



Autumn Menu - Open 6:30am daily

Fresh Daily House Made Specials

- Scones with Jam & Cream 1 for \$4.5 - 2 for \$8 - 3 for \$10 • Muffins (GF Available) \$5
- House-made Pies & Sausage Rolls (Ask staff for today's flavour)

Something Easy

Takeaway Available -

Toasted Banana Bread
Cream/Berries

\$9.5



Croissants
Almond
Plain, jam
Prager ham, tomato, tasty cheese

\$8



\$7



\$9.5



Breakfast - All Day (Starting from 7am)

Toast, Preserves and Spreads (GF/DF Available)
Preserves – Jam/Marmalade, Spreads – Vegemite/Peanut Butter

\$10



Eggs Any Style (G/F D/F Available)
Eggs Poached, Scrambled or Fried/Sourdough
Add bacon \$3

\$14



House-made Granola (G/F Available)
Grains/Seeds/Nuts/Dried Fruit/Greek Yoghurt/Honey Comb/Blueberry Compote

\$16



Organic Black Rice Porridge (G/F D/F V)
Semi Sweet Rice Porridge/Toasted Coconut/Puffed Rice/Banana/Berries/Coconut Cream

\$18

Cove Breaky Burger (G/F D/F Available)
Bacon/Fried Egg/Hash Brown/Spinach/Blackjack Cheddar/BBQ Sauce/Aioli/Seeded Milk Bun
V: mushroom instead of bacon

\$18



Banoffee Waffles
Sweet Mizo Caramel/Banana/Nutella/Macadamia and Vanilla Ice Cream/Berries

\$20

Green Eggs (G/F D/F Available)
Smashed Avo/Minted Pea Purée/Crispy Haloumi/Poached Eggs/Seeded Sourdough
/Salsa Verde/Home-made Dukkah

\$24

Baked Beans with a Twist (G/F D/F Available)
French Style Bean Cassoulet/Tomato, Onion and Thyme Sauce/
Crispy Smoked Pork Belly Bits/Fried Eggs/Confit Garlic Buttered Toasted Sourdough

\$22

Cove Bubble and Squeak (G/F D/F Available)
Crispy Potato Bits/Smoked Chorizo/Spring Onion/Seeded Sourdough/
Creamy Scrambled Eggs/Chive Oil

\$22

Breaky Bowl (G/F D/F V Available)
Spinach/Brown Rice/Crispy Kale/Edamame/Smashed Avo/Cherry Tomatoes/
Mixed Seeds/Poached Eggs/Lemon Dressing

\$24



Eggs Benedict (G/F D/F Available)
Soft Panini Bun/Spinach/Soft Poached Eggs/House-made Hollandaise/
Your choice of Bacon, Smoked Salmon or Roasted Mushroom

\$26

Cove Hunger Buster (G/F D/F Available)
Beef Sausages/Bacon/Roasted Mushroom/Roasted Tomato/Hash Brown/
Eggs any Style/Sourdough

\$28

G/F Gluten-free D/F Dairy-free V Vegetarian

Our deep fryers are gluten-free and we do our best to keep them that way.

We do our best to help with all food allergies but please be aware there is gluten/seafood/egg/dairy and nuts in our kitchen, if you do have an allergy please let our staff know.



Autumn Menu








Open 6:30am daily

Today's Special

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

Lunch - Starters *(Starting from 11.30am)*

Takeaway Available -

Tacos (min 2)		
- Crispy Soft-Shell Crab/Slaw/Charred Pineapple Salsa Each D/F	\$12	
- 24-hr Cooked Brisket/Slaw/Nam Jim Each D/F	\$12	
- Crispy Haloumi/Slaw/Chimichurri Each V	\$10	
- Grilled Barramundi/Slaw/Charred Corn Salsa Each D/F	\$10	
Bowl of Fries - Fries Coated with Umami Seasoning/Confit Garlic Aioli	\$8	
Garlic Bread - Confit Garlic Butter/Seeded Sourdough	\$10	
Haloumi Fries G/F V - Lemon Wedge/Smoked Tomato Kasundi	\$16	
Seared Scallops - Pea and Mint Purée/Black Pudding and Sourdough Crumb/Vanilla Olive Oil	\$22	
Prawn and Pork Dumplings - Black Vinegar Dressing/Sea Greens D/F	\$18	
Mushroom and Truffle Arancini - Truffle Mayo/Parmesan/Balsamic G/F V	\$18	
Crispy Fried Quail - Butter Chicken Sauce/Crushed Cashews/Fried Onion G/F	\$22	
Chargrilled Octopus - Smashed Chats/Oregano, Lemon and Chilli Olive Oil Dressing G/F D/F	\$20	

Lunch - Mains *(Starting from 11.30am)*

16-hr Slow-Cooked Beef Brisket Burger (G/F D/F Available) Jalapeño and Tequila Relish/Aged Cheddar/Bacon/Seeded Milk Bun/Fries Coated with Umami Seasoning	\$26	
Chicken Burger (G/F D/F Available) Crispy Fried Chicken/Bacon/Charred Pineapple Salsa/Aioli/Seeded Milk Bun/ Fries Coated with Umami Seasoning	\$24	
Fish and Chips G/F D/F Beer-Battered Flathead/House Salad /House-made Tartare/Lemon/Fries Coated with Umami Seasoning	\$28	
Ramen D/F Wild Mushrooms/Soba Noodles/6 min Boiled Egg/Nori/Sesame Seed and Fried Onion Mix Add Chicken \$28	\$23	
Poke Bowl G/F D/F Slaw/Wakame/Pickled Watermelon Radish/Brown Rice/Smashed Avo/Edamame/Sesame Dressing Add Salmon or Chicken \$28	\$23	
Green Salad (G/F D/F Available) Truffle Pecorino/Wild Rocket/Crispy Kale/Edamame/Smashed Avo/Brown Rice/Salsa Verde Dressing Add Salmon or Chicken \$27	\$22	
Crispy Chat Salad (G/F D/F Available) Chat Potato/Chorizo/Rocket/Parmesan/Thyme, Lemon and Saffron Dressing Add Salmon or Chicken \$28	\$23	

Extras

- Egg(1)/Hash Brown(1) \$2.50 • Roasted Mushroom/Roasted Tomato/Yoghurt/Haloumi \$5
- Bacon(2)/Sausage(2)/Smoked Salmon/Smashed Avo \$6

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Drinks Menu

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HOT DRINKS

Pricing dependant on sizes.

Coffee, Hot Chocolate, Chai Latte, Spiced Chai Latte, Golden Tumeric Latte, White Chocolate, Mocha Teas (EBT, Earl Grey Tea, Peppermint, Chamomile and Green).

COLD DRINKS

Soft Drinks

Coke, Sprite, Fanta, Lift, Powerade (blue & red), Lemon Lime & Bitters, Mineral Water \$4.5

Iced Teas

Raspberry, Peach or Lemon \$6 Small

\$8 Large

Iced Lattes, Iced Long Blacks

\$5

Iced Coffee (cream & ice-cream), Iced Chocolate, Iced Mocha

\$6.5

Milkshakes

Chocolate, Strawberry, Vanilla, Caramel, Banana, Coffee \$6

Make it a thickshake = \$8

Add Malt or Nutella = \$1 extra

Eastcoast Juices

Orange, Apple, Pineapple, Cranberry \$4

Blended Juices

Green Juice (Spinach, Passionfruit, Pineapple Juice, Mint) \$6 Small

Pink Juice (Watermelon, Strawberry, Apple Juice, Mint) \$8 Large

Pine Mango Crush (Pineapple, Mango, Ice, Coconut Water)

Acai Basil Berry Blend (Acai, Basil, Mixed Berries, Honey, Ice, Coconut Water)

Add Malibu, Bacardi or Vodka \$6

Classic Smoothies

Banana, Strawberry, Mango \$7 Small

Made with milk, ice-cream, yoghurt (ask for dairy-free options) \$9 Large

Cove Signature Smoothies

Banana Blitz (Banana, Almond Milk, Honey, Cinnamon) \$9 Small

Mango Smash (Mango, Passionfruit, Yoghurt, Coconut Milk) \$11 Large

Yogi Berry (Blueberries, Banana, Goji Berries, Pea Protein, Hint of Vanilla, Almond Milk)

Morning Recharge (Peanut Butter, Espresso Shots, Chocolate, Pea Protein, Banana, Honey, Almond Milk)

Please visit our website: covecafe.com.au

Keep up to date with us @covecafe on facebook & instagram



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BEER SELECTION

On Tap

- Great Northern Super Crisp 3.5% \$8
- Asahi Super Dry \$9
- Peroni Nastro Azzuro \$9

Cider

- Somersby Cider (Apple or Pear) \$8.5

Bottled

- Boags Light \$7
- Boags Premium \$8.5
- Asahi Soukai \$8.5
- Corona \$8.5

- Balter XPA \$8.5
- Heineken \$9
- James Squire One Fifty Lashes \$8.5
- Sleeping Giant IPA \$11

WINE SELECTION

Cove Label Selections

- Cove Label N/V Sparkling Wine Victorian Alps VIC \$8 glass or \$32 bottle
- Cove Label Sauvignon Blanc Adelaide Hills SA \$8 glass or \$32 bottle
- Cove Label Chardonnay Margaret River WA \$8 glass or \$32 bottle
- Cove Label Semillon Sauvignon Blanc Margaret River WA \$8 glass or \$32 bottle
- Cove Label Cabernet Sauvignon Barossa Valley SA \$8 glass or \$32 bottle
- Cove Label Shiraz McLaren Vale SA \$8 glass or \$32 bottle

Other Wine Selections

- First Creek Botanica Sparkling Cuvée NSW \$7 glass \$29 bottle
 - Gapsted White Moscato King Valley VIC \$6 glass \$24 bottle
 - Cloud Street Sauvignon Blanc VIC \$7 glass \$29 bottle
 - Aquilani Pinot Grigio ITA \$9 glass \$34 bottle
 - Hesketh Lost Weekend Chardonnay SA \$7 glass \$28 bottle
 - Reverie Rosé FRA \$8 glass \$32 bottle
 - Fat Bastard Pinot Noir FRA \$8 glass \$32 bottle
 - Credaro Five Tales Cabernet Sauvignon WA \$8 glass \$32 bottle
 - Mojo Full Colour Shiraz SA \$8 glass \$32 bottle
 - Ghost Hill Sauvignon Blanc Marlborough NZ \$8 glass \$32 bottle
 - Rameau d'Or Petit Amour Rosé Provence FRA \$7 glass \$40 bottle
 - Ghost Hill Pinot Noir Martinborough NZ \$9 glass \$38 bottle
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