
COOKE'S

- RESTAURANT & BAR -

FESTIVE CELEBRATION MENU \$50

SOURDOUGH organic extra virgin olive oil

1st Course

SCALLOPS cauliflower puree | chorizo

or

PORK CROQUETTE cured salmon remoulade | aioli

2nd Course

LINE CAUGHT FISH rice | seaweed butter | water chestnut

or

SUMAC CHICKEN roast pumpkin | orange blossom tomato | burnt butter yogurt

or

SMOKED BRISKET roasted onion & ash | polenta | prawn kaitaifi

Served with

SALAD LEAVES crème fraiche dressing | parmesan

DUCK FAT POTATO

3rd Course

KAFFIR LIME & COCONUT ice cream | lychee & rose

TEA OR COFFEE

Menu subject to seasonal availability