



COVE Dining Menu

To start

Sourdough cobb loaf <i>Served warm, truffle butter, EVOO</i>		10
Natural oysters <i>Mignonette, lemon</i>	half/22	Doz/38
Oysters Kilpatrick <i>Cove smokey bacon, tomato sauce</i>	half/28	Doz/44
Grilled prawns <i>Grilled Mooloolaba ocean king prawns, lemon, parsley butter</i>		28
Harvey bay scallops <i>half shell scallops, guanciale, salsa Verde</i>		24
Burrata <i>Byron bay burrata, semi dried cherry tomatoes, aged balsamic</i>		26
Kingfish crudo <i>Hiramassa kingfish, pomegranate pearls, lime juice, cress</i>		28

From Grill

Grass v Grain

200-gram eye fillet <i>Pinnacle mb3 pasture fed</i>	45
350-gram rib fillet <i>Pinnacle mb3 pasture fed</i>	59
300-gram MB 5-7 wagyu rump <i>Tajima wagyu grain fed 90- days</i>	45
200 gram hanging tender <i>Black Onxy 270-day grain fed</i>	42

All individual steaks served with potato gratin, confit onions, red wine jus

Dietaries will be catered upon request



(No Rush) Specialty Steaks to share

1kg sirloin on the bone <i>O'Conner's mb5 pasture fed</i>	110
800-gram op rib <i>O'Conner's mb5 pasture fed</i>	95
1kg black angus rump cap <i>Black onyx grain fed 270- days</i>	119
600-gram Wagyu rump cap mb <i>Rangers' Valley grain fed 500- day</i>	88

Main course

Moreton bay bug ravioli <i>Moreton bay Bug ravioli, porcini reduction, enoki croute salad</i>	36
Vongole linguine <i>Vongole clams, Dill Pernod cream, capers, semi dried cherry tomatoes, lemon</i>	38
Fish of the day MP <i>Served with seasonal produce</i>	38
Pork collar Butt <i>12 hour slow cooked almond fed free range pork, parsnip puree, orange jam pans jus</i>	36
Gnudi <i>Ricotta spinach dumplings, semi dried cherry tomatoes, Forrest mushroom, pomodoro giallo</i>	34
Sides <i>Kumoto tomato, Mozzarella pearls, basil EVOO aged balsamic Roasted kipfler potatoes, cavolo Nero, spec horseradish crème fraiche Charred broccolini /toasted almonds /whipped fetta</i>	12

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