



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.

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

Welcome

Find us online

Like us: facebook.com/covecafe

Follow us: instagram.com/covecafe

Visit us: www.covecafe.com.au

Use our café hashtag: #covestagram

Times

- Breakfast Menu: 7.30am - 12pm
- All Day Menu: 7.30am - 3pm
- Lunch Menu: 12pm - 3pm

Contact us: (02) 4384 5083



Served from 7.30am until 12pm

breakfast

Crunch & Cream

Lavender panna cotta, house spiced berry & oat granola, plum gel & lemon balm

\$16

Breakfast Burrito

Spinach tortilla, rocket, smoky bean salsa, bacon, grilled haloumi, chilli chutney, two eggs sunnyside & fresh herbs

\$17

Balanced Breakfast -V

Petit fruit salad, Greek yoghurt, natural honey, one slice soy & linseed sourdough & a poached egg

\$15

Vego Bowl -V, VG, DF, GF

Sautéed kale, button mushrooms, cherry tomatoes, baby potato, quinoa & sunflower seeds
Add poached eggs \$3

\$18

Beetroot & Dill Cured Salmon -GF

Herbed potato rosti, house 48hr beetroot & dill cured salmon, lemon cultured cream, poached egg, asparagus, avocado, crispy capers & baby herbs

\$23

Classic Bacon & Eggs

Sourdough, smoked bacon, eggs your way, house chutney

\$16

The Eggs Benedict -V, GFA

House-made hollandaise, fresh baby spinach, poached eggs & toasted sourdough
Add bacon or cured salmon \$6

\$15

The Big Benny Boy -GFA

Slow-cooked BBQ pork, toasted sourdough, baby spinach, poached eggs, fresh apple & radish, hollandaise, pork crackle dust

\$22.5

Alexander The Great -GFA

Smoked bacon, Spanish chorizo, sautéed herb mushrooms, blistered cherry tomatoes, hash brown, haloumi, sourdough, eggs your way

\$24

Toast & Preserves

Sourdough, soy & linseed, rye or plain white with butter, vegemite, berry jam or peanut butter
Gluten Free add \$1

\$6

Breakfast Special

- Add a glass of Cove N/V Sparkling or Mimosa with any breakfast purchase \$5
- Check our menu board for today's specials, or ask our staff for more information.

Sides / Build Your Own

Chilli chutney, house-made hollandaise, raspberry ricotta, berry compote **\$2.5 ea**

Avocado, blistered cherry tomatoes, hash browns, sautéed herb mushrooms, spinach, kale **\$3 ea**

Two eggs your way, smokey bean salsa, haloumi **\$4.5 ea**

Smoked bacon, Spanish chorizo, pulled pork, house cured salmon, house-made potato rosti **\$6 ea**

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



Served until 3pm

all-day

All-day Items

The Big Bacon & Egg Roll

Smoked milk bun, two rashers of bacon, two eggs over-easy, baby spinach, chilli chutney, aioli

\$12

The Mini Bacon & Egg Roll

Smoked milk bun, one rasher bacon, one egg over-easy, aioli

\$7

Banana Bread -V

Butter, berry compote, fresh berries

GF

\$7

Spiced Fruit Turkish -V

Butter, ricotta, berries

\$6.5

Fruit Salad -V

Fresh seasonal fruit, vanilla bean yoghurt

\$11

Croissant

Ham, cheese & tomato

Plain

\$8

\$5

Vegan Burrito -V, VG, DF

Spinach tortilla, smokey bean salsa, brown rice, rocket, basil pesto, mushrooms

\$15

Belgian Waffle -V

Vanilla bean ice-cream, fresh berries, rose petals & melted chocolate ganache

\$16

Fries

Rosemary salt, aioli

\$6.5

Wedges

Sour cream, chilli chutney

\$9

Treats

House-made Scones

Fresh flavours daily, check menu board for today's selection.
Serving of 3 with jam & cream.

\$7.5

House-made Muffins

Fresh flavours daily, check menu board for today's selection.

\$4.5

Cakes

\$7.5 per slice - \$1.5 for extra ice-cream

- Lemon Meringue
- Choc Mud Cake -GF
- Orange & Almond -GF
- Sticky Date with Butterscotch Sauce Orange Jaffa -GF
- Carrot Cake
- Baked Blueberry Cheesecake

Items are subject to availability.

Please check our cake fridge or ask our staff for in stock items.

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Served from 12 until 3pm

lunch

Breads

Local Toasted Sourdough -V

Green Tangerine warm sourdough, olive oil, balsamic, whipped herb butter

Garlic Flatbread -V

Grilled flatbread, green olives, house pickles, chilli labna, buffalo mozzarella

From the Ocean

Flash Fried Squid -DF

Aioli, lemon

Sydney Rock Oysters -DF, GF (minimum 3)

Natural, rocket, lemon

Raspberry mignonette, rocket, lemon

Kilpatrick, rocket, lemon

Mixed tasting of natural, raspberry mignonette & kilpatrick

Chilli Lemon Butter Prawns -GF

King prawns, grilled flatbread, labna & chives

Hiramasa Kingfish Ceviché -DF

Lime, coriander, cucumber, avocado puree, lemon crumb

Gravlax -GF

Beetroot & dill gravlax, baby leaves, radish, lemon cultured cream, crispy capers

Lunch Special

\$8.5

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\$15

Wine Pairings

\$14

<< •

Tim Adams Pino Gris
Clare Valley, SA

\$8.5

\$3.5 ea << •

Lakeview Sparkling Brut
Riverina Region, NSW

\$9.5

\$3.7 ea

\$4 ea

\$24/48

\$21

<< •

Soho Ziggy Pino Gris
Marlborough, NZ

\$8.5

\$24

<< •

Ghost Hill Sauvignon Blanc
Marlborough, NZ

\$9.9

\$23

<< •

Cove Label Chardonnay
Adelaide Hills, SA

\$6

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Lunch

Mains

Pulled Pork Burger -GFA

House slow-cooked BBQ pork, buttermilk slaw, chilli chutney, smoked milk bun, fried onion ring, crispy fries

Strawberries & Quinoa -V, VGA, GF

Baby spinach, fresh strawberries, flaked almonds, pomegranate, red quinoa, avocado, mint, raspberry vinaigrette, goat's cheese.
Add chicken \$6

Truffle Infused Wagyu Beef Burger -GFA

House made truffle & wagyu beef patty, smoked brioche roll, black jack cheddar, oak lettuce, sliced tomato, house pickled qukes, smokey paprika aioli.
Add side fries \$3

Korean Chicken -GF, DF

Pulled Korean spiced chicken, brown rice, kimchi, kewpi, crispy shallot, fried egg, black sesame

Gnocchi -V

House thyme parmesan potato gnocchi, burnt butter, wild mushrooms, pea, goat's cheese

Market Fish

Tempura Battered or grilled fresh market fish, buttermilk slaw, tartare, lemon, fries

250g Wagyu Rump -GF

Buttered broccolini, twice-cooked chat potatoes, whipped herb butter

Sides

Fries with rosemary salt, aioli

Rocket, pear, parmesan & balsamic salad

Twice-cooked chat potatoes, sour cream & chives

Broccolini, tamarind, sesame, fried shallots

Wine + Beer Pairings

\$18	<< •	Six Strings Coastie Lager on tap	\$8
	•	Hutton Creek Pinot Noir Adelaide Hills, SA	\$9
\$18	<< •	Comyns & Co Rose Hunter Valley, NSW	\$8.5
\$21	<< •	Six Strings Coastie Lager on tap	\$8
	•	Mount Eliza Estate Cabernet Merlot Mount Eliza, VIC	\$9
\$25	<< •	Tempus Two Verdelho Hunter Valley, NSW	\$6.9
\$26	<< •	Mr Mick Riesling Clare Valley, SA	\$6.5
Market Price	<< •	Cove Label Semillon Sauvignon Blanc Margaret River, WA	\$6
\$30	<< •	Cove Label Shiraz McLaren Vale, SA	\$6

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lunch special

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\$35 Per Person - Served from 12 until 3pm, Tuesday - Thursday Only!

Includes any Cove Label wine or a Six Strings Coastie Lager

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Entrée

Gnocchi -V

House gnocchi, beurre noisette, Bûche de chèvre

Gravlax -GF

Beetroot & dill gravlax, baby leaves, radish, lemon cultured cream, crispy capers

Garlic Flatbread -V

Grilled flatbread, green olives, house pickles, chilli labna, buffalo mozzarella

Main

Market Fish

Grilled or tempura battered market fish, buttermilk slaw, crispy fries, lemon, tartare

200g Wagyu Rump -GF

Buttered broccolini, twice-cooked chat potatoes, whipped herb butter

Korean Chicken -GF DF

Pulled Korean spiced chicken, brown rice, kimchi, kewpi, shallot, fried egg, black sesame

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