

MENU

COOKE'S

CHRISTMAS DAY 2021

\$199pp. Include wine pairing for an additional \$85pp.

*Louis Roederer Brut Premier - Reims, France on arrival*

Amuse Bouche

TEMPURA OYSTER  
oyster panacotta | lemon

*Cable Bay Chardonnay, Auckland, NZ*

First Entree

SMOKED LAMB LOIN GF  
pea & mint salad | feta | pomegranate gastrique

*AIX Rose - Cotes de Provence, France*

Second Entree

TUNA TARTARE  
mango gazpacho | crayfish rouille | pomegranate

*Jules Taylor Sauvignon Blanc, Marlborough NZ*

Palate Cleanser

CITRUS SORBET V  
verjus jelly

Butcher's Cut

ANGUS BEEF  
smoked short rib | mushroom puree & onion veloute | truffle pudding

*Maude Pinot Noir, Central Otago, NZ*

Flavours of Christmas

DECONSTRUCTED WHITE CHOCOLATE LUXE TRIFLE V  
meringue | strawberry | sherry

*Jules Taylor Late Harvest Sauvignon Blanc, Marlborough NZ*

Petits Fours

CHRISTMAS MINCE BROWNIE V | ORANGE BLOSSOM ALMONDINE V  
*Taylor's Fine Tawny Port, Duoro Valley, Portugal*

Please inform the wait staff of any allergies.

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE