

COVET

BAR & RESTAURANT

Small Meals

Artisan breads with chilli and lime dust, mango chutney and olive and goats cheese tapenade \$4

Pumpkin and goats cheese arancini, smoked yoghurt and rocket \$7

Salt and pepper calamari, preserved lemon, tomato, Spanish onion and parsley salad \$9

Szechuan spiced duck shanks, sautéed greens and spicy barbeque dressing \$12

Ricotta and porcini tortellini, crushed eggplant, heirloom tomato and tarragon butter sauce \$16

Confit pork belly, rhubarb compote, rosewater floss, watercress and balsamic glaze \$18

Grilled prawns, compressed watermelon, black pepper granita and vanilla bean vinaigrette \$18



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Larger meals

Braised beef short rib, sweet corn puree, charred pearl onions, shallot and mustard relish \$32

Fig and preserved lemon chicken, roasted parsnip puree, chorizo, roasted grapes and port reduction \$26

250g Sirloin, pommes dauphinoise, garlic puree, char grilled broccolini and jus \$42

Blue eye cod, braised witlof, crisp kale and smoked tomato ragout \$32

Cauliflower, bocconcini and truffle risotto, micro herb salad and vincotta \$24

Spiced lamb rump, Israeli cous cous, sundried tomato, pickled onion, baby carrots and smoked yoghurt \$34

Roasted duck breast, beetroot puree, baby vegetables, gingerbread and candied walnuts \$32

Sides

Beer battered chips and garlic aioli
Sautéed vegetables
Garden salad

\$6



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Dessert

Today's cheese served with crackers, quince, figs and dried nuts \$12

Chef's selection of Ice cream and sorbet with macadamia nut praline \$14

Nutella powder, caramelised bananas and toasted coconut ice cream \$9

Mango brulee, lime sorbet and candied lime \$12

Chocolate and peanut butter tart, bruleed bananas, chocolate textures, honey salted peanuts \$15

Coffee

Short Black \$4.00

Long Black \$4.00

Flat White \$4.50

Latte \$4.50

Cappuccino \$4.50

Macchiato \$4.50

Mocha \$4.50

Hot Chocolate \$4.50

Double Shot, Mug \$5.00

Affogato \$8.00

Selection of Teas \$4.00