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.

BUTTERMILK CHICKEN NIBBLES cornbread maple syrup	16
BEETROOT SALAD roasted goats cheese candied walnuts	14
TRUFFLE NUT MINCE cracker baby cos avocado	14
ICEBERG WEDGE SALAD activated nuts ranch dressing	14
GRILLED CAULIFLOWER pumpkin seed pickled date cumin parsnip	22
FISH TACO CORN TORTILLA salsa cabbage coriander cream	8 ea
REUBEN SANDWICH brisket pickles house potatoes	18
1/3 POUNDER HAMBURGER salad cheese bacon house potatoes	18
PRESSED LAMB LEG coarse polenta peas goat's cheese	27
FLAT IRON STEAK bread gnocchi togarashi onion purée	27
DESSERTS	
CHOCOLATE BAR orange purée black olive	12
ELDERFLOWER & COCONUT ESPUMA red summer fruits berry sorbet	12
RICOTTA CHEESECAKE lemon curd raspberry	12