# COOKE'S RESTAURANT & BAR -

Our produce driven approach ensures we use the best natural wholefoods and place an importance on choosing organic and ethical ingredients. We believe food should make you feel good! Organic and free range products are not only good for body health but also for the soil. We are passionate about creating our own food, such as cold pressed juices, pickles and ferments, house made preserves, activated nuts, churned butter and homemade jams.

The menu is designed to be shared and enjoyed by the whole table. Food will be served when ready unless requested to be served together.



POPPED CORN crackling dust or sumac 9

> OYSTERS chilli granite 5 ea

OLIVES lemon | fennel and rosemary 10

> DUCK FAT POTATO mustard crème fraiche 10

PRAWN TAPAS kumara | poached egg dressing 15

BUTTERMILK CHICKEN NIBBLES cornbread | maple syrup 16

> LAMB SLIDERS pulled lamb | aioli 18

### SIDES

ICEBERG WEDGE and mustard crème fraiche 7

DUCK FAT POTATO 6

FARMERS' VEGES 6

#### DESSERTS

CHOCOLATE BAR orange purée | black olive 12

ELDERFLOWER & COCONUT ESPUMA red summer fruits | berry sorbet 12

> LICORICE PANACOTTA marshmallow | spiced cake 12

RICOTTA CHEESECAKE lemon curd | raspberry 12

## SMALL PLATES

FISH TACO corn tortilla | salsa | cabbage | coriander cream 8 ea

TRUFFLE NUT MINCE cracker | baby cos | avocado 14

RISOTTO bitter greens | peas | saffron 19

CHICKEN LIVER PARFAIT brioche | rhubarb compote 20

#### **BIGGER PLATES**

GRILLED CAULIFLOWER pumpkin seed | pickled date | cumin parsnip | salsa verde 22

ORGANIC HAWKE'S BAY CHICKEN beetroot | garlic ash | buckwheat salad 32

FLAT IRON STEAK bread gnocchi | togarashi | onion purée 27

LINE CAUGHT FISH kumara miso | spinach | dashi gel 29

PRESSED LAMB LEG coarse polenta | peas | goat's cheese 30

#### SIGNATURE DISH

This dish pays homage to a bygone era. The dish takes its inspiration from the 1930s and the original restaurant of Windsor House.

CRUMBED PORK SHOULDER scotch | apple sauce | crackling | potato pave 34

#### ORGANIC CHEESE

MAHOE BLUE ORGANIC BLEU (20 grams) farm house cheese | Northland | cow 12 balanced fruity acidity without the bite

THE CHEESE WITH NO NAME (20 grams) Hawke's Bay | sheep 12 petit lactic set cheese with a mouthfeel paste, central pith and big gusty farm flavours

CWMGLYN FARMHOUSE CHEESE (20 grams) single origin | Eketahuna | cow 12 single origin | traditional rennet

#### SELECTION OF THREE CHEESES 32

All served with fig preserve | sesame and fennel lavosh | nuts

\* INSPIRED by her PLEASE INFORM THE WAIT STAFF OF ANY ALLERGIES

TAPAS 2PM ONWARDS . DINNER MENU 5.30 PM - 10.00 PM . HOTEL GRAND WINDSOR 58 - 60 QUEEN ST, AUCKLAND