

NEW YEAR'S EVE

COOKE'S

\$190pp. Include wine pairing for an additional \$80pp.

Louis Roederer Brut Premier NV Champagne- Reims, France on arrival

CURED ORA KING SALMON RILLETTE
sourdough cracker | pickled walnut

CRAYFISH & PRAWN COCKTAIL ON BRIOCHE
marie rose | black olive

2020 Te Mata Chardonnay, Hawke's Bay, NZ

FRESH MOZARELLA V
anchovy paste | house made cracker

2021 Jules Taylor Sauvignon Blanc, Marlborough, NZ

SMOKED LAMB LOIN SALAD GF
pea & broccoli | goats cheese curd

2019 AIX Rosé – Côtes de Provence, France

SORBET GF VG
orange blossom

BUTCHER'S CUT GF
smoked beef | buttermilk potato | pinot jus | truffle mascarpone

2018 Pegasus Bay Merlot Carbernet, North Canterbury, NZ

or

GRILLED FISH
tobiko risotto | oyster beignet | white wine emulsion

2019 Maude Pinot Noir, Central Otago, NZ

FROMAGE BLANC V
rum cake | kaffir lime ice cream | vanilla sable | berries of the moment

2018 Jules Taylor Late Harvest Sauvignon Blanc, Marlborough, NZ

Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE