

RESTAURANT MONTH

COOKE'S

THREE COURSE MENU | \$55

TO START

truffled croissant pudding, parmesan cream, pork
floss

OR

roast beet salad, cashew butter, coffee crumbs

OR

lamb bon bons, aioli, pickles

THE DUCHESS

cointreau, prosecco, passionfruit

MAIN

seafood & butternut risotto, oyster panacotta

OR

roasted brassicas, date pickle, candied seeds

OR

grilled lamb loin, root puree, roasted eggplant, candied eggplant

G& TEA

gin, peach schnapps, raspberry tea, lime, iced tonic

OR

WINDSOR DELIGHT

maker's mark, port, orange bitters

DESSERT

black currant coconut gelato, rhubarb

OR

date pudding, dulce le leche, caramel ice cream

ESPRESSO MARTINI

finlandia vodka, espresso, quick brown fox coffee liqueur

Pair with our selected cocktails for \$39.00 per person or \$ 15 per pairing.

RESTAURANT
MONTH - AUGUST 1-31



Please inform the wait staff of any allergies.