

SIDES

STEAMED SEASONAL VEGETABLES \$9

BOWL OF CHIPS \$9

SIDE OF CHIPS \$6

EXTRA SAUCE \$3

PIZZAS

Gluten free base add \$5 (medium only)
Vegan cheese add \$4

CHEESY GARLIC M\$18 L\$21
Garlic, mozzarella & Italian herbs

SUPER SUPREME M\$25 L\$28
Tomato sauce, mushrooms, salami, onion, capsicum, pineapple, shredded ham & mozzarella cheese

VEGETARIAN DELIGHT M\$20 L\$23 
Tomato sauce, capsicum, olives, mushroom, onion, spinach & mozzarella cheese

BBQ CHICKEN CLASSIC M\$24 L\$27
BBQ sauce, roasted chicken, onion, mushrooms & mozzarella cheese

BBQ MEAT LOVERS M\$23 L\$26
BBQ sauce, ham, pepperoni, bacon, salami & mozzarella cheese

PERFECT PEPPERONI M\$19 L\$22
Tomato sauce, pepperoni & mozzarella cheese

ALOHA HAWAIIAN M\$20 L\$23
Tomato sauce, ham, pineapple & mozzarella cheese

KIDS MEALS

12 years & under only

KIDS BEEF NACHOS \$15
Corn tortilla chips topped with beef (seasoned, not spicy) & melted cheese

POPCORN CHICKEN & CHIPS \$15

CHEESEBURGER & CHIPS \$15

HAM & CHEESE PIZZA & CHIPS \$15

All kids meals include a popper or ice cream & an activity pack

DESSERT

WARM CHOCOLATE LAVA CAKE \$12
Rich chocolate cake with a decadent molten chocolate centre, served warm with a scoop of creamy vanilla ice cream.

BAKED CHEESECAKE \$12
Creamy, indulgent cheesecake served with berry compote, a drizzle of coulis, and a dollop of fresh cream. A timeless dessert favourite!

CREAMY VANILLA ICE CREAM \$10
Three (3) scoops of ice cream with your choice of topping



Hosting a Celebration?

Book your next function or event in The Cove – the perfect space for birthdays, reunions, work parties & more!

Great food, warm service, and a relaxed atmosphere – we’ll help make your event unforgettable.

Call 3265 3711 for enquiries or to start planning today!





STARTERS/ SHARE

SALT & PEPPER SQUID \$22 (I)

Crispy salt & pepper squid served with lime aioli

CORN & ZUCCHINI FRITTERS \$17

Home made corn & zucchini fritters, shallow fried & served with a sweet tomato relish

KARAAGE CHICKEN \$22

Tender chicken coated in a Japanese batter, fried & served with Kewpie mayonnaise

DUCK SPRING ROLLS \$22

Tender & crispy duck spring rolls (5) served with a sweet plum sauce

VEGETABLE SPRING ROLLS \$17

Golden, crispy vegetable spring rolls (5) served with a sweet chilli dipping sauce

BREADS

GARLIC BREAD FULL \$14 HALF \$8

French baguette, garlic butter & oven baked
Add bacon \$4

ITALIAN BRUSCHETTA \$17

French baguette topped with diced tomatoes, red onion, basil, olive oil, parmesan & balsamic glaze



Gluten Free



Dairy Free



Vegetarian

Seafood Source of Origin

(A) Australian (I) Imported (M) Mixed

SIGNATURE DISHES

GRILLED FISH OF THE DAY \$37

Pan grilled fish fillet, served with a fresh green salad & chips, or potato gratin, broccolini & baby carrots, served with lemon wedge & tartare sauce - ask our friendly staff about today's selection

Gluten free option available on request

RIB FILLET STEAK \$43

Darling Downs Prime Black Angus 150 day grain fed 250g rib fillet cooked to your liking, served with potato gratin, broccolini, baby carrots & red wine jus

SEAFOOD CHOWDER \$30 (M)

Creamy seafood chowder packed with tender seafood & served with crusty bread rolls

Gluten free option available on request

LIGHT & FRESH OPTIONS

CLASSIC BEEF NACHOS \$ 25

Crispy corn tortilla chips topped with mild spiced seasoned beef, melted cheese, tomato salsa, sour cream & guacamole

ROASTED PUMPKIN SALAD \$20

Roasted pumpkin, pine nuts, pepita seeds, goats cheese & rocket lettuce with honey mustard dressing

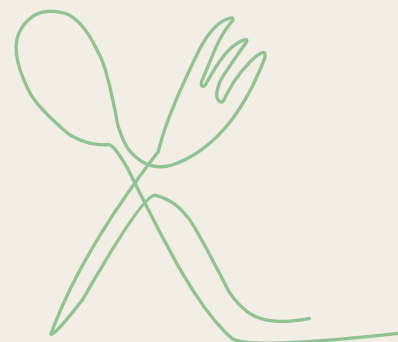
Add chicken or prawns \$8 (I)

SQUID THAI NOODLE SALAD \$25 (I)

Tender, golden-fried squid served over a vibrant Thai noodle salad with fresh vegetables, aromatic herbs, & rice noodles, finished with a zesty lime & coriander dressing

QUICHE WITH GARDEN SALAD \$20

Classic French quiche in a flaky pastry shell, served with a fresh garden salad with a vinaigrette dressing



10% Surcharge applied on public holidays

Please note that while care is taken when catering to dietary requirements, there is a small risk that meals may come into contact with other ingredients whilst being prepared. Please inform staff of any dietary requirements prior to ordering
*points rebate advertised is based on club tier only

BURGERS & MELTS

PRIME BEEF BURGER \$25

Beef patty, beetroot, cheese, lettuce, tomato, pickle & tomato relish on a seeded roll served with a side of chips
Gluten free and dairy free option available on request

MUSHROOM BURGER \$23

Crumbed field mushroom, lettuce, tomato & vegan chipotle sauce on a seeded roll served with a side of chips

CHICKEN, CHEESE & AVO MELT \$21

Toasted seeded roll with grilled chicken breast, smashed avocado & melted matured cheese served with a side of chips.
Gluten free and dairy free option available on request

STEAK SANDWICH \$27

Grilled tender steak served with bacon, caramelized onion, lettuce, tomato & a tangy BBQ sauce on a seeded roll served with a side of chips.
Gluten free and dairy free option available on request

CRISPY CHICKEN BURGER \$25

Southern fried crispy chicken breast, lettuce, tomato, cheese & aioli on a seeded roll served with a side of chips
Gluten free option available on request

Add a fried egg, bacon or pineapple to any burger or melt for \$4 each

COMFORT BOWLS

SATAY CHICKEN WITH RICE \$22

Tender grilled chicken thigh served in a rich peanut satay sauce with crisp vegetables & basmati rice

SMOKED BACON RISOTTO \$23

Creamy arborio rice slowly simmered in a rich broth with sautéed smoked bacon, peas, & zucchini, finished with shaved parmesan
Add chicken or prawns \$8 (I)

GARLIC CHILLI PRAWN FETTUCCHINE \$29 (I)

Juicy prawns sautéed in olive oil with garlic, lemon, chilli, and parsley, tossed through fettuccine & finished with shaved parmesan

SINGAPORE NOODLES \$22

A vibrant mix of seasonal stir-fried vegetables tossed with noodles and finished with our chef's signature Asian sauce, inspired by the bold flavors of Singapore
Add chicken or prawns \$8 (I)