



## 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    DFO – Dairy Free Option  
GF – Made with Gluten Free Ingredients    GFO – Gluten Free Ingredient Option    \* - Not Coeliac

#### DIETARY 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

<b>FULL BUTTER CROISSANT</b> Served Warm, Butter & Preserves	7.5
<b>LOCAL PASTURE FARMED EGGS ON TOAST (GFO) (DFO)</b> Poached, Fried or Scrambled, Toasted Buttered Sourdough	15.5
<b>EGG BENEDICT (GFO)</b> Soft Poached Local Pasture Farmed Eggs, Wilted Spinach, Toasted Sourdough, Hollandaise	23
<b>THE COVE'S NOT SO FRENCH TOAST</b> Cinnamon Sugar Dust, Maple Cream, Toasted Pecans	26.5
<b>TURKISH EGGS (GFO)</b> Chilli Butter, Creamy Whipped Yoghurt, Garlic, Herbs, NZ Avocado Oil, Toasted Sourdough, Soft Poached Local Pasture Eggs, Dukkah	26.5
<b>THE COVE SPICY FRY UP (GFO) (DFO)</b> Sauteed Potatoes, Nduja Sausage Meat, Chorizo, Kale, Pickled Onions, Horseradish Crème, Toasted Sourdough, Poached Pasture Farmed Eggs	29
<b>DIY BURRITO</b> Wilted Spinach, Scrambled Eggs, Pickled Onions, Jalapeños, Sour Cream, Tortillas, Chilli Beans	29
<b>OUR BAGEL SELECTION</b> (NO GLUTEN FREE OPTION AVAILABLE)	
• Smoked Salmon, Whipped Lemon Yoghurt, Capers, Pickled Onion, NZ Avocado Oil	18
• Italian Salami, Horseradish Crème, Hot Honey Drizzle, McClure's Pickles	18
• Gorgonzola Cheese, Mushroom, Wilted Spinach, Caramelised Onion Relish, NZ Avocado Oil	16.5

## Extras

Crispy Bacon	8	Grilled Tomato Slices	6
Cold Smoked Salmon (50g)	9	Local Pasture Farmed Eggs (2) Poached, Fried or Scrambled	9.5
Hash Browns (2)	6	Toast (2 Slices)	
Roasted Mushrooms	9	Local Sourdough	6
Locally Made Omak Sausages (2) (Ask for Today's Option)	9.5	Gluten Free Toast	6.5
Hollandaise	5	Wilted Baby Spinach	6



## Breakfast

Served from 9:00am - 3:00pm

<b>KIDS NOT SO FRENCH TOAST</b> Whipped Cream, Maple Syrup	12
<b>LOCAL PASTURE FARMED EGG ON TOAST (GFO) (DFO)</b> Poached, Fried or Scrambled, Toasted Buttered Sourdough	8

## Breakfast Sides

Crispy Bacon	5	Baby Wilted Spinach	4
Hash Brown (1)	3	Roasted Mushrooms	5
Local Toast (1 Slice)		Locally Made OMAK Sausage (Ask for Today's Option)	4.75
Sourdough	3	Grilled Tomato Slices	5
Gluten Free Toast	3.25		

## Dinner

Served from 11:00am - late

<b>CHEESEBURGER &amp; CHIPS</b>	18.5
<b>KIDS FISH &amp; CHIPS (DF)</b>	18.5
<b>HOT DOG &amp; CHIPS</b>	11.5
<b>PIZZA, TOMATO BASE &amp; CHEESE (GFO) (DFO)</b>	16.5
<b>PIZZA, TOMATO BASE, HAM &amp; CHEESE (GFO) (DFO)</b>	17.5
<b>PIZZA, TOMATO BASE, SALAMI &amp; CHEESE (GFO) (DFO)</b>	18.5
<b>PIZZA, TOMATO BASE, HAM, PINEAPPLE &amp; CHEESE (GFO) (DFO)</b>	19

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

## Dessert

Served from 11:00am - late

<b>CHOCOLATE OR STRAWBERRY GELATO SUNDAE (GF)</b> Sprinkles, Marshmallows	10
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## Vegan Friendly

Served 11am - 3pm | 5pm - late

<b>VEGAN FOUGASSE PIZZA BREAD</b> Caramelised Onion, Rosemary, Vegan Cheese (Six Slices)	17.5
<b>BEETROOT &amp; CHIA SEED FALAFEL BURGER (GF*)</b> Gluten Free Bun, Cos Lettuce, Vegan Aioli, Pickled Red Onion, Sauerkraut	28
<b>THE VEGAN PATCH PIZZA (GFO)</b> Pumpkin, Confit Garlic, Kale, Broccolini, Pinenuts, Vegan Mozzarella & Basil Pesto	36.5
<b>THE VEGAN GREEK PIZZA (GFO)</b> Vegan Mozzarella, Marinated Olives, Capsicum, Red Onion, Capers, Cherry Tomatoes, Mint Salsa Verde	35
<b>THE VEGAN BEET-IFUL PIZZA (GFO)</b> Hummus, Vegan Mozzarella, Kale, Pickled Fennel, Walnuts, E.V NZ Avocado Oil, Trio of Beetroot	35
<b>WARM VEGAN WINTER SALAD (GF*)</b> Roasted Beetroot, Herbed Hummus, Broccolini, Pumpkin, Baby Carrots, Toasted Walnuts, Sweet Onion Dressing & Falafel Bites	25

## Vegan Friendly Sides

Served 11am - 3pm  
5pm - late

<b>CRISPY FRIES (GF*)</b> Vegan Aioli	11
<b>RAW SALAD (GF)</b> Kale, Carrot, Raisins, Beetroot, Pomegranate Vinaigrette, Toasted Nuts & Seeds	16.5
<b>BROCCOLINI (GF)</b> Mint Salsa Verde & Roasted Almonds	18

## Vegan Friendly Dessert

<b>CHOCOLATE MELT ME MAYBE (GF)</b> Molten Lava Centre, Cacao Nib Crumble & Berry Sorbet (Please allow 15 min to prepare)	18
<b>SCOOP OF SORBET (GF)</b>	5

Check out the cabinet for a selection of cakes and slices

## Entree

Served 11am - 3pm | 5pm - late

<b>NZ PACIFIC OYSTERS (GF) (DF)</b> ½ Dozen, Served Natural, Ponzu, Lemon, When Available	35
<b>WARMED HOUSE MARINATED OLIVES (GF) (DF)</b> Herb, Garlic, Lemon Zest, Olive Oil, Chilli	16
<b>FOUGASSE PIZZA BREAD (DFO)</b> Fresh NZ Mozzarella, Caramelised Onion, Rosemary, Taleggio (Six Slices)	17.5
<b>ITALIAN CHEESY PIZZA BREAD</b> Mascarpone, Onions, Herb, Fresh NZ Mozzarella (Six Slices)	17.5
<b>FREE RANGE CHICKEN LIVER PARFAIT (GFO)</b> Local Pinenut Bakery Toasted Sourdough, Beetroot Relish	25.5
<b>BEETROOT &amp; VODKA CURED ORA KING NZ SALMON (GF)</b> Mukhwass, Hung Beetroot Yoghurt, Pickled Fennel & Red Onion	27
<b>AROMATIC SQUID (GF*) (DF)</b> Curry Leaf, Toasted Almonds, Fried Garlic, Kaffir Lime, Kewpie, Black Salt	24
<b>SPICY ASIAN PORK BELLY (GF*) (DF)</b> Twice Cooked, Coriander, Kimchi, Apple, Gochujang Sauce	28/44
<b>BEEF TATAKI (GF) (DF)</b> Rare-Seared Sliced Fillet, Nori Oil, Umami Mushrooms, Kewpie Mayo, Our Yuzu Chilli Kosho	28
<b>SOUP OF THE DAY</b> Seasonal Driven, Chef Created - Served with Local Sourdough Toast	26
<b>TASTING PLATE</b> Our Family Favourite's — Ideal to Share	44

## Mains

Served 11am - 3pm | 5pm - late

<b>FISH OF THE DAY</b> Your Waiter Will Advise	46
<b>FISH &amp; CHIPS (DF)</b> Tempura Battered New Zealand Gurnard, Crispy Chips, Lemon, Tartare Sauce, Raw Salad	38
<b>POTATO GNOCCHI</b> With San Marzano Tomato Ragù, Buffalo Mozzarella, Wilted Baby Spinach, Parmesan, NZ Avocado Oil	38
<b>OR</b> With NZ Cervena Venison Cheeks Ragù, Parmesan, Seasonal Greens	44
<b>FREE FARMED NZ PORK BELLY (GF)</b> Slow Cooked Pork Belly, Smoked Kumara Puree, Charred Broccolini, Pork Jus, Hazelnuts, Beetroot Relish	45
<b>FREE RANGE CHICKEN BREAST (GF)</b> Creamy Mushroom Risotto, Pancetta, Mascarpone, Grana Padano	44
<b>HAWKE'S BAY NATURAL LAMB RUMP (GF) (DFO)</b> Ras El Hanout Marinated Rump (Served Rare), Warm Roast Vegetable & Puy Lentil Salad, Mint Salsa Verde, Toasted Almonds, Whipped Yoghurt	46
<b>BUTCHERS CUT</b> Your Waiter Will Advise... Served With Fries, Salad & Béarnaise Sauce When Available	48

## Sharing Plates

<b>1.2KG SLOW COOKED CENTRAL OTAGO LAMB SHOULDER (GF) (DFO)</b>	109
<b>TWO WEEK DRY AGED 600G NY BEEF STRIP (GF) (DFO)</b> Served Medium-Rare Only	109
All Served With Raw Salad, Mint Salsa Verde, Pickled Onions, Salt Baked Potatoes, Broccolini, Jus	
Add a Bottle of Our Selected Reds for \$60	

## Sides

<b>FRIES (GF*) (DF)</b> Aioli	11
<b>BROCCOLINI (GF) (DF)</b> Mint Salsa Verde, Roasted Almonds	18
<b>RAW SALAD (GF) (DF)</b> Kale, Carrot, Raisins, Beetroot, Pomegranate Vinaigrette, Toasted Nuts & Seeds	16.5
<b>WARM WINTER SALAD (GF) (DF)</b> Roasted Beetroot, Herbed Hummus, Broccolini, Pumpkin, Baby Carrots, Toasted Walnuts, Sweet Onion Dressing	19

## Burgers

Served 11am - late

<b>"THE BOSS" BEEF</b> Smoked Wagyu Smashed Patties, McClure's Pickles, Hulk Verde Sauce, Brioche Bun, Taleggio Cheese, Tomato, Cos	34
<b>KOREAN CHICKEN</b> Togarashi Fried Chicken, Yuzu Infused Kewpie Mayo, McClure's Pickles, Brioche Bun, Cos	31
<b>TEMPURA FISH (DFO)</b> Kewpie Mayo, Kimchi, Brioche Bun, Cos, McClure's Pickles, Swiss Cheese	32
<b>BEETROOT &amp; CHIA SEED FALAFEL BURGER (GFO*) (DFO)</b> Brioche Bun, Cos Lettuce, Vegan Aioli, Pickled Red Onion, Sauerkraut	28
All Served with Fries & Tomato Sauce	

## Pizza

Served 11am - late

<b>MARGHERITA (GFO)</b> Fresh NZ Mozzarella, Cherry Tomatoes, Grana Padano, New Zealand Avocado Oil, Fresh Basil & Pesto	36.5
<b>THE PORKY PIG (GFO) (DFO)</b> Chorizo, Pancetta, Salami, Shaved Ham, Pickled Red Onions, Fresh NZ Mozzarella, Chipotle Aioli, Sauerkraut	38
<b>THE QUAY (GFO)</b> Smoked Salmon, Creamy Garlic Ricotta, Capers, Onion, Fresh NZ Mozzarella, Pickles, Fennel, Waipu Goat's Cheese	38
<b>HONG KONG PHOOEY (GFO) (DFO)</b> Hoisin, Roasted Duck, Onion, Capsicum, Fresh NZ Mozzarella, Kimchi, Plum Sauce, Kewpie Mayo, Sesame Seeds	38
<b>GRANDI FORMAGGI (GFO)</b> E.V NZ Avocado Oil, Fresh NZ Mozzarella, Gorgonzola, Fontal, Taleggio, Grana Padano, Toasted Walnuts	36.5
<b>FLYING BUFFALO (GFO)</b> Smoked Chicken, Fontal, Pancetta, Red Onion, Capsicum, Garlic Ricotta, Fresh NZ Mozzarella, Buffalo Sauce	38
<b>THE PUMPKIN PATCH (GFO) (DFO)</b> Pumpkin, Local Waipu Goat's Chèvre, Confit Garlic, Kale, Broccolini, Basil Pesto, Pinenuts, Fresh NZ Mozzarella	36.5
ADD ON - GLUTEN FREE BASE 12" +3.5 DAIRY FREE CHEESE +3.5	