

# ALL DAY MENU

# COOKE'S

11AM TO 9PM

Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

## ENTREES

### CLEVEDON OYSTERS **GF**

spicy mezcza mignonette | gin & tonic granita

half  
dozen

\$38.0  
\$76.0

### KOKODA TREVALLY SASHIMI **GF DF**

coconut sriracha sauce | fried shallots | chili |  
spring onion | cherry tomatoes

\$28.0

### BUTTERMILK FRIED CHICKEN

gochujang aioli

\$27.0

### HOUSE MADE SPICED CURED

#### WAGYU **GF**

lemon infused evo oil | rucola | grana Padano  
foam

\$28.0

### TORTELLONI **V**

pear | walnut | gorgonzola

\$24.0

### ŌRA KING SALMON MOSAIC

cucumber and jalapeno gazpacho | yuzu gel  
| wasabi and avocado mascarpone puree |  
squid ink tuile | tobiko

\$30.0

### WAITOA CHICKEN BREAST **GF**

sweet potato gratin | cavolo nero | baby beets |  
broccolini | jus

\$40.0

### RUSTICHELLA LINGUINE **VG**

pistachio rosemary pesto | semi dried tomatoes |  
sourdough lemon crumbs

\$31.0

### HOUSE MADE PAPPARDELLE

porcini | scallops | cavolo nero

\$37.0

## SIDES

### KUMARA FRIES **GF**

sweet chili mayo

\$16.0

### SEASONAL VEGETABLES **GF V**

dukkha | mandarin oil

\$16.0

### FRIED POTATO SKINS **GF**

aioli

\$18.0

### GARDEN SALAD **GF DF**

honey mustard dressing

\$15.0

## MAINS

### LINE CAUGHT FISH OF THE DAY **GF**

cloudy bay clams | roasted witloof | heirloom  
tomatoes foam

\$39.0

### LUMINA LAMB LOIN **GF DF**

baby beetroot | broccolini | cannellini puree | mint  
jus

\$48.0

### CANTER VALLEY PAN SEARED

#### DUCK BREAST **GF**

earth gems | baby carrots | caramelized onion  
puree | jus

\$43.0

### PURE SOUTH HANDPICKED EYE

#### FILLET **GF**

parsnip puree | roasted leek | baby carrots | nori  
butter | jus

\$50.0

### SOUP OF THE DAY

\$25.0

## DESSERTS

### COFFEE CRÈME BRULEE **GF**

pear and rosemary sorbet | candied red chili

\$24.0

### PISTACHIO NAMELAKA **V (OPTIONAL GF)**

cacao nib marshmallow | blood orange gel |  
lengua de gato

\$24.0

### VALRHONA DARK CHOCOLATE GELATO **GF V**

roasted peach | blueberry meringue | yuzu

\$24.0

### SUMMER BERRIES TART

saffron crème patissiere | Greek yoghurt sorbet

\$24.0

### SUNDAE TRIO **GF**

house made assorted gelato | sorbet

\$24.0

### NZ AWARD WINNING CHEESES

fresh fruit | quince jelly | honeycomb | crackers

\$33.0 2 cheeses  
\$46.0 3 cheeses

please inform the wait staff of any allergies.

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