

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
FRIED CHICKEN house made sweet chilli shortbread	\$19.0
CURED ORA KING SALMON chorizo pate preserved lemon mayo lavosh	\$24.0
MARINATED TOMATO V strawberry fromage blanc candied walnut	\$21.0
CRISP SMOKED SHORT RIBS GF penang nut butter coconut	\$24.0

BIG PLATES

QUINOA & KUMARA ROSTI GF VG cashew date pickle vermicelle	\$34.0
PRAWN & SCALLOP butternut risotto oyster panacotta brown butter crumbs	\$39.0
BLACKENED MARKET FISH GF chorizo spiced peppers eggplant	\$39.0
GRILLED LAMB LOIN polenta shoulder croquette whipped feta	\$48.0
FRUITS OF THE OCEAN crayfish oysters tuna ceviche scallop toast herbed tartare sauce	\$48.0

FROM THE GRILL

ANGUS EYE FILLET (200gm) black pudding	\$55.0
ANGUS 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
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	\$19.0
DARK CHOCOLATE & SHERRY TART GF V yuzu & white chocolate truffle ice cream	\$22.0
STRAWBERRY CHEESECAKE V vicotto rhubarb sorbet	\$19.0
LEMON PIE lemon curd tart crumbs meringue kaffir lime gelato	\$19.0

Please inform the wait staff of any allergies.

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