

MENU

COOKE'S

FESTIVE CELEBRATION MENU

\$79pp

Include wine pairing for an additional \$45pp.

Available for both lunch and dinner from the 1st of November until the 24th of December.

Amuse bouche

CLEVEDON OYSTER GF
mignonette dressing

Te Mata Estate Chardonnay, Hawke's Bay, NZ

First entree

SCALLOP
sweet chilli | sumac shortbread

Cable Bay Awatere Valley Sauvignon Blanc, Marlborough, NZ

Second entree

MAYO & MAPLE CHICKEN
truffle bread | parmesan cream

RUA Pinot Noir Rose, Central Otago, NZ

Main

MARKET FISH GF
chorizo pate | candied eggplant | white wine veloute

or

ANGUS EYE FILLET GF
paris mash | olive & shallot salsa

Carrick 'unravelling' Pinot Noir, Central Otago, NZ

or

Grant Burge 'miamba' Shiraz, Barossa Valley, AUS

Dessert

ELDERFLOWER & COCONUT ESPUMA VG GF
citrus sorbet | berries

Zephyr Noble Riesling, Marlborough, NZ

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Please inform the wait staff of any allergies.