

BAR SNACKS MENU

# COOKE'S

ENTREE

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CHARCUTERIE BOARD cured meats   nz award winning cheeses   marinated olives   cornichons   stuffed peppers   house bread	\$32.0
TUNA CEVICHE GF DF olive crisp   balsamic pearls   cucumber avocado oil   apple radish slaw	\$26.0
KUMARA FRIES DF aioli	\$14.0
BUTTERMILK FRIED CHICKEN GF jalapeno aioli	\$25.0
CHICKEN SLIDERS DF apple and radish slaw   chipotle aioli	\$22.0
FISH SLIDER DF tartare sauce   tomato kasundi   mesclun	\$24.0
LUCIANA STYLE POLIPETTI DF cherry tomatoes   white wine   black olives   house made focaccia	\$25.0
FRIED POTATO SKINS V truffle mascarpone	\$16.0
SAFFRON ARANCINI V green peas   mozzarella   preserved lemon   smoke yoghurt	\$22.0

please inform the wait staff of any allergies.

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