



Welcome to The Cove

Lloyd, Mike and the team at The Jetson Group welcome you to The Cove. We hope to deliver a unique dining experience, full of great food, friendly service, and the relaxed Northland vibe which this area is famous for.

Our menu has been designed by our Head Chef Luke McGowan, and we hope you agree with us that he has elevated the dishes to a new level.

We love working closely with local suppliers to ensure we deliver the best quality and freshest local produce and ingredients from Te Tai Tokerau, Northland.

Several of our suppliers are based right here in Waipu, you can't get much more local than that! Our fish is caught locally from several suppliers who deliver fresh fish to us daily! Local Waipu No-Spray Market Garden Left Fields provide us with fresh produce. Our goats cheese comes from Belle Chèvre Creamery. James from MKM Eggs brings us fresh pasture eggs and Honey. Our sourdough bread is locally made by Marta at Pinenut Bakery using only organic ingredients, each loaf is handcrafted & individually scored. Which results in an amazing product.

To accompany your delicious meals, we also have local beer, wine and spirits to compliment the flavour's and quench your thirst. Waipu's very own McLeod's Brewery's award-winning craft beer is available at the Cove. We have been proud to offer the incredible wine from the Landing since they opened in 2006. Included in our spirits list are Black Collar produced in Kerikeri.

We hope you agree that supporting local not only brings you a genuine gate to plate experience, but we believe the best of the best food & beverages.

If you would like the opportunity to cook like us at home, try some of the recipes from our very own cookbooks, "The Quay to the Cove" and Global Kitchen" ask our friendly team at payment if you would like to purchase your own copies for yourself or a gift.

Enjoy!



WHANGAREI WHANGAREI WHANGAREI WAIPU COVE

Some tools that may assist with navigating our menu with respect to food allergies.

DF – Dairy Free DF – Dairy Free Option
GF - Coeliac Friendly GFO – Coeliac Friendly Option
GF* – Made with Gluten Free Ingredients GFO* – Gluten Free Ingredient Option

DIETARTY REQUIREMENTS:

For anaphylaxis, coeliac, or any dietary request, please alert our staff to assist you with the menu choices. Whilst care is taken when caring for special requirements, we cannot guarantee an allergy-free environment. Please note that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, meat, onion, garlic, and dairy products.

Brunch

Served from 9:00am - 3:00pm

FULL BUTTER CROISSANT	7.5
Served Warm, Butter & Preserves	
LOCAL PASTURE FARMED EGGS ON TOAST (GFO) (DFO)	14
Poached, Fried or Scrambled, Toasted Buttered Sourdough	
EGG BENEDICT (GFO)	21
Soft Poached Local Pasture Farmed Eggs, Wilted Spinach, Toasted Sourdough, Hollandaise	
THE COVE’S NOT SO FRENCH TOAST	25
Raspberry, Coconut Yoghurt, Edible Flowers	
TURKISH EGGS (GFO)	25
Chilli Butter, Creamy Labneh, Garlic, Herbs, NZ Avocado Oil, Toasted Sourdough, Soft Poached Local Pasture Eggs, Dukkah	
AVOCADO & RICOTTA SMASH (GFO)	27
Waipu Goat’s Cheese, Kawakawa Infused Honey, Ricotta, Soft Poached Local Pasture Eggs, Sourdough Toast, Our Everything Seasoning	
DIY BURRITO	27
Wilted Spinach, Scrambled Eggs, Pickled Onions, Jalapenos, Sour Cream, Tortillas, Chilli Beans, Avocado Ricotta Smash	

OUR BAGEL SELECTION
(NO GLUTEN FREE OPTION AVAILABLE)

• Smoked Salmon, Whipped Waipu Goat’s Chèvre, Capers, Pickled Onion	19.5
• Locally Grown Tomatoes, Chardonnay Vinaigrette, Basil (DF)	16.5
• Gorgonzola Cheese, Mushroom, Wilted Spinach, Caramelised Onion Relish	16.5

Extras

Crispy Bacon	7	Grilled Tomato Slices	6
Cold Smoked Salmon (50g)	8	Local Pasture Farmed Eggs (2)	8
Hash Browns (2)	5	Poached, Fried or Scrambled	
Roasted Mushrooms	8	Toast (2 Slices)	
Locally Made Omak Sausages (2)	9.5	Local Sourdough	5
(Ask for Today’s Option)		Local Wholemeal Sourdough	6
Hollandaise	5	Gluten Free Toast	5.5
Wilted Baby Spinach	6	Avocado Ricotta Smash (80g)	7



Breakfast

Served from 9:00am - 3:00pm

KIDS NOT SO FRENCH TOAST	12
Berry Coulis, Whipped Cream, Maple Syrup	
LOCAL PASTURE FARMED EGG ON TOAST (GFO) (DFO)	7
Poached, Fried or Scrambled, Toasted Buttered Sourdough	

Breakfast Sides

Crispy Bacon	4	Baby Wilted Spinach	3
Hash Brown (1)	2.5	Roasted Mushrooms	4
Local Toast (1 Slice)		Locally Made OMAK Sausage	4.75
Sourdough	2.5	(Ask for Today’s Option)	
Wholemeal Sourdough	3	Grilled Tomato Slices	4
Gluten Free Toast	3		

Dinner

Served from 11:00am - late

CHEESEBURGER & CHIPS	17.5
KIDS FISH & CHIPS (DF)	17
HOT DOG & CHIPS	10
PIZZA, TOMATO & CHEESE (GFO) (DFO)	15
PIZZA, TOMATO, HAM & CHEESE (GFO) (DFO)	16
PIZZA, TOMATO, HAM, PINEAPPLE & CHEESE (GFO) (DFO)	17

ADD ON -
GLUTEN FREE BASE 9” +3
DAIRY FREE CHEESE +2

Dessert

Served from 11:00am - late

CHOCOLATE OR STRAWBERRY GELATO SUNDAE	10
Sprinkles, Marshmallows	

Vegan Friendly

Served 11am - 3pm | 5pm - late

VEGAN FOUGASSE PIZZA BREAD Caramelised Onion, Rosemary, Vegan Cheese (Six Slices)	16.5
SPINACH & CHIA FALAFEL BURGER (GF*) Hummus, Cos, GF Bun, Grated Carrot, Romesco, Fries	27
THE VEGAN PATCH PIZZA (GFO) Pumpkin, Confit Garlic, Kale, Broccolini, Pinenuts, Vegan Mozzarella & Basil Pesto	34
THE VEGAN GREEK PIZZA (GFO) Vegan Mozzarella, Marinated Olives, Capsicum, Red Onion, Capers, Cherry Tomatoes, Romesco	33
TANGIER VEGAN PIZZA (GFO) Hummus, Vegan Mozzarella, Kale, Harissa Roasted Cauliflower, Parsley, Coconut Yoghurt, Dukkah, Pomegranate, Gremolata	33
VEGAN SUMMER SALAD (GF) Melon, Tomato, Red Onion, Cucumber, Mint, Marinated Baked Tofu Crumble, Chardonnay Vinaigrette	25

Vegan Friendly Sides

Served 11am - 3pm
5pm - late

CRISPY FRIES (GF*) Vegan Aioli	11
RAW SALAD (GF) Kale, Carrot, Raisins, Beetroot, Pomegranate Vinaigrette, Nuts & Seeds	15
BROCCOLINI (GF) Romesco Sauce & Roasted Almonds	16

Vegan Friendly Dessert

“THIS IS VEGAN?!” (GF) Cacao, Matcha, Raspberry Mousse & Berry Sorbet	17
SCOOP OF SORBET (GF)	3
Check out the cabinet for a selection of cakes and slices	

Entree

Served 11am - 3pm | 5pm - late

NZ PACIFIC OYSTERS (GF) (DF) ½ Dozen, Served Natural, Ponzu, Lemon, When Available	35
WARMED HOUSE MARINATED OLIVES (GF) (DF) Herb, Garlic, Lemon Zest, Olive Oil, Chilli	15
FOUGASSE PIZZA BREAD (DFO) Fresh NZ Mozzarella, Caramelised Onion, Rosemary, Taleggio (Six Slices)	16.5
ITALIAN CHEESY PIZZA BREAD Mascarpone, Onions, Herb, Fresh NZ Mozzarella (Six Slices)	16.5
FREE RANGE CHICKEN LIVER PARFAIT (GFO) Local Pinenut Bakery Toasted Sourdough, Beetroot Relish	24.5
CEVICHE (GF) (DF) Nz Line Caught Fish, Wasabi Peas, Ponzu, Radish, Furikake, Chilli Oil, Tobiko Caviar	26
BEETROOT & VODKA CURED ORA KING NZ SALMON (GF) (DF) Mukhwass, Hung Beetroot Yoghurt, Pickled Fennel & Red Onion	26
IKA MATA (GF) (DF) NZ Line Caught Fish, Coconut Cream, Capsicum, Chilli, Red Onion, Citrus	26
AROMATIC SQUID (GF*) (DF) Curry Leaf, Toasted Almonds, Fried Garlic, Kaffir Lime, Kewpie, Black Salt	23
SMALL PORK BELLY (GF*) (DF) Twice Cooked, Coriander, Kimchi, Apple, Gochujang Sauce	26
SMALL NZ VENISON TARTARE (GFO) (DF) Saurekraut, Spring Onion, Smoky Tabasco, Cacao Nibs, Pear, Beetroot, Egg Yolk, Sourdough Toast	27
TASTING PLATE Our Family Favourite’s — Ideal to Share	42

Mains

Served 11am - 3pm | 5pm - late

FISH & CHIPS (DF) Tempura Battered New Zealand Gurnard, Crispy Chips, Lemon, Tartare Sauce, Raw Salad	36
LARGE NZ VENISON TARTARE (GF) (DF) Sauerkraut, Spring Onion, Smoky Tobasco, Cacao Nibs, Pear, Beetroot, Egg Yolk, Sourdough Toast, Raw Salad & Fries	45
FISH OF THE DAY Your Waiter Will Advise	45
LARGE PORK BELLY (GF*) (DF) Twice Cooked, Coriander, Kimchi, Apple, Gochujang Sauce	44
FREE RANGE CHICKEN BREAST (GF) Native Herb Rub, Gremolata, Honey Glazed Kumara, Market Greens, Creamy Verde Dressing	44
PRIME STEER, HAND SELECTED BEEF SCOTCH FILLET 250g (GF) Roasted Potatoes, Broccolini, Bone Marrow Compound Butter	49
HAWKE'S BAY NATURAL LAMB RUMP (GF) Served Rare, Harissa Roasted Cauliflower, Dukkah, Garlic & Herb Labneh	47

Sharing Plates

1.2KG SLOW COOKED CENTRAL OTAGO LAMB SHOULDER (GF) (DFO)	99
TWO WEEK DRY AGED 600G NY BEEF STRIP (GF) (DFO) Served Medium-Rare Only	99
<div>All Served With</div> <div>Raw Salad, Romesco, Pickled Onions, Summer Salad, Broccolini</div>	
<div>Add a Bottle of Our Selected Reds for \$60</div>	

Sides

FRIES (GF*)(DF) Aioli	11
BROCCOLINI (GF)(DF) Romesco Sauce, Roasted Almonds	16
RAW SALAD (GF)(DF) Kale, Carrot, Raisins, Beetroot, Pomegranate Vinaigrette, Nuts & Seeds	15
SUMMER SALAD (GF) Melon, Tomato, Red Onion, Cucumber, Mint, Local Waipu Goat's Chèvre, Chardonnay Vinaigrette	18

Burgers

Served 11am - late

“THE BOSS” BEEF Smoked Wagyu Smashed Patties, McClure's Pickles, Hulk Verde Sauce, Brioche Bun, Taleggio Cheese, Tomato, Cos	31
CHICKEN Buttermilk Fried Chicken, Confit Aromatic Cabbage, Brioche Bun, Cos, Pickled Onion, Chipotle Aioli, Fontal Cheese	28
TEMPURA FISH Picklenaise, Tomato, Brioche Bun, Cos, Pickled Onion, Swiss Cheese	28
SPINACH & CHIA FALAFEL BURGER (GFO*) (DFO) Hummus, Cos, Brioche Bun, Grated Carrot, Romesco	26
<div>All Served with Fries & Tomato Sauce</div>	

Pizza

Served 11am - late

MARGHERITA (GFO) Fresh NZ Mozzarella, Cherry Tomatoes, Grana Padano, New Zealand Avocado Oil, Duo of Basil	34
THE PORKY PIG (GFO) (DFO) Chorizo, Pancetta, Pepperoni, Shaved Ham, Pickled Red Onions, Fresh NZ Mozzarella, Chipotle Aioli, Sauerkraut	37
THE QUAY (GFO) Smoked Salmon, Creamy Garlic Ricotta, Capers, Onion, Fresh NZ Mozzarella, Pickles, Fennel, Waipu Goat's Cheese	36
HONG KONG PHOOEY (DFO) (GFO) Hoisin, Roasted Duck, Onion, Capsicum, Fresh NZ Mozzarella, Kimchi, Plum Sauce, Kewpie Mayo, Sesame Seeds	37
GRANDI FORMAGGI (GFO) E.V NZ Avocado Oil, Fresh NZ Mozzarella, Gorgonzola, Fontal, Taleggio, Grana Padano, Toasted Walnuts	33
FLYING BUFFALO (GFO) Smoked Chicken, Fontal, Pancetta, Red Onion, Capsicum, Garlic Ricotta,, Fresh NZ Mozzarella, Buffalo Sauce	36
THE PUMPKIN PATCH (GFO) (DFO) Pumpkin, Local Waipu Goat's Chèvre, Confit Garlic, Kale, Broccolini, Basil Pesto, Pinenuts, Fresh NZ Mozzarella	33
<div>ADD ON -</div> <div>GLUTEN FREE BASE 12” +3.5</div> <div>DAIRY FREE CHEESE +2.5</div>	