



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 Emerald Tea Traders.

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](https://twitter.com/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

Vanilla Bean Buttermilk Pancakes Blueberry compote, double cream, white chocolate crumble, maple, lemon balm	\$17
Breakfast Bowl -V, VG, DF, GFA Beetroot hummus, sautéed swiss chard, spiced couscous, grilled flatbread, beetroot crisps, dukkah Add poached eggs \$3	\$19
Rueben Slow-cooked pulled beef, grilled halloumi, fried egg, house pickled baby qukes, rocket, smoked mayo, grilled sourdough	\$16
Harissa Scrambled Eggs - GFA Shallots, sun-dried tomato, crispy pancetta, chives, toasted rye, Grana Padano	\$18
Herbed Sweet Potato & Beans - V, VGA, GF, DF Slow-roasted sweet potato half, smoky house bean salsa, lemon avocado smash, rocket, fried egg, sweet paprika	\$17.5
House-Cured Dill Salmon Gravlax & Fetta Baked Tart Petit winter greens salad, basil pesto & baby vine tomatoes	\$19.5
Eggs Benedict -V, GFA House-made hollandaise, fresh baby spinach, poached eggs & toasted sourdough Add bacon \$5 or cured salmon \$5	\$15.5
Classic Bacon & Eggs - DFA, GFA Sourdough, two eggs your way, smoked bacon & blistered tomatoes	\$16.5
Alexander The Great -GFA Smoked bacon, Spanish chorizo, sautéed herb mushrooms, smoky bean salsa, grilled halloumi, hash brown, sourdough, eggs your way	\$24
Toast & Preserves Sourdough, soy & linseed, rye, plain white or turkish with butter, vegemite, berry jam or peanut butter Gluten-free add \$1.5	\$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 jam, house-made hollandaise, ricotta, blueberry compote, double cream, beetroot hummus, onion jam, vegan pesto	\$3 ea
Avocado, baby vine tomatoes, hash browns, sautéed herb mushrooms, baby spinach, halloumi, Two eggs your way	\$4 ea
Smoked bacon, house-cured salmon, pancetta, Spanish chorizo, pulled beef, smoky bean salsa	\$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

Bacon & Egg Roll

Toasted Turkish, two rashers smoked bacon, two eggs over-easy, baby spinach, aioli, chilli jam

Banana Bread -V

Butter, blueberry compote, fresh berries

GF

Spiced Fruit Turkish -V

Butter, ricotta, honey

Seasonal Fruit Salad -V

Fresh seasonal fruit, Greek yoghurt, honey

Grilled Sourdough Toasties - GFA

Ham, cheese & tomato

Sweet potato, mushroom & fetta -V

Pulled beef, Swiss cheese & Spanish onion jam

Vegan Burger -V, VG, DF

Toasted Turkish, sweet potato & lentil patty, vegan pesto, Spanish onion jam, rocket, smashed avocado

Croissant

Ham, cheese & tomato

Plain -V

Fries

Rosemary salt, aioli

Wedges

Sour cream, chilli jam

Treats

House-made Scones

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

House-made Muffins

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

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
- 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

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Start With

Miche Cob

Garlic, cheese & chive baked mini cob

\$12

Baked Flatbread

Pesto, green olives, rocket & shaved Grana Padano

\$12.5

Rocket Salad -GF

Rocket, pear, parmesan, walnut & balsamic

\$9.5

Dill Salmon Gravlax

Toasted rye, whipped fennel & orange butter, crispy capers & baby herbs

\$14.5

Sydney Rock Oysters -DF, GF (minimum 3)

Natural, rocket, lemon

\$3.8 ea

Kilpatrick, rocket, lemon

\$4.1 ea

Mixed dozen

\$48

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Lunch Special

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Served from 12 until 3pm

lunch

Then Have

Coconut Squid - DF Fresh Asian slaw, Nouc Cham, coriander, black sesame & crispy chilli	\$17
Zucchini & Pea Fritters -V, VGA, DFA Leafy greens, sun-dried tomato, fetta, chilli jam & beetroot crisps	\$17
Bone Broth Ramen - DF Beef bone broth, Asian greens, soba noodles, chilli, nori, coriander, soft-boiled egg	\$16
Chicken Tikka Bowl Spiced warm couscous, fried chicken tenders, tikka masala, lemon pepper avocado, Greek yoghurt & lime	\$22
Barossa Shiraz Braised Beef Cheek - GF House-warmed hummus, beetroot, Dutch carrots, buttered spinach, jus & baby herbs	\$30
Dukkah Crusted Australian Barramundi - GF Butternut pumpkin purée, field pea, lentil, lemon & mizuna	\$31
Lamb Meatballs & Spaghetini House-rolled lamb meatballs, smoky tomato and herb sauce, fresh shaved Grana Padano & basil	\$27
Classic Fish & Chips - DF New Zealand monkfish, tartare, lemon, buttermilk dressed slaw & fries	\$25.5

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