corn salsa, gremolata	
Grilled Chicken Burger ^{DF GFA}	\$18.5	SERVED WITH A GLASS OF COVE LABEL CAB SAUV	\$38
Toasted Turkish, baby spinach, sliced tomato, avocado, grilled chicken breast, crispy bacon, cheese, thick-cut chips		SERVED WITH A GLASS OF ALLUVIA SAUV BLANC	\$39.5
SERVED WITH A GLASS OF COVE LABEL CHARDONNAY	\$24.5	Seared Kangaroo Fillet ^{GF}	\$27
Creamy Linguine	\$28	Sauteed baby spinach, beetroot relish, roasted chat potatoes, blistered cherry tomatoes, chilli labna	
King prawns, sun-dried tomato pesto, pea, shallots, rocket, parmesan, chorizo crumb		SERVED WITH A GLASS OF HUTTON CREEK PINOT NOIR	\$36
SERVED WITH A GLASS OF MT. ELIZA SHIRAZ	\$37	Citrus & Squid ^{GF}	\$23
Classic Fish & Chips ^{DF}	\$26	Charred squid, blood orange, lemon zest, beans, grilled haloumi, leafy greens, aioli	
New Zealand monkfish, lemon, tartare, garden salad, thick cut chips		SERVED WITH A GLASS OF ZIGGY PINO GRIS	\$31
SERVED WITH A GLASS OF GHOST HILL SAUV BLANC	\$35.9		

Served from 12 until 3pm **LUNCH**

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