



Gnack Menu

		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			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 topped with scallion and chilli oil, served with lavash bread		16.5	18
LEMON PEPPER CALAMARI (GF*) Tender strips of calamari dusted in lemon pepper seasoning with aioli		16.5	18
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) Kilpatrick (GF)	24 28	26 30
BOWL OF BEER BATTERED CHIPS (V)		9	10
BOWL OF SWEET POTATO WEDGES (V)		13	14







Weds Kids eat free | Seniors lunch | Boaties twilight special

Thur Grill & Chill Rump Special | Kids eat free | Seniors lunch

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

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

