



Menu

Starters

	Member M \$	Non Member NM \$
GARLIC BREAD (V) French baguette with garlic butter. Add Cheese +2	10.5	12
CHERRY TOMATO BRUSCHETTA (V) Build your own bruschetta Bruschetta mix marinated with infused honey and Balsamic oil served with grilled sourdough and Parmesan cheese	14.5	16
PROSCIUTTO AND BURRATA PIZZA BREAD Oven baked pizza bread topped with prosciutto, tomato, olive and onion drizzled with an infused glaze - Perfect to share	20.5	22
ARANCINI (V) Chef's selection vegetarian arancini served on creamy Parma rosa sauce	14.5	16
DUCK SPRING ROLLS Duck spring rolls (4) with a peanut hoisin sauce	16.5	18
LEMON PEPPER CALAMARI (GF*) Tender strips of calamari dusted in lemon pepper seasoning with aioli	16.5	18
SEARED SEA SCALLOPS (GF) Seared sea scallops in the shell served on a Romesco sauce	18.5	20
ROASTED CHICKEN WONTON CUPS Shredded roast chicken marinated in hoisin and plum sauce served on a bed of Asian vegetables with a peanut dressing	17.5	19
OYSTERS ½ DOZEN		
Natural (GF)	24	26
Kilpatrick (GF)	28	30

Lunch

Only available during Lunch service

	M \$	NM \$
250G RUMP STEAK (GF*) 250g rump steak, served with garden salad, chips and your choice of sauce	24	26
NEW ORLEANS CHICKEN BURGER New Orleans style marinated chicken breast, lettuce, tomato, Swiss cheese, aioli with chips	22	24
PHILLY CHEESE STEAK ROLL Panini roll filled with marinated scotch fillet strips, Swiss cheese, onion and capsicum with chips	22	24
MACKEREL WRAP Beer battered mackerel with tartare sauce, lettuce, tomato and avocado on a toasted wrap with chips	22	24

(V) Vegetarian (V*) Can be made into a vegetarian meal (GF) Gluten Free (GF*) Can be made into a Gluten Friendly meal
Please Note: Some meals do contain peanuts, cashews or traces of nuts. If you have allergies please let our staff know



Mains Available for Lunch and Dinner

	Member M \$	Non Member NM \$
BEER BATTERED MACKEREL & CHIPS (GF*) Beer battered mackerel with salad, chips and tartare sauce	30	32
SESAME COATED ATLANTIC SALMON (GF) Succulent grilled Atlantic salmon with a golden crunchy sesame coating, drizzled with house made sweet ginger soy served with jasmine rice and Asian greens	37	39
SEAFOOD DELIGHT Beer battered mackerel, lemon pepper calamari, battered prawns served with tartare sauce, chips and garden salad Add Natural Oysters (x2) +9 Kilpatrick Oysters (x2) +10 Fresh peeled prawns (x4) +10	34	36
FRUITTI DI MARE SPAGHETTI Squid ink spaghetti with a rich seafood marinara of prawns, clams, calamari and a hint of chilli topped with a grilled half Moreton Bay bug	41	43
MORETON BAY BUGS (GF*) Grilled Moreton Bay bugs in garlic butter served in creamy pesto with crusty garlic bread - Contains nuts	33	35
GARLIC PRAWNS (GF) Garlic prawns in a creamy garlic and herb sauce served with rice	30	32
300g SIRLOIN STEAK (GF*) 300g sirloin steak cooked to your liking with your choice of sauce served with chips and salad or mash potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	42	44
300g SCOTCH FILLET STEAK (GF*) 300g Scotch fillet steak cooked to your liking with your choice of sauce served with chips and salad or mash potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	42	44
CHORIZO & MUSHROOM RAVIOLI Smokey chorizo and sliced mushrooms cooked in white wine and olive oil, tossed with ravioli fresh spinach and a drizzle of truffle infused oil	36	38
TUSCAN CHICKEN (GF) Pan seared chicken supreme wrapped in prosciutto in creamy Parmesan, sundried tomato and spinach sauce with creamy mash potato and seasonal vegetables	37	39
CHICKEN SCHNITZEL Freshly crumbed chicken breast with your choice of sauce, chips and garden salad	27	29
CHICKEN PARMIGIANA Freshly crumbed chicken breast, Napolitana sauce, smokey ham, mozzarella cheese, chips and garden salad	30	32
SMOKED SALMON & BOCCONCINI SALAD (GF) Smoked salmon tossed with fresh garden salad, cherry tomatoes and Bocconcini with housemade caper and dill dressing	31	33
PRAWN ORANGE & FENNEL SALAD (V,GF) Fresh local prawns tossed with roasted fennel, orange slices, dill and herb dressing	33	35
LEMON PEPPER CALAMARI SALAD (GF*) Tender strips of calamari dusted in lemon pepper seasoning in a garden salad with tartare sauce	28	30
VEGETABLE & CASHEW STIR FRY (V) Hokkien egg noodles with stir fried vegetables, hoisin and plum sauce (can be made cashew free)	27	29

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Signature Specials

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ORANGE GLAZED PORK BELLY (GF) Slow cooked pork belly on creamy mash potato with seasonal vegetables drizzled with housemade orange glaze	41	43
CATCH OF THE DAY (GF) Ask our staff for todays catch of the day cooked in garlic butter, served with kipfler potato and seasonal vegetables	38	40
CREAMY CHICKEN AND BACON GNOCCHI Tender chicken, crispy bacon and fluffy gnocchi cooked in a creamy sauce	34	36
BEEF CASSEROLE WITH GARLIC BREAD (GF*) Slow cooked beef casserole with creamy mash potato and garlic bread on the side	30	32

Host your Function at the Yacht Club The Cove

Free area - perfect for drinks and nibbles with friends - up to 30pax

Restaurant - The Deck

Table Booking for up to 40 people with stunning marina views

Foredeck Pavilion

Pavilion marquee with flame lights and relaxed atmosphere with stunning marina views.

Capacity: up to 150

Mariner's Room

Airconditioned function room. The perfect location for up to 100 people.

Capacity: 100 cocktail | 80 buffet



Scan the QR code for
Function Packages and more info.

Sides

	Member M \$	Non Member NM \$
BOWL OF BEER BATTERED CHIPS (V)	9	10
BOWL OF SWEET POTATO WEDGES (V)	13	14
GARDEN SALAD (V)	8	9
GREEK SALAD (V)	11	12
VEGETABLES (V,GF) Broccolini, bok choy, dutch carrots and kipfler potato	9	10
EXTRA SAUCES (GF) Mushroom and rosemary, Three pepper, Diane, Gravy, Tomato, BBQ, Aioli, Chilli	3	3

Seniors

SENIOR'S CARD must be shown when ordering. Available Wed-Friday Lunchtime.

SENIOR'S LUNCH FISH & CHIPS (GF*) Beer battered Mackerel with tartare sauce, chips & salad	17	18
SENIOR'S LUNCH ROAST OF THE DAY (GF*) Chef's choice roast of the day with mash, vegetables, Yorkshire pudding & gravy	17	18
SENIOR'S LUNCH QUICHE (GF*) Housemade quiche with garden salad and chips	17	18

Kids

UNDER 12 Includes Kid's Activity Pack - Strictly under 12 years only

CHICKEN NUGGETS AND CHIPS	14	15
BATTERED MACKEREL AND CHIPS	14	15
HAM AND CHEESE PIZZA WITH CHIPS	14	15
PASTA BOLOGNESE	14	15
ICE CREAM	7	8

What's On

Weds	Kids eat free Seniors lunch Boaties twilight special
Thur	Grill & Chill Rump Special Kids eat free Seniors lunch
Fri	FRI-YAY Drinks 3.30-6PM Jag the Joker, raffles, prizes, free bar snacks Seniors lunch
Sat	Bar open from 10am Lunch and Dinner
Sun	Sunday sessions with live music 1.30-4.30PM Raffles

