

FESTIVE CELEBRATION MENU

COOKE'S

LUNCH & DINNER \$79 PER PERSON

AMUSE BOUCHE

CLEVEDON OYSTER GF
mignonette dressing

1ST ENTREE

SCALLOP
sweet chilli | polenta

2ND ENTREE

MAYO & MAPLE CHICKEN
quinoa salad | parmesan & cabbage

MAINS

MARKET FISH
chorizo pate | candied eggplant | white wine veloute

or

ANGUS EYE FILLET
paris mash | olive & shallot salsa

DESSERT

CHOCOLATE TORTE V
truffle ice cream

menu subject to seasonal availability

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies