

DINNER MENU

COOKE'S

5PM TO 10PM

Cooke's takes its name from the restaurant in the original Windsor House. Today Hotel Grand Windsor is an ideal meeting place with unmatched ambience. Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

SMALL PLATES

CLEVEDON OYSTERS HALF DOZEN GF mignonette dressing	\$30.0
CHEESE & CROISSANT PUDDING parmesan cream black garlic	\$19.0
FRIED CHICKEN house made sweet chilli shortbread	\$19.0
CURED ORA KING SALMON chorizo pate preserved lemon mayo lavosh	\$24.0
WINTER BEETROOT VG carrots pickles candied walnuts	\$21.0
CRISP SMOKED SHORT RIBS GF penang nut butter coconut	\$22.0
SEAFOOD VELOUTE crayfish tuna rouille scallop toast	\$32.0

BIG PLATES

QUINOA & KUMARA ROSTI GF VG cashew date pickle vermicelli	\$32.0
PRAWN & SCALLOP butternut risotto oyster panacotta brown butter crumbs	\$36.0
CONFIT CHICKEN LEG truffle pudding confit garlic ginger carrots	\$39.0
BLACKENED MARKET FISH GF chorizo spiced peppers eggplant	\$47.0
GRILLED LAMB LOIN polenta shoulder croquette whipped feta	\$48.0

FROM THE GRILL

SAVANNAH EYE FILLET (200gm) black pudding	\$55.0
RIB EYE (450gm) GF olive & shallot salsa	\$65.0
SERVED WITH braised baby onions buttermilk mash GF	
CHOOSE FROM bearnaise cafe de paris butter red wine jus	

SIDES

QUINOA & FETA SALAD GF seeds	\$14.0
TRUFFLE MAC N CHEESE parsley crumb	\$14.0
BEER BATTERED FRIES aioli parmesan	\$14.0
CHARRED BROCCOLI & MINT SALAD GF feta	\$14.0

DESSERT

GINGER & DATE PUDDING V brandy butter sauce hazelnut dulce le leche ice cream	\$16.0
DARK CHOCOLATE & SHERRY TART VG yuzu & white chocolate truffle ice cream	\$22.0
WINTER BOUNTY VG GF pumpkin pie rhubarb sorbet orange	\$16.0
FIG CHEESECAKE V blue cheese poached pear riesling jelly prune	\$16.0

V VEGETARIAN | VG VEGAN | DF DAIRY FREE | GF GLUTEN FREE

Please inform the wait staff of any allergies.