

LUNCH MENU

COOKE'S

11AM TO 2PM

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.

BRUNCH PLATES

CREAMED MUSHROOMS sourdough bacon poached eggs	\$24.0
SHAKSHOUKA spiced peppers & tomato feta lamb bon bon	\$25.0
SAVOURY CREPE slow cooked beef hash nut butter coconut poached eggs nut & date crumble GF	\$25.0

DESSERTS

GINGER & DATE PUDDING V brandy butter sauce hazelnut dulce leche	\$16.0
DARK CHOCOLATE & SHERRY TART VG yuzu & white chocolate truffle ice cream	\$22.0
WINTER BOUNTY VG GF pumpkin pie rhubarb sorbet	\$16.0

LUNCH PLATES

FRIED CHICKEN home made sweet chilli shortbread	\$19.0
CAESAR SALAD cos bacon soft egg croutons	\$20.0
HOMEMADE CHICKEN & CAMEMBERT PIE buttermilk mash gravy	\$19.0
PRAWN & SCALLOP butternut risotto oyster panacotta brown butter crumbs	\$38.0
CONFIT CHICKEN LEG truffle pudding confit garlic ginger carrots	\$38.0
BLACKENED MARKET FISH GF chorizo spiced peppers eggplant	\$39.0
GRILLED LAMB LOIN polenta shoulder croquette whipped feta	\$48.0

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

Please inform the wait staff of any allergies.