



# Menu

## Starters

	Member M \$	Non Member NM \$
<b>GARLIC BREAD</b> (V) French baguette with garlic butter. <b>Add Cheese +2</b>	10.5	12
<b>HOUSEMADE MUSHROOM ARANCINI</b> (V) Housemade crispy, golden-brown risotto balls (3) filled with mushrooms and mozzarella with creamy tomato sauce	18.5	20
<b>DUCK SPRING ROLLS</b> Golden-fried duck spring rolls (4) served with peanut dipping sauce	18.5	20
<b>LEMON PEPPER CALAMARI</b> (GF*) Tender strips of calamari dusted in lemon pepper seasoning with aioli	18.5	20
<b>PAN SEARED SEA SCALLOPS</b> (GF) Seared sea scallops in the shell served with a herbaceous salsa verde	18.5	20
<b>LOBSTER SALAD WONTONS</b> Creamy lobster salad served on crispy wonton pastry (3)	20.5	22
<b>OYSTERS ½ DOZEN</b>		
Natural (GF)	26	28
Kilpatrick (GF)	30	32

## Lunch

Only available during Lunch service

	M \$	NM \$
<b>250G RUMP STEAK</b> (GF*) 250g rump steak, served with garden salad, chips and your choice of sauce	25	27
<b>BEEF AND BROCCOLI STIR FRY</b> (GF/V*) Tender slices of beef tossed with broccoli florets in housemade oyster and soy sauce served with steamed jasmine rice	24	26
<b>CREAMY CHICKEN AND MUSHROOM MORNAY</b> (GF) Tender chicken breast pieces and sautéed mushrooms smothered in a creamy, cheesy Mornay sauce and baked with rice	24	26
<b>LOBSTER AND AVOCADO ROLL</b> Toasted roll filled with succulent lobster meat, avocado, fennel, red onion and aioli served with chips	22	24
<b>DOUBLE CHEESEBURGER</b> Two savoury beef patties topped with tomato, cheese, pickled onions, lettuce, housemade gherkin and mustard aioli served with chips	22	24
<b>CHICKEN CAESAR WRAP</b> Tender grilled chicken breast, bacon, Parmesan cheese, fresh lettuce tossed in creamy caesar dressing on a toasted wrap served 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  
Seniors receive members prices on presentation of a valid Senior's Card



## Mains Available for Lunch and Dinner

	Member M \$	Non Member NM \$
<b>BEER BATTERED MACKEREL &amp; CHIPS</b> (GF*) Beer battered mackerel with house salad chips and tartare sauce	30	32
<b>CATCH OF THE DAY</b> (GF) Grilled local fish served with creamy mashed potato, broccolini, Dutch carrots and a side of herb and garlic butter sauce	38	40
<b>SEAFOOD AGLIO E OLIO</b> Clams, calamari, prawns, bugs tossed with spaghetti in a fragrant sauce of olive oil, white wine, garlic and chilli	37	39
<b>SEAFOOD BOWI</b> (GF*) Mackerel, calamari, clams and prawns tossed in white wine, tomato and parsley served with garlic bread	36	38
<b>SEAFOOD DELIGHT</b> 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	35	37
<b>300g SCOTCH FILLET STEAK</b> (GF*) 300g Scotch fillet steak cooked to your liking with your choice of sauce served with chips and salad <b>or</b> mashed potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	46	48
<b>PORK CUTLET WITH GARLIC AND MUSHROOM SAUCE</b> (GF) Tender grilled, citrus marinated pork cutlet smothered in a rich garlic and mushroom cream sauce served with grilled asparagus, Dutch carrots and cauliflower purée	42	44
<b>TUSCAN CHICKEN</b> (GF) Pan seared chicken supreme stuffed with spinach and ricotta served with cauliflower purée, broccolini and Dutch carrots topped with Tuscan sauce	37	39
<b>CHICKEN PARMIGIANA</b> Freshly crumbed chicken breast, Napolitana sauce, smokey ham, mozzarella cheese, chips and garden salad	30	32
<b>CHICKEN SCHNITZEL</b> Freshly crumbed chicken breast, chips, garden salad and your choice of sauce	27	29
<b>PUMPKIN AND SAGE GNOCCHI</b> (V/Dairy Free) Potato gnocchi in a coconut pumpkin sauce with fresh sage, rosemary and pepitas Add Bacon +2	34	36
<b>ROCKMELON AND PROSCIUTTO SALAD</b> (GF/V*) Ripe rockmelon with thinly sliced prosciutto tossed with rocket, fetta, walnuts and French vinaigrette	31	33
<b>COCONUT PRAWN SALAD</b> (GF*/V*) Coconut crusted prawns tossed with crisp lettuce, mixed salad and a housemade sesame and mango dressing	30	32

(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  
Seniors receive members prices on presentation of a valid Senior's Card



## Signature Specials

	Member M \$	Non Member NM \$
<b>LAMB SHANK</b> (GF) Slow cooked lamb shank served with creamy mashed potato and broccolini	41	43
<b>RICOTTA AND BACON RAVIOLI</b> Creamy ricotta and bacon ravioli cooked in rich tomato sauce with spinach and garnished with Parmesan	36	38
<b>BEEF STROGANOFF</b> Tender seared beef and sautéed mushrooms tossed in a sour cream and mustard sauce served with creamy mashed potato and garlic bread	34	36
<b>MEDITERRANEAN-STYLE STUFFED ZUCCHINI</b> (GF, VEGAN) Tender zucchini filled with herbed rice baked in a rich tomato sauce	32	34
<b>WEDNESDAY NIGHT CHICKEN SCHNITTY</b> Freshly crumbed chicken breast, chips, garden salad, your choice of sauce and your choice of topper - <b>Italian, Hawaiian or Bacon &amp; Egg</b>	28	30
<b>THURSDAY NIGHT SURF "N" TURF</b> (GF*) 250g rump steak with creamy garlic prawns on the side, chips and garden salad or vegetables and your choice of sauce	34	36
<b>CHEESE PLATTER</b> (V) Selection of cheeses, crackers and fruit - <b>Available</b> Friday, Saturday and Sunday between 2pm and 5pm	28	30

## 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 \$
<b>BOWL OF BEER BATTERED CHIPS (V)</b>	9	10
<b>BOWL OF SWEET POTATO WEDGES (V)</b> with sour cream and sweet chilli sauce	15	16
<b>GARDEN SALAD (V)</b>	8	9
<b>GREEK SALAD (V)</b>	11	12
<b>VEGETABLES (V,GF)</b> Brocolini, bok choy, Dutch carrots	9	10
<b>EXTRA SAUCES (GF)</b> Mushroom and rosemary, Three pepper, Diane, Gravy, Tomato, BBQ, Aioli, Chilli	3	3

## Kids

	M \$	NM \$
<b>UNDER 12</b> Includes Kid's Activity Pack - Strictly under 12 years only		
<b>CHICKEN NUGGETS AND CHIPS</b>	14	15
<b>BATTERED MACKEREL AND CHIPS</b>	14	15
<b>SPAGHETTI</b>	14	15

## Dessert

	M \$	NM \$
<b>CHOCOLATE MOUSSE</b> Served with vanilla bean cream	15	16
<b>MANGO AND MACADAMIA CHEESECAKE (GF)</b> Served with mango coulis and vanilla bean cream	15	16
<b>CHOCOLATE RASPBERRY GATEAU (V/GF)</b> Served with vanilla bean cream and fresh berries	15	16
<b>PECAN PIE</b> Served with vanilla bean cream and fresh berries	15	16

## What's On

<b>Weds</b>	Kids eat free   Schnitty Special   Boaties twilight special
<b>Thur</b>	Grill n Chill Rump Special   Kids eat free
<b>Fri</b>	FRI-YAY Drinks 3.30-6PM   Jag the Joker, raffles, prizes, free bar snacks
<b>Sat</b>	Bar open from 10am   Lunch and Dinner   Cheese Platters
<b>Sun</b>	Live music 1.30-4.30PM   Raffles   Cheese Platters

