

OYSTER MENU

Freshly shucked Clyde River Sydney Rock Oysters



NATURAL

served with lemon

served with pickled ginger, wasabi mayo & cucumber **\$ 4.5ea**

served with crispy shallot crumb & chilli, lime & sesame

served with wakame seaweed salad

GRILLED

with bacon & signature Worcestershire sauce

with creamy mornay sauce **\$ 5.0ea**

with signature roasted garlic, chilli & herb butter

MIXED PLATTER

Two each of all oyster varieties (14 oysters) **\$ 60**

NATURAL PLATTER

Three each of all natural oyster varieties (12 oysters) **\$ 52**

GRILLED PLATTER

Four each of all grilled oyster varieties (12 oysters) **\$ 56**

COCKTAILS



COVE CLASSICS

COVE CAIPIROSKA

Vodka, licor 43, lime, \$ 21
passionfruit & sugar

BAITINI

Vodka, Kahlua, Baileys, \$ 23
espresso & vanilla bean

TURQUOISE TWIST

Vodka, blue curacao, lime \$ 21
& pineapple juice

STRAWBERRY KISSES

Vodka, strawberry, lime, \$ 21
pineapple & cranberry

PASSION LYCHEE MOJITO

Bacardi, lime, lychees, \$ 22
mint, passionfruit & soda

LEMON DROP MARTINI

Vodka, limoncello, triple \$ 21
sec, lemon juice & sugar

MARGARITAS

CLASSIC

Tequila, triple sec, lime \$ 19
juice & salt rim

SPICY

Tequila, triple sec, lime, \$ 21
agave & jalapeño syrup

POMEGRANATE

Tequila, triple sec, lime, \$ 22
pomegranate & agave

TOMMY'S

Tequila, triple sec, lime, \$ 21
agave & salt rim

COCOCNUT

Tequila, triple sec, lime, \$ 23
coconut puree & pineapple

SMOKEY MEZ

Monte Alban Mezcal, agave, \$ 22
triple sec & lime

SPRITZERS

LIMONCELLO SPRITZ

Limoncello, prosecco, \$ 17
lemon & soda

COCOPASSION SPRITZ

Coconut rum, passionfruit \$ 18
pulp, prosecco & soda

HUGO SPRITZ

St. Germain, prosecco, \$ 17
lime, mint & soda

LYCHEE SPRITZ

Lychee liqueur, prosecco, \$ 18
lime, mint, lychee & soda

COCKTAILS



JUGS

CLYDE SPLASH

Vodka, Alize, Pavan, \$ 35
Redbull & sour patch kids

COCOPASSION PUNCH

Coconut rum, passionfruit \$ 35
liqueur, passionfruit
pulp, lime & pineapple

PINK OASIS

Vodka, watermelon liqueur, \$ 35
chambord, lime & lemonade

ROSÉ LYCHEE SPRITZ

Rosé, lychee liqueur, \$ 35
lemon, elderflower syrup,
lemonade & mint

SWEETS

BISCOTINI

Vodka, Frangelico, Kahlua, \$ 22
espresso & Biscoff

FRENCH KISS

Vodka, creme de cacao, \$ 23
baileys, whites & vanilla

PICK ME UP

Vodka, marsala, espresso, \$ 23
mascarpone & cream

FLUFFY LEMON

Limoncello, vodka, lemon \$ 23
curd, vanilla & whites

MOCKTAILS

PINA NOLADA

Pineapple, coconut cream, \$ 15
pineapple juice (frozen)

MANGO NOJITO

Mango puree, lime, mint, \$ 15
& soda

CRANBERRY SANGRIA

Cranberry juice, orange \$ 15
juice, lime & passionfruit

STRAWBERRY NULE

Strawberries, ginger \$ 15
beer, lime & mint

1.9% CARD SURCHARGE APPLIES TO ALL CARD TRANSACTIONS & A 5% SURCHARGE APPLIES ON WEEKENDS

SNACKS & SHARING

AVAILABLE ALL DAY

BREADS

DUKKAH BREAD (V)

Toasted sourdough with EV00, aged balsamic & Australian dukkah \$ 13

BRUSCHETTA CROSTINI (V)

Toasted garlic crostini with basil pesto, tomato, spanish onion & balsamic glaze \$ 17

GRAZING

BEETROOT HUMMUS (V)

Mediterranean hummus with a twist of beetroot, topped with crispy chickpeas & served with toasted sourdough \$ 16

TAPENADE (V)

Sun-dried tomato & Kalamata olive dip topped with fresh herbs & served with toasted sourdough \$ 16

MIXED OLIVES (V)

Warm medley olives in EV00 with rosemary, garlic, citrus & sourdough \$ 17

CHEESE BOARD (N, V)

Selection of gourmet cheeses served with quince paste, nuts & artisan crackers \$ 32

CHORIZO BITES(GF)

Fried la boqueria chorizo served with citrus \$ 16

MIXED CURE (GF)

Selection of premium cured meats served on a platter \$ 18

MUSSELS 115G (GF)

La paco fuente mussels in escabeche sauce with cornichons & salted crisps \$ 23

TERRINE

Duck terrine with cornichons, quince paste & lavosh crackers \$ 23

DESSERT

DONUT FRIES

Tossed in cinnamon sugar & served with chocolate fudge, salted caramel & berry coulis sauce \$ 18

DESSERTERIE (N)

Baked brie w walnut & honey pears, aged cheddar, served with seasonal fruits, sweets & lavosh crackers \$ 45

LOADED DONUT FRIES

Donut fries topped with Nutella, crushed peanuts, strawberries & vanilla bean ice cream \$ 22

CHOCOLATE FONDUE

Melted milk chocolate served with seasonal fruits & assorted confectionary \$ 21

1.9% CARD SURCHARGE APPLIES TO ALL CARD TRANSACTIONS & A 5% SURCHARGE APPLIES ON WEEKENDS

SNACKS & SHARING

AVAILABLE BETWEEN 12-2PM & 5-8PM

SHARE PLATE

CHICKEN TENDERS

Crispy panko crumbed chicken tenders with signature honey mustard sauce \$ 21

LAMB SHISH KEBAB (GF)

Marinated lamb rump & seasonal vegetables served with garlic & cucumber yogurt \$8ea

SALMON CRISPS

Fried hashbrown topped with cauliflower puree & Tasmanian salmon in teriyaki glaze \$23

CAULIFLOWER BITES (V)

Crispy cauliflower bites coated in franks buffalo sauce & served with ranch \$22

CORN RIBS (V, GF)

Charred corn ribs with smoked paprika butter & chipotle crema \$18

PORK BAO BUN

Sticky hoisin pulled pork with crunchy carrot, pickled cucumber, chilli & coriander \$ 22

GRILLED GARLIC PRAWNS (GF)

Grilled marinated whole prawns served with chilli, garlic & herb butter \$27

HONEY GLAZED HALLOUMI (V)

Baked halloumi topped with roasted red peppers & honey glaze, served toasted sourdough \$22

CAJUN TACOS

Choice of cajun halloumi/prawns with crunchy slaw, cheddar, lime, jalapeños & chipotle \$10ea

SHOESTRING FRIES

served with roasted garlic aioli \$12

ADD ONS

- GF BREAD + \$3
- ARTISAN CRACKERS + \$3
- CONDIMENTS + \$2
- GF CRACKERS + \$4

V = VEGETARIAN, GF = GLUTEN FREE, N = CONTAINS NUTS,

1.9% CARD SURCHARGE APPLIES TO ALL CARD TRANSACTIONS & A 5% SURCHARGE APPLIES ON WEEKENDS

WINE LIST



SPARKLING

V The Duchess Sparkling Cuvée, Hunter Valley NSW	10/42
2023 Twelve Signs Sparkling Moscato, Hilltops, NSW	9/39
V Giò Prosecco DOC, Ponte di Piave, Italy	13/64

WHITES

2023 Little Angel Sauvignon Blanc, Marlborough, NZ	10/48
2021 Santa d Sas Pinot Grigio, King Valley, Victoria	12/55
2022 The Wilson DJW Single Vineyard Riesling, Clare, SA	12/57
2023 Four Winds Vineyard Riesling, Canberra District, NSW	15/73
2022 Howard Park Miamup Chardonnay, Margaret River, WA	14/65
2023 La Villa Pinot Grigio La Gioiosa DOC, Italy	12/55
2022 Les Belles Vignes Sancerre, France	110

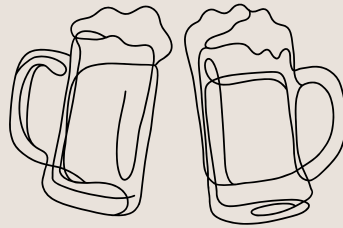
ROSÉ

2022 Monkey Place Creek Rosé, Hunter Valley, NSW	10/46
2023 Lock & Key Rosé (Grenache), Hilltops, NSW	12/48
2023 Villa AIX en Provence Rosé, France	16/75

REDS

2022 Coppabella Single Vineyard Pinot Noir, Tumbarumba, NSW	12/55
2021 Howard Park Miamup Cabernet Sauvignon, Margaret River, WA	14/65
2019 Yarrawood Shiraz, Yarra Valley, Victoria	10/47
2021 Smokin' Barrels Merlot, Barossa Valley, SA	10/48
2021 El Gringo Tempranillo, Castilla La Mancha	66

BEVERAGES



BOTTLES & CANS

GUINNESS	12
BALTER XPA	11
4 PINES PALE ALE	11
PIRATE LIFE PALE ALE	11
BYRON BAY LAGER	10
PURE BLONDE	9
CORONA	9
PERONI AZZURO LAGER	9
SOMERSBY APPLE CIDER	8
SOMERSBY PEAR CIDER	8
GORDANS PINK GIN & SODA	9
CANADIAN CLUB & DRY	12
196 LEMON	10

NO ALCOHOL

GREAT NORTHERN ZERO	6
VUERVE DE VERNAY SPARKLING 0%	9/30

ON TAP

CARLTON DRY	9.5/13
GREAT NORTHERN SUPER CRISP	9/12
BALTER LAGER	10/14
BROOKVALE UNION RED	12/15
PUB SODA	

PRICED AS SCHOONER OR PINT

SOFTS

COKE	5
COKE NO SUGAR	5
SCHWEPPES LEMONADE	5
SOLO LEMON SQUASH	5
BUNDABERG GINGER BEER	5
REDBULL	5
STRANGELOVE 180ML	5
STRANGELOVE SPARKLING WATER 350ML	6
STRANGELOVE SPARKLING WATER 750ML	9

ALL BEVERAGE & TAP ITEMS ARE SUBJECT TO CHANGE

SPIRITS



VODKA

BELVERDERE	13
ABSOLUT	10
ABSOLUT VANILLA	11
ROCK FACE	8

RUM

BACARDI CARTA BLANCA	10
BUNDABERG UNDERPROOF	10
CAPTAIN MORGAN SPICED	10

GIN

HENDRICK'S	13
ROKU	10
NORTH OF EDEN OYSTER SHELL	11
BOMBAY SAPPHIRE	10
GORDAN'S	9

TEQUILA

DON JULIO BLANCO	15
DON JULIO REPOSADO	15
JOSE CUERVO REPOSADO	11
MONTE ALBAN MEZCAL	12

BOURBON / SCOTCH / WHISKY

JIM BEAM	10
WILD TURKEY 101	11
JACK DANIELS	11
GENTLEMAN JACK	13
JAMESON TRIPLE DISTILLED	11
CANADIAN CLUB BLENDED	10
FIREBALL	9
SOUTHERN COMFORT	9
MAKERS MARK	12
JOHNNIE WALKER RED LABEL	10
CARDHU 15 Y.O. SINGLE MALT	13

ALL SPIRIT ITEMS ARE SUBJECT TO CHANGE. PRICE IS
FOR 30ML