

DINING MENU

COOKE'S

Cooke's takes its name from the restaurant in the original Windsor House. Today Hotel Fable Auckland 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.

ENTREE

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| LOCAL OYSTER GF/DF lemon & chardonnay mignonette | \$33.0 <small>HALF</small> \$66.0 <small>DOZEN</small> |
| WHIPPED RICOTTA V butternut dukkha raisin crostini | \$24.0 |
| MARKET FISH CRUDO GF/DF raw fish jalapeno emulsion coconut lemon radish cherry tomato | \$28.0 |
| BUTTERMILK FRIED CHICKEN GF sticky maple soy sesame | \$23.0 |
| CONFIT SALMON GF/DF ginger lime glaze wasabi mayo daikon pickle puffed rice | \$29.0 |

MAIN

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| CRAYFISH LINGUINE tomato lemon chili parmesan | \$59.0 |
| HAWKES BAY LAMB RUMP GF/DF cumin salt crispy parsley balsamic molasses coconut yoghurt | \$42.0 |
| FISH OF THE DAY GF line caught fish fillet corn pickled raisin hazelnut caper | \$42.0 |
| AGED BEEF EYE FILLET GF parsnip soy garlic butter onion brulee pickled mustard jus | \$55.0 |
| RICOTTA GNUDI V mushrooms black garlic pine nut parmesan | \$39.0 |

SIDES

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| TRIPLE COOKED AGRIA POTATO GF V onion salt parmesan truffle creme fraiche | \$16.0 |
| POLENTA CHIPS GF V truffle oil parmesan | \$14.0 |
| BRUSSEL SPROUT GF V romesco lemon oil | \$14.0 |

DESSERTS

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| MILLE FEUILLE chocolate creamux vanilla diplomat raspberry sorbet white choco crumb | \$22.0 |
| EARL GREY CREME BRÛLÉE GF lychee strawberry powder mango sorbet | \$22.0 |
| COCONUT FOAM VG GF tropical fruit salsa pineapple jam apple sorbet | \$22.0 |
| CHEESE BOARD V chefs selection of cheese honeycomb fruits quince crackers | |
| 2 cheeses | \$28.0 |
| 3 cheeses | \$42.0 |

Please inform the wait staff of any allergies.

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