

COOKE'S

ALL DAY MENU
AVAILABLE 11:00AM - 09:00PM

ENTREES

CLEVEDON OYSTERS GF shallot mignonette half dozen	\$40.0 \$80.0
HEIRLOOM TOMATO GAZPACHO V GF burrata citrus oil basil powder	\$30.0
BUTTERMILK FRIED CHICKEN black garlic aioli	\$28.0
NZ PRAWN COCKTAIL GF DF blood orange passion fruit baby cos pomelo marie rose crispy seaweed	\$29.0
NZ KING SCALLOPS GF butternut puree citrus beurre blanc emulsion macadamia filo pastry	\$26.0
PORK BELLY ROULADE GF DF celeriac & apple remoulade jus	\$30.0

MAINS

FISH OF THE DAY vine tomato bearnaise sauce broccolini powder green peas	\$40.0
WAITOA CHICKEN LEG confit chicken leg potato & celeriac mash green velouté baby carrot	\$42.0
SCOTCH FILLET GF mushroom puree pommes anna baby carrot snow peas shoots jus	\$45.0
PURE SOUTH EYE FILLET GF butternut puree shitake mushroom broccolini jus	\$50.0
TE MANA LAMB RACK GF DF peas salsa jus potato strings	\$45.0
ROASTED KOANGA BUTTERNUT VG hummus pomegranate broccolini dukkah sage	\$40.0

MAINS

MANDILLI black tiger prawn bisque courgette citrus oil	\$40.0
SOUP OF THE DAY V	\$25.0
SIDES	
KUMARA FRIES GF DF aioli	\$16.0
ROASTED SEASONAL VEGETABLES GF V dukkha lemon & chilli oil	\$18.0
GRILLED CORN ON A COB GF V whipped herb chilli butter	\$16.0
FRIES GF DF aioli	\$16.0
WATERMELON SALAD GF V balsamic dressing rocket feta cheese cucumber pumpkin seeds	\$16.0

DESSERTS

CHOCOLATE CREAMEAUX VG GF almond praline strawberry compote kaffir lime sorbet	\$27.0
COOKE'S SUNDAE BOWL assorted ice cream meringue chocolate syrup fresh berries wafer	\$27.0
LECHE FLAN (CRÈME CARAMEL) GF caramel sauce sans rival	\$27.0
MANGO AND BASIL VACHERIN GF mango sorbet basil vanilla ice cream lime kisses meringue	\$27.0
TIRAMISU coffee liqueur whitakers dark chocolate lady fingers	\$27.0
NZ AWARD WINNING CHESSES fresh fruit quince jelly honey comb crackers	
2 CHEESSES	\$35.0
3 CHEESSES	\$48.0

please inform the wait staff of any allergies | Accor discount does not apply to Oysters

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