



Menu

Starters

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

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	26	28
BEEF AND BROCCOLI STIR FRY (GF/V*) Tender slices of beef tossed with broccoli florets in housemade oyster and soy sauce served with steamed jasmine rice	24	26
CREAMY CHICKEN AND MUSHROOM MORNAY (GF) Tender chicken breast pieces and sautéed mushrooms smothered in a creamy, cheesy Mornay sauce and baked with rice	24	26
LOBSTER AND AVOCADO ROLL Toasted roll filled with succulent lobster meat, avocado, fennel, red onion and aioli served with chips	23	25
STEAK BURGER Scotch fillet steak with caramelised onion, tomato, cheese, lettuce, beetroot, BBQ sauce served with chips	23	25
CHICKEN CAESAR WRAP 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 \$
BEER BATTERED MACKEREL & CHIPS (GF*) Beer battered mackerel with house salad chips and tartare sauce	30	32
CATCH OF THE DAY (GF) Grilled local fish served with creamy mashed potato, broccolini, Dutch carrots and a side of herb and garlic butter sauce	38	40
SEAFOOD AGLIO E OLIO Clams, calamari, prawns, bugs tossed with fettuccine in a fragrant sauce of olive oil, white wine, garlic and chilli	39	41
SEAFOOD BOWI (GF*) Mackerel, calamari, clams and prawns tossed in white wine, tomato and parsley served with garlic bread	38	40
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	35	37
300g SCOTCH FILLET STEAK (GF*) 300g Scotch fillet steak cooked to your liking with your choice of sauce served with chips and salad or mashed potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	47	49
PORK CUTLET WITH GARLIC AND MUSHROOM SAUCE (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
TUSCAN CHICKEN (GF) Pan seared chicken supreme stuffed with spinach and ricotta served with cauliflower purée, broccolini and Dutch carrots topped with Tuscan sauce	37	39
CHICKEN PARMIGIANA Freshly crumbed chicken breast, Napolitana sauce, smokey ham, mozzarella cheese, chips and garden salad	30	32
CHICKEN SCHNITZEL Freshly crumbed chicken breast, chips, garden salad and your choice of sauce	27	29
PUMPKIN AND SAGE GNOCCHI (V/Dairy Free) Potato gnocchi in a coconut pumpkin sauce with fresh sage, rosemary and pepitas Add Bacon +2	34	36
ROCKMELON AND PROSCIUTTO SALAD (GF/V*) Ripe rockmelon with thinly sliced prosciutto tossed with rocket, fetta, walnuts and French vinaigrette	31	33
COCONUT PRAWN SALAD (GF*/V*) Coconut crusted prawns tossed with crisp lettuce, mixed salad and a housemade sesame and mango dressing	30	32

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Signature Specials

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WAGYU BEEF CHEEKS (GF) Slow cooked wagyu beef cheeks on creamy mash potato with seasonal vegetables	44	46
PORK BELLY (GF) Slow cooked pork belly served with carrot purée, seasonal vegetables and onion marmelade	43	45
CHICKEN CAESAR SALAD (GF*) Tender grilled chicken breast, bacon, Parmesan cheese boiled egg, cos lettuce, croutons tossed in creamy caesar dressing	32	34
BEEF RENDANG (GF) Slow braised beef simmered in a velvety caramelised coconut gravy with lemongrass, kaffir lime and curry served with Jasmine rice	32	34
WEDNESDAY NIGHT CHICKEN SCHNITTY Freshly crumbed chicken breast, chips, garden salad, your choice of sauce and your choice of topper - Italian, Hawaiian or Bacon & Egg	28	30
THURSDAY NIGHT SURF "N" TURF (GF*) 250g rump steak with creamy garlic prawns on the side, chips and garden salad or vegetables and your choice of sauce	35	37
CHEESE PLATTER (V) Selection of cheeses, crackers and fruit - Available 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 \$
BOWL OF BEER BATTERED CHIPS (V)	9	10
BOWL OF SWEET POTATO WEDGES (V) with sour cream and sweet chilli sauce	15	16
GARDEN SALAD (V)	8	9
GREEK SALAD (V)	11	12
VEGETABLES (V,GF) Broccolini, bok choy, Dutch carrots	9	10
EXTRA SAUCES (GF) Mushroom and rosemary, Three pepper, Diane, Gravy, Tomato, BBQ, Aioli, Chilli	3	3

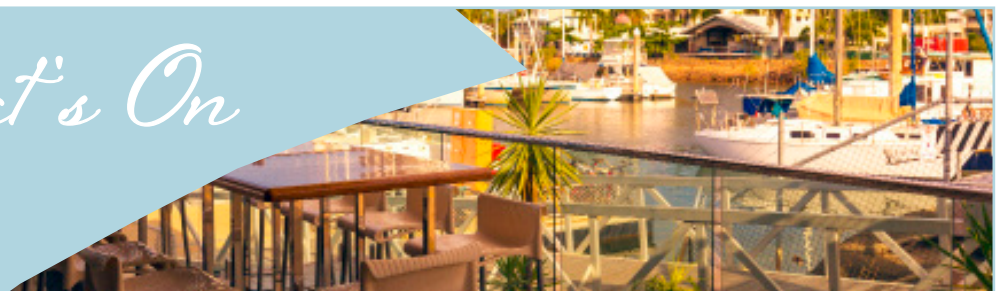
Kids

	M \$	NM \$
UNDER 12 Includes Kid's Activity Pack - Strictly under 12 years only		
CHICKEN NUGGETS AND CHIPS	14	15
BATTERED MACKEREL AND CHIPS	14	15
FETTUCCHINE BOLOGNESE	14	15

Dessert

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

What's On



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

