

# ALL DAY MENU

# COOKE'S

11AM TO 9PM

## ENTREES

### CLEVEDON OYSTERS GF

merlot mignonette

half  
dozen

\$35.0  
\$70.0

### TUNA CEVICHE GF DF

olive crisp | balsamic pearls | cucumber  
avocado oil | apple radish slaw

\$26.0

### BUTTERMILK FRIED CHICKEN

jalapeno aioli

\$25.0

### HOUSE SMOKED SALMON GF DF

celeriac remoulade | herb emulsion

\$28.0

### LUCIANA STYLE POLIPETTI DF

cherry tomatoes | white wine | black olives |  
house made focaccia

\$25.0

### TOMATO SORBET V

marinated buffalo cheese | cherry tomatoes |  
basil oil | garlic tuile

\$24.0

### RAVIOLO

egg yolk | ricotta | brown butter | truffle crisps

\$22.0

## MAINS

### KUMARA AND BUFFALO RICOTTA GNOCCHI V

broccolini | mint rocket pesto | hazelnuts

\$29.0

### HOUSE MADE SQUID INK TAGLIATELLE

tiger prawns | bottarga | lemon oil

\$34.0

### RUSTICHELLA SPAGHETTI VG

black olives pesto | crispy bread | exotic  
mushrooms | courgette puree

\$29.0

### SAVANNAH EYE FILLET GF

salsa verde | baby carrots | nduja butter | jus

\$48.0

### LAMB TWO WAYS GF

lumina lamb rack and shoulder | peas | sunflower  
seeds | pinot jus

\$46.0

### FISH OF THE DAY GF

puy lentil | smoked red cabbage puree | fennel  
lamelles (price is subject to change)

\$37.0

### CHICKEN ROULADE GF

chicken breast | prosciutto | mushroom duxelles |  
amaretto butternut puree | edamame

\$38.0

## SIDES

### KUMARA FRIES GF

aioli

\$14.0

### SEASONAL VEGETABLES GF V

dukka | mandarin oil

\$14.0

### FRIED POTATO SKINS GF

truffle mascarpone

\$16.0

### GARDEN SALAD GF V DF

pomegranate dressing

\$12.0

## DESSERTS

### HONEY PANNA COTTA GF

rhubarb gel | edible soil and rocks | freeze dried  
honey

\$22.0

### POACHED PEAR GF VG

chocolate cloud | verjus sorbet

\$22.0

### CONFIT RHUBARB GF

orange segments | candied fennel | mascarpone  
sorbet

\$22.0

### STRAWBERRY SORBET MILLEFEUILLE

macerated strawberry | sweet crème fraiche  
sauce

\$22.0

### NZ AWARD WINNING CHEESES

fresh fruit | quince | honeycomb | crackers

\$30.0 2 cheeses

\$44.0 3 cheeses

please inform the wait staff of any allergies.

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