



Appetizers

GOAT CROQUETTES	15.00
Parma ham herb aioli	
COVE SIGNATURE SALAD (V/GF)	10.00
Created daily from our locally & house grown, lettuce, herbs, vegetables goats' cheese mustard seed dressing	
WILD MUSHROOM SOUP (V/GF)	10.00
truffle oil brie brioche	
HOMEMADE LOBSTER RAVIOLI (S)	20.00
oven dried cherry tomatoes cream leeks	
HOMEMADE PUMPKIN RAVIOLI (V/N)	15.00
oven dried cherry tomatoes, pinenut & basil butter	
BEET & DILL CURED LOCAL WAHOO (GF)	18.00
pickled cucumber crème fraiche	
BEEF CARPACCIO (GF/N)	18.00
arugula walnut Parmesan crisps	
SEARED SCALLOPS (GF)	22.00
cumin carrot puree Blue Waters herb garden oil	

Mains

PLANTAIN GNOCCHI (V)	32.00
oven toasted pumpkin seed kale pesto bok choy	
LOCALLY CAUGHT RED SNAPPER (GF)	38.00
Lemon grass herb infused broth pearl vegetables jasmine rice	
BUTTER POACHED GROUPER (GF)	38.00
charred asparagus corn grilled potatoes	

Please note that all prices are displayed in US\$ and subject to 10% service charge & 15% tax

(14% for hotel residents)

(V) vegetarian (Ve) vegan (GF) gluten free (S) contains shellfish (N) contains nuts

Mains Continued

PAN SEARED LOBSTER & SHRIMP (GF/S)	42.00
potato puree curry butter sauce	
PASTURE RAISED "HALL VALLEY FARM" CHICKEN (GF)	36.00
seared parmesan polenta cake wilted kale home dried tomatoes purple basil jus	

Connoisseur's Choice*

Each item on the Connoisseurs' Choice selection has been handpicked for quality and taste, the beef is aged for 28 days, this creates a tender and succulent cut of meat we are confident you will savour.

GRILLED LOBSTER TAIL (GF/S)*	55.00
garlic parsley butter	
ROASTED WELSH RACK OF LAMB (GF)*	42.00
celeriac puree roasted vegetables Port reduction	
8OZ FILLET STEAK (GF)*	55.00
28 days aged prime cut	
8OZ SIRLOIN STEAK (GF)*	54.00
28 days aged prime cut	
10OZ RIB EYE (GF)*	51.00
28 days aged prime cut	

Choose from one of our special beef rubs

dry chimichurri | cove special dry rub | coffee sugar rub

Sauces

béarnaise | peppercorn | Port wine jus | chilli & garlic butter

Sides – please choose two to accompany your dish

homemade "fat" chips | potato puree | spinach | grilled asparagus &
shaved parmesan | roasted vegetables | herb rice | street corn

** all items on the connoisseur's choice are an additional supplement of \$12.00 if staying on all-inclusive plan*

Please note that all prices are displayed in US\$ and subject to 10% service charge & 15% tax
(14% for hotel residents)

(V) vegetarian (Ve) vegan (GF) gluten free (S) contains shellfish (N) contains nuts



Desserts

HOT CHOCOLATE FONDANT	14.00
homemade white chocolate ice cream, warm rum caramel sauce, allow 10 minutes	
'CARIBBEAN PASSIONFRUIT TART	12.00
honeycomb, basil fruit compote	
VEGAN ESPRESSO CRÈME CARAMEL (V)	12.00
served with a vegan pistachio, coconut biscotti	
COVE'S CLASSIC CREPE SUZETTE*	16.00
flambe tableside, finish with decadent vanilla ice cream *supplement \$6 per person on all-inclusive plan	
VANILLA PANA COTTA	10.00
grilled pineapple & papaya, ginger crumble	
COVE ICE CREAM & SORBET SELECTION	9.00
please inquire with your server for tonight's selection	

Please note that all prices are displayed in US\$ and subject to 10% service charge & 15% tax

(14% for hotel residents)

(V) vegetarian (Ve) vegan (GF) gluten free (S) contains shellfish (N) contains nuts