
COOKE'S

- RESTAURANT & BAR -

CHRISTMAS DAY MENU \$195

Add organic wine pairing \$80

A glass of Paul Goerg Premier Cru vintage champagne on arrival

Amuse bouche

TRUFFLE BREAD & BUTTER PUDDING parmesan custard

Wine match: Vaccaro D'Avola Rose, Italy

First entree

CRAYFISH & PRAWN SALAD | custard | caviar

DUCK LIVER PATE | ginger confit | sourdough

Wine match: Yalumba Chardonnay, Australia

Second entree

ORA KING SALMON roe | green olive | pickled radish

Wine match: Villa Maria Sauvignon Blanc, Marlborough

Sorbet

Rhubarb & rose sorbet | lillet blanc jelly

Butchers cut

FIRSTLIGHT WAGYU SIRLOIN & BRISKET porcini polenta | leeks | shiraz glaze

Wine match: Merlot Villa Maria, Hawkes Bay

Dessert

INTENSE DARK CHOCOLATE lemon cream | mandarin | textures

Wine match: Misha's Limelight Riesling, Marlborough

TEA OR COFFEE

Petit fours

Cherry treacle tart | bon bons

Menu subject to seasonal availability