



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

Times

- Breakfast Menu: 7.30am - 11.30am
- All Day Menu: 7.30am - 3pm
- Lunch Menu: 11.30am - 3pm

Contact us: (02) 4384 5083



Served from 7.30am until 11.30am

breakfast

Sweet Black Rice -V, DF Coconut, fresh summer fruits, crunchy granola, spiced honey	\$16
Local Bagel Green Tangerine bagel, lemon cream cheese, beetroot & dill cured salmon, poached egg, avocado purée	\$20
Demi Baguette -DFA Smoked bacon, cheese, baby spinach, sliced tomato, smashed avocado, smoked mayo, chilli jam	\$15
Belgian Waffle -V Nutella mascarpone, candied hazelnuts, Lindt chocolate soil, Rocher ice cream	\$18
Green Eggs & Ham -GFA Toasted sourdough, pesto scrambled eggs, shallot, shaved leg ham, smashed avocado	\$19
Betta Bowl -V, GF, DFA, VGA Fetta mousse, sautéed kale, mushroom, Job's tears, broccolini, sweet potato, pumpkin seeds & almonds	\$18
Eggs Benedict -GFA, V Toasted sourdough, baby spinach, poached eggs, house hollandaise add smoked bacon or cured salmon \$5	\$16
Classic Bacon & Eggs -GFA, DFA Sourdough, eggs your way, smoked bacon, thyme roasted roma tomato	\$17
Alexander The Great -GFA, DFA Smoked bacon, Spanish chorizo, slow-roasted thyme field mushroom, roma tomato, hash brown, haloumi, eggs your way, sourdough	\$24.5
Toast & Preserves -V, GFA, DFA, VGA Sourdough, soy & linseed, Turkish or plain white with butter, vegemite, berry jam or peanut butter Gluten-free add \$2	\$6.5

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.

Extras

House hollandaise, chilli jam, sundried tomato pesto, aioli, mascarpone	\$2.5 ea
Avocado, thyme field mushroom, roasted roma tomato, hash browns (2), eggs your way (2), baby spinach	\$4.5ea
Smoked bacon, Spanish chorizo, house cured salmon, haloumi	\$6 ea

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



Served from 7.30am until 3pm

all-day

All-day Items

Bacon & Egg Roll -GFA, DF

Toasted Turkish, double smoked bacon, double eggs, baby spinach, aioli, chilli jam

Veggie Burger -V

Toasted Turkish, herb crumbed mushroom, grilled haloumi, sun-dried tomato pesto, baby spinach, smoked mayo

Banana Bread -V

Mascarpone, butter, raspberry compote

GF

Honey, Almond & Sultana Sourdough -V

Butter, ricotta, fresh berries, spiced honey

Seasonal Fruit Salad -V, GF

Fresh seasonal fruit, Greek yoghurt, honey

Croissant

Ham, cheese & tomato

Plain -V

Fries -V, DF

Rosemary salt, smoked mayo

Wedges -V

Sour cream, chilli jam

Treats

House-made Scones

\$7.5

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

House-made Muffins

\$4.5

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.



Served from 11.30am until 3pm

Lunch

Start With

Toasted Local Sourdough

Green Tangerine daily bake sourdough, cultured butter

Garlic Flatbread

Herbed garlic butter, mozzarella

Sydney Rock Oysters -DF, GF (minimum 3)

Natural, rocket, lemon

Citrus granita, rocket, lemon

Kilpatrick, rocket, lemon

Mixed dozen

Rocket Salad -GF, V

Rocket, pear, parmesan, roasted walnuts, fig balsamic

Flash Fried Squid -DF

Crunchy slaw, paprika fried squid, lemon, aioli

Salmon Gravlax -GF, DF

House cured beetroot & dill salmon, cucumber pearls, baby capers, lemon, olive oil

Two Cheese Plate

Ash brie, Hunter Blue Moon cheese, lavosh bark, candied hazelnuts, rosemary & berry gel

Lunch Special

\$8.5

- Check our menu board for today's specials, or ask our staff for more information.

\$11

#Covestagram

\$4 ea

\$4.1 ea

\$4.3 ea

\$48

If you love to share your Cove Café experience online with friends & family, we encourage you to use our official username & hashtag.

\$10

Like us: [facebook.com/covecafe](https://www.facebook.com/covecafe)

Follow us: [instagram.com/covecafe](https://www.instagram.com/covecafe)

Visit us: www.covecafe.com.au

\$14

Use our café hashtag: #covestagram

\$16.5

\$21



Served from 11.30am until 3pm

Then Have

Jimmy's Satay Chicken Burger -DF

Marinated chicken breast, crunchy slaw, pickled cucumber, parsley & aioli on toasted Turkish with fries

\$20

Vietnamese Rice Noodle Salad -GF, DF, V, VG

Rice noodles, mint, coriander, cabbage, carrot, chilli, soy tofu, sticky Asian dressing & peanuts
add chicken \$5

\$19

Fish Burger

Toasted Turkish, crispy fried orange roughy, cos, cucumber, tartare, rosemary fries

\$20

5 Spice Pork Roll

Demi baguette, slow-cooked 5 spice pork, kimchi, black sesame, shallot, pickled chilli & kewpi

\$19

King Prawn Caprese -GFA

Market fresh cooked king prawns, bocconcini, roma tomato, basil, olive oil & lemon crumb

\$27

Sesame Crusted Tuna -GF

Rare seared cold tuna, fetta mousse, olive oil, heirloom baby tomatoes, summer greens, soft egg

\$30

Market Fish -GF

Crispy skin market fish, avocado salsa, cos lettuce, chervil, citrus coriander buttermilk dressing

MP

Beef Short Rib -GF, DF

Slow-cooked premium beef short rib, sweet smoke sauce, warm summer vegetables, fresh herbs

\$35

Linguine

Chorizo, squid, chilli, baby spinach, field peas, creamy sundried tomato sauce, fetta

\$30

Classic Fish & Chips

Crisp tempura battered orange roughy, garden salad, tartare, lemon, rosemary fries

\$28

Lunch

Lunch Special

- Check our menu board for today's specials, or ask our staff for more information.



\$20

\$19

Our wine list shows a great selection of domestic and international wines from a variety of vineyards.

\$27

We are most proud of our own house label wines which are sourced seasonally from boutique family wineries around Australia.

\$30

Although the vintage and location changes from crop to crop, the quality remains as something we are proud to have our name on.

MP

\$35

\$30

\$28

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