



COVE STEAK HOUSE

Marinated Olives (VG) 14

Warm mixed marinated olives,
citrus zest, rosemary, garlic

Truffle and Chive Chips (V) 16

Truffle aioli

Onion Rings (V) 16


Beer battered onions, chipotle mayo

Arancini (V) 22

Wild mushroom, truffle aioli,
Parmesan, provolone

Gambas (I) 29

Spanish style chili prawns,
cherry tomatoes, parsley, garlic bread





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Crispy Pork Belly 29

Honey bourbon glaze, sesame

Wagyu Anticuchos Skewers (LG) 32

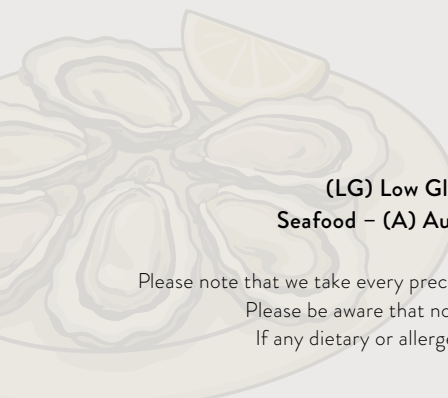
Chimichurri, aioli, black garlic, shallot pickle

Ahi Tuna (I) 34

Apple wood smoked Ahi tuna tartar,
Hass avocado, sesame, shallots, chives,
horseradish cream, wonton

Oyster Natural (1/2 dozen) | (A) (LG) 36

Mignonette, shallot vinegar, lemon



**(LG) Low Gluten | (V) Vegetarian | (VG) Vegan
Seafood – (A) Australian (I) Imported (M) Mixed Origin**

Please note that we take every precaution when accommodating your special meal requirements.

Please be aware that not all ingredients are listed in the dish description.

If any dietary or allergen you may have, please communicate to server.